



Afternoon Tea at ADONIA Tea House

Afternoon Tea 35 per person

Our indulgent afternoon tea is an assortment of homemade sweets and savouries including finger sandwiches, pastries, a piece of our delicious scone and more, accompanied by your choice of tea

Mini Afternoon Tea 25 per person

Offering the afternoon tea experience for those with lighter appetites. Our seven-piece mini has an assortment of homemade finger sandwiches, pastries and a scone, accompanied by your choice of tea

The Royal Afternoon Tea

Add a glass of *sparkling/rose* of your choice with our deluxe-sized Afternoon Tea:

Kir Royal or Mimosa, Add \$11.50

Bartolomeo Breganze, Prosecco, Italy, Add \$12.00

Gluten-free/Vegan/Vegetarian Afternoon Tea

Gluten free Afternoon Tea/Vegan Afternoon Tea	40 per person
Gluten free/Vegan Mini	30 per person
Vegetarian Afternoon Tea	35 per person

(Please reserve 2 days in advance)

Available 10:00 – 18:30 daily

“There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.”

– Henry James, *The Portrait of a Lady*



Hot Drinks

	<i>cup</i>	<i>pot</i>
Adonia Tea <i>see tea list</i>	5	5.75
Adonia Fresh Fruit Tea	6	7.75
Adonia Peach Tea	6	7.75
Hot Milk Tea	5	7.75
Siphon Coffee	5	3 refill
Hot Chocolate	5	

Cold Drinks

Iced Adonia Fresh Fruit Tea			6
Iced Coffee			6
Fruit Juices			6
Lemon	Mango	Strawberry	
Iced Tea <i>Green/Black/Milk</i>			5
Jasmine	Passion Fruit	Strawberry	
	Peach	Orange	
Mango			
Slushies			7
Passion Fruit	Strawberry	Matcha Latte	
Peach	Blueberry	Coffee & Tea	
Mango	Raspberry	Coffee	

❖ \$2 charge for an extra cup

❖ Parties of 8 or larger will be subject to an 18% gratuity charge

Soup

- Vegetable Soup** 7
A healthy chicken stock soup made with fresh vegetables and barley
- Seafood Chowder** 11
Creamy chowder crowded with muscles, shrimp, octopus, squid and prawn
- Lobster and Prawn Bisque** 15
A delicious lobster bisque with prawns served with focaccia

Salad

- ADONIA Salad** 16
*Organic mixed greens drizzled with our house dressing and any one or two choices of:
Hard Boiled Egg Egg Salad Tuna Salad Smoked Wild Sockeye Salmon*
- Beet Salad** 13
Fresh beets mixed with freshly squeezed orange juice, drizzled with extra virgin olive oil topped with orange zest
- Caesar** 13
Romaine hearts with a house made lemon, roasted garlic, and anchovy dressing topped with herb croutons and shaved parmesan cheese
- Mixed Green** 12
An organic mixed green salad with our Adonia house dressing
- Tomato and Bocconcini Salad** 14
Tomato, bocconcini, and basil drizzled with extra virgin olive oil and balsamic reduction alongside a bed of organic mixed greens
- Grilled Vegetable Anti-Pasto** 14
Grilled red bell pepper, eggplant, zucchini anti-pasto, marinated portabella mushrooms with organic mixed greens in our house dressing
- Warm Spinach Salad** 14
Baby organic spinach topped with hard-boiled eggs and crispy bacon lightly dressed in house made mayonnaise
- Warm Seafood Salad** 21
Sautéed salmon, prawns, scallops, squid, mussels, shrimp and octopus alongside mixed organic greens topped with our house dressing

Sandwiches and Entrées

Our gourmet sandwiches and entrées are made with your choice of focaccia or whole wheat bread, served with an organic mixed green side salad

Smoked Salmon 16

An open face sandwich with smoked wild sockeye salmon, dill cream cheese, sweet red onions and capers

Tuna Melt 16

A toasted open face tuna salad sandwich with melted cheddar cheese and capers

Tuna Salad 16

Homemade tuna salad with tomato, lettuce and cucumber

Grilled Portabella 16

Marinated portabella, ham, cheese, and tomato sauce with lettuce and tomato. Can be made as a vegetarian option.

Grilled Vegetable Anti-Pasto 16

Grilled red bell pepper, eggplant, zucchini anti-pasto with green leaf lettuce and tomato

Oven Roasted Turkey 16

Oven roasted turkey breast shavings, tomato, cucumber and lettuce with spicy chipotle sauce upon request

Turkey Club 16

Oven roasted turkey breast shavings, crispy bacon, tomato, cucumber and lettuce with spicy chipotle sauce upon request

Ham and Cheese 16

Deli-grade ham and cheese with spicy chipotle sauce upon request

BLT 16

A classic! Crispy hickory smoked bacon, green leaf lettuce and tomato

Traditional Egg Salad 16

Made with free-range eggs and homemade mayonnaise, with cucumber, tomato and lettuce

ADONIA Tasting Combo 16

Includes our daily soup, organic mixed green salad and your choice of any 1/2 sandwich above

Savoury Crêpe

Choose from our three kinds of savoury lunch crêpes dressed with béchamel sauce:

<i>Ham, egg & cheese</i>	16	<i>Brie, walnut & pear</i>	16
<i>Salmon, spinach, egg & cheese</i>	16		

Coquille St. Jacques 18

Prawns and scallops in béchamel sauce baked in a shell with melted cheese on top

Dessert

Assorted Scone Trio 9

A trio of our delicious, flaky scones including cranberry, cheese and cheese-&-chive scones served with raspberry jam and Devonshire cream. Order a single piece for \$3.50.

Chocolate Soufflé 10

A bittersweet chocolate soufflé with a crispy exterior and a warm, moist center. Baked fresh to order. Please allow 15 minutes for preparation

Tiramisu 10

– an ADONIA signature

A delicious tiramisu made with ladyfingers, mascarpone, and mocha liqueur served with fresh fruits

Crêpe 10

A sweet dessert crêpe filled with your choice of strawberries, peaches or banana

Crème Brûlée 10

A vanilla egg custard with a caramelized top served with fresh fruits

Panna Cotta 10

A traditional Italian milk custard served with strawberry coulis and fresh fruit

Cheesecake 10

Personal sized cheesecake drizzled with strawberry coulis, completed with fresh fruits on the side

Petit Four 9

Four-piece sampler of our freshly made desserts

Granita 8

Flavoured crushed ice served with fresh seasonal fruit

Assorted Cookies 6

A sampler assortment of home baked cookies

Macaroons - from France! 1.95 each / 22 per dozen

Chocolate, raspberry, vanilla, mocha, lemon, pistachio