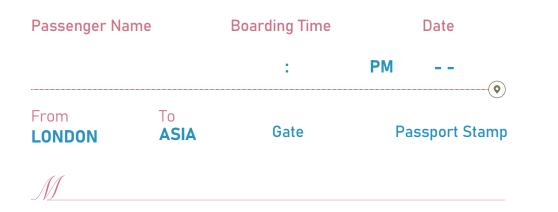
## **BOARDING PASS**



# THE MONTAGU

Embark on the next leg of our Flavours of the World Afternoon Tea journey as we travel east to Asia. Inspired by the diverse culinary traditions of the continent and the multicultural roots of our team, this new menu brings together bold street food flavours and delicate patisserie from countries including Japan, India, China, Malaysia, and beyond. Each bite is a playful nod to vibrant ingredients, cultural icons, and nostalgic treats, thoughtfully reimagined in The Montagu Kitchen's signature style. Let the adventure continue.





### Afternoon Tea (Price per person £65)

**Champagne Package** (One Glass per person):

- Pommery Brut (£75, additional glass at £17)
- Pommery Rose
  (£85, additional glass at £23)
- Wild Idol (alcohol-free sparkling wine £75, additional glass at £17)

## - IN FLIGHT MENU

## **SAVOURIES**

BAO BUN Crispy Pork Belly, Kimchi, Pickled Onion, Kimchi Mayo, Coriander

**BOMBAY SANDWICH** PAO Bread, Potatoes Fritter, Mint and Tamarind Sauce

DUCK BAHN MI Shredded Duck, Seeded Bread, Lemongrass and Garlic Sauce

**PRAWN PANIYARAM** Rice & Lentils Fermented Butter, Prawn and Cabbage Filling, Mango Chutney

## **SCONES**

PLAIN & SULTANAS Papaya & Mango Jam

## PASTRIES

#### **SAKURA & CHERRY FLOWER**

Dried Sakura Infused Mousse, Cherry Chocolate Dip, Matcha Sponge, Flower, Light Spray

#### **CHOCOLATE & MISO LUCKY CAT**

Chocolate Mousse, Salted Miso Caramel Dipped into Gold Glaze, Chutney Layer from Cornflakes

#### PANDAN CAKE

Pandan Paste inside a light fluffy Sponge, Layered with Cream, Pandan Leaf Cream, Green Chocolate

#### **MASALA TEA POT**

Milk Chocolate Masala Cremeux, Parle-G Infused Mousse, Dark Chocolate Glaze

