



A TRADITIONAL HIGH TEA IN THE HEART OF ADELAIDE.

There's always something special about afternoon tea
in the company of close friends.

INTERCONTINENTAL ADELAIDE
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 INTERCONTINENTAL.
ADELAIDE

Whether you're celebrating a special occasion, socialising with friends or spending time with loved ones, InterContinental Adelaide's High Tea offerings are the perfect complement to an afternoon in Adelaide.

Each of our High Tea packages include a range of gourmet sandwiches or lunch offerings, a selection of delectable pastries, fresh-baked scones and a premium selection of loose leaf tea.



High Tea Menu

\$39 per person

Includes a glass of sparkling wine upon arrival and continuous coffee and loose leaf tea

\$49 per person

Includes a glass of G.H MUMM Champagne upon arrival and continuous coffee and loose leaf tea

SANDWICHES

- Pulled chicken with tarragon and apple mayonnaise
- Cucumber with sour cream and chervil
- Prosciutto with hot Bavarian mustard and cornichons in sourdough

PASTRIES

- Mini cone waffles
- Frangipane tart
- French macaron
- Lemon meringue tart
- Hazelnut filled profiterole

SCONES

Served with a selection of Beerenberg jam, butter and whipped cream.

- Plain
- Sultana

PIES

- Mini beef pie
- Mini vegetarian quiche

Lunch High Tea Menu

\$46 per person

Includes a glass of sparkling wine upon arrival and continuous coffee and loose leaf tea

\$56 per person

Includes a glass of G.H MUMM Champagne upon arrival and continuous coffee and loose leaf tea

LUNCH

CHOICE OF ONE OPTION

- Club wrap with poached chicken breast, grilled bacon, fried egg, avocado, tomato and mayonnaise
- Spiced crisp chicken wings with black vinegar dipping sauce and Asian slaw
- Panko crumbed fish with tartar sauce, green freekah salad, preserved lemon and sweet Chardonnay vinegar dressing
- Roasted pumpkin salad with quinoa, dried cranberry, avocado, grilled haloumi, rye crumble and a balsamic reduction
- Creamed mushroom soup with true oil and crunchy garlic bread
- Vegetable samosas with cucumber raita and tomato coconut relish

PASTRIES

- Mini cone waffles
- Frangipane tart
- French macaron
- Lemon meringue tart
- Hazelnut filled profiterole

SCONES

Served with a selection of Beerenberg jam, butter and whipped cream.

- Plain
- Sultana

PIES

- Mini beef pie
- Mini vegetarian quiche

Indulgent High Tea Menu

\$53 per person

Includes a glass of sparkling wine upon arrival and continuous coffee and loose leaf tea

\$63 per person

Includes a glass of G.H MUMM Champagne upon arrival and continuous coffee and loose leaf tea

SANDWICHES

- Pulled chicken with tarragon and apple mayonnaise
- Cucumber with sour cream and chervil
- Prosciutto with hot Bavarian mustard and cornichons in sourdough

TAPAS

- Steamed prawn with fresh tomato salsa
- Pan fried scallops with hummus and chorizo
- Green beans with prosciutto and feta cheese
- Seared tuna with sundried tomato and olive tapenade

PASTRIES

- Mini cone waffles
- Frangipane tart
- French macaron
- Lemon meringue tart
- Hazelnut filled profiterole

SCONES

Served with a selection of Beerenberg jam, butter and whipped cream.

- Plain
- Sultana

PIES

- Mini beef pie
- Mini vegetarian quiche