

HONEYLUXE AFTERNOON TEA

Available from 2:00pm to 3:30pm and 4:00pm to 5:30pm

CULINARY ART

Honey gorgonzola & arugula mini-sandwich (d)

Honey-glazed chicken & cranberry jam mini-sandwich (d)

Spinach crêpe with mousse made with honey, goat cheese and walnuts (d)(n)

Smoked salmon with honey dill cream cheese on rye bread (s)(d)

Prosciutto-wrapped honeyed date skewers (p)(d)(gf)

PASTRY DELIGHTS

Dark chocolate honeycomb pralines (d)(gf)

Honey tahini macarons (d)(n)

Raspberry pot de crème with honeyed nuts (d)(n)(gf)

Honey lemon ginger mousse (d)

Burnt butter honey profiteroles (d)

Osmanthus-infused white chocolate honey tarts (d)(n)

ACCOMPANIES

Honey scones (d)

Classics scones (e)(d)

Preserves and jams

Honey

Clotted cream (d)

Php 3,200 for two persons

inclusive of coffee or tea of your choice

Honey Berry Fizz Mocktail ala carte 360++

Upgrade for 500++ for 2 glasses of Honey Berry Fizz Mocktail

Golden Rush Cocktail* ala carte 650++

Upgrade for 650++ for 2 glasses of Golden Rush Cocktail

**contains alcohol*

(e) eggs • (d) dairy • (s) seafood • (p) pork • (v) vegetarian • (vg) vegan • (n) contain nuts • (gf) gluten-free • (l) local • (o) organic

Allow us to fulfill your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

All prices are in Philippine Peso, inclusive of VAT and are subject to 10% service charge and local taxes.



Raffles Makati is committed to sustainability by prioritising the use of environmentally friendly practices in our kitchen and restaurants. We ensure that our ingredients, including cage-free eggs, locally sourced fish, responsibly farmed fish, sustainable coffee, and tea, are all selected with the environment in mind. Our dedication to sustainability extends to banning the use of threatened fish species and palm oil within the hotel premises.