



## High Tea by JW

### ‘Botanica Luxe’ series with Peter Kuruvita

#### *Edition 3: “Herbal Discovery”*

Inspired by the on-property JW Garden, indulge in an exquisite High Tea crafted and presented by Peter Kuruvita and Executive Chef Paul Smart. A series of high tea dishes paying homage to the JW Garden’s home grown array of herbs, fruits and edible flowers, paired with an assortment of unique Dilmah teas.

Saturday 14 October, 12pm - 2pm

We welcome our guests to relax in the resorts tropical oasis and indulge in a unique culinary journey of king prawns with a Jasmine green tea dressing, JW Garden herb crusted yellow fin tuna with twice cooked pork belly, pine nut and rosemary tart in addition to JW Marriott’s traditional high tea.

\$99 per guest

Including a glass of Laurent-Perrier Champagne

Reservations essential via [GoldCoastTickets.com.au](http://GoldCoastTickets.com.au)

[www.chapterandversebar.com](http://www.chapterandversebar.com)



## Edition 3 : “Herbal Discovery”

Saturday 14 October

Menu curated and presented by Peter Kuruvita, paired with Dilmah Tea

Chilled king prawn, crispy chickpeas,  
pennywort sambol, Jasmine green tea dressing  
*t-Series Single Estate Oolong*

JW Garden herb crusted yellow fin tuna,  
twice cooked pork belly, black pepper caramel and shiso  
*Dilmah Tea Medawatte Series*

Pine nut and rosemary tart, salted caramel mousse  
*t-Series Peppermint*

Traditional high tea curated by Executive Chef Paul Smart

JW Garden herb scones  
Rosemary and orange chocolate slice  
Lemon balm and strawberry panna cotta  
Sage and caramelised pumpkin pie  
Chocolate mint delice  
Wagyu bresaola, sourdough with herb aioli, pickled cabbage and parmesan  
Herb focaccia with heirloom tomato, bocconcini and pesto