

Catch22

TAPAS & COCKTAIL LOUNGE

Our High Tea is a unique experience served in our eclectic lounge designed to be enjoyed with your favorite people.

So relax and enjoy!

*"Imperfection is beauty,
Madness is Genius,
Its better to be absolutely
ridiculous
than absolutely boring!"*

Marilyn Monroe



GUIDE TO BRITISH TEA DRINKING ETIQUETTE

ONE SHOULD ADD

MILK
ONCE THE TEA HAS
BREWED



STIR
THE TEA
GENTLY
ONE MUST
NEVER SWIRL

ONE MUST NEVER HOLD ONE'S
TEA-CUP



WITH ONE'S
**PINKIE FINGER
EXTENDED**
This type of
extravagant behavior is
considered improper



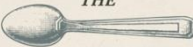
ONE SHOULD HOLD THE CUP
with the
thumb and fingers;

NEVER
GRASP THE BOWL OF THE
CUP WITH ONE'S HAND



UNDER NO CIRCUMSTANCE
SHOULD ONE EVER
**SIP FROM THE
SPOON**

AFTER STIRRING
REMOVE
THE



AND PLACE IT ON THE
SAUCER
TO THE RIGHT OF THE HANDLE

LOOK INTO THE TEA CUP



**NEVER
OVER IT**
and on absolutely no
occasion should one's eyes
meet with another guest

UNDER NO CONDITION SHOULD ONE

'DUNK'
A
BISCUIT



THIS WOULD SIMPLY BE
PRIMITIVE

ONE MUST
SIP
NOT
SLURP
ONE'S TEA



Catch22

TAPAS & COCKTAIL LOUNGE

High Tea MENU

A GORGEOUS EXCUSE TO CATCH UP



Uniquely Different!

HIGH TEA

Served With One Of Our Delicious Barista Made Crema Coffees
or Organic Artisan Herbal Infused Teas \$25 per person

.....With A Glass Of Veuve Blanc De Blanc \$30

.....or With A Cocktail of your Choice \$35

...Or why not Both? The Ultimate High Tea \$40

NIBBLES

Frozen Fruit Daiquiri

Quiche of Spanish Mushroom &
Fetta with Balsamic Reduction

Crispy Cased Braised Pulled
Pork & Apricot Pie

Shrimp Stuffed Cucumber Cups
Toasted Open BLT Baguettes

White Chocolate Cheesecake

Chocolate Dipped Oreo's

Citrus Tart

Homemade Scones with Cream
& Strawberry Jam

COFFEE

Latte \$3.9

Flat White \$3.9

Long Black \$3.9

Short Black \$3

Long Macchiato \$4

Short Macchiato \$3.9

Cappuccino \$3.9

Vienna \$4

TEA

Organic Breakfast Tea

Earl Grey Tea

Tropical Green Tea

Ginger Twist

Vanilla Bean Tea

All Tea \$4.5

BUBBLES

Veuve Blanc De Blanc \$9 \$44

San Martino Prosecco \$9 \$46

Arras (Bottle Only) \$85

Veuve Cliquot (Bottle Only) \$130

COCKTAILS

Mango Martini

Vodka, Mohala, Mango Cheeks, Mango Syrup, Lime

Smokey Whiskey

Scotch, Maple Syrup, Bitters, Orange, Cherries

Espresso Martini

Vanilla Vodka, Baileys, Kahlua, Coffee

Candy Explosion

*Bubble Gum Infused Vodka, Raspberry,
Lemonade, Fairy Floss, Jelly Crystals*

Cherry Cola

Bourbon, Cherry Liqueur, Cola, Popcorn

Pinacolada

*Malibu, Spiced Rum, Pineapple Juice, Coconut Foam, Coconut
Flakes, Pineapple*

Toblerone

Kahlua, Honey, Baileys, Frangelico, Chocolate, Ice-cream

Sangria

Citrus Infused Juice, Red or White Wine, Fruit

Wild Hibiscus Mojito

Bacardi, Mint, Lime, Hibiscus Syrup, Soda, Hibiscus Flower

Lemon Meringue Pie

Vanilla Vodka, Advocaat, Lemon, Sugar, Meringue

Strawberry & Rosemary

Rosemary Gin, Strawberry Compote, Lemonade, Lime

Watermelon Kicker

Gin, Lemon, Watermelon, Strawberry Liqueur

Sherbinator

Vodka, Lemon Juice, Raspberry, Lemonade

Pineapple Tequila

*Grilled Pineapple Tequila, Pineapple Juice,
Lemonade, Lemon Juice*

Toxic

Midori, Vodka, Lemon, Lemonade

All Cocktails \$15

