



CHOCOLATE AFTERNOON TEA

SAMOVAR X CO CHOCOLAT

CLASSIC AFTERNOON TEA | AED 220 PER PERSON
CHOCOLATE AFTERNOON TEA & MASTERCLASS | AED 340 PER PERSON

Founded by two sisters with a shared passion for chocolate, wellbeing and community, Co Chocolat works closely with smallholder cacao farmers in the Philippines through its agricultural social enterprise, supporting farming communities while championing the quality and provenance of fine cacao.

It is this shared appreciation for craftsmanship, thoughtful sourcing and meaningful experiences that brings Samovar and Co Chocolat together. For this special collaboration, the teams have curated a chocolate-inspired afternoon tea that brings Co Chocolat's approach to cacao together with the creativity and craftsmanship of Samovar's pastry team.

TEA SELECTION

The Black Tea Collection

Midnight Chocolate Mint
Majestic Earl Grey
Organic English Breakfast
Organic Darjeeling 2nd Flush
Velvet Salted Caramel

The Royal Infusion

Chocolate Chilli
Peach & Pear
Sapphire Jasmine Needle
Orange Blossoms Rooibos
Eight Treasures

The Scented Selection

Honeybush Chocolate (TN)
Organic Chamomile Cooler
Rush Hour Berry
Milk Oolong
Organic Spring Mao Feng

MOCKTAIL

Chocolate

Velvet Caramel (D, TN) | AED 70

Dark Chocolate, Black Tea with Salted Caramel, Milk, Whipped Cream

Cacao Rouge | AED 70

Cacao Husk, Hibiscus, Grapefruit, Ginger Ale

COCKTAIL

Chocolate

Amaretto Bliss (A, D, TN) | AED 85

Vodka, Amaretto Disaronno, Chocolate, Baileys

Ruby Afterdark (A) | AED 85

Dark Rum, Tamarind, Cacao Husk, Strawberry

CELERY (C) | DAIRY (D) | EGG (E) | FISH (F) | GLUTEN (G)
LUPINE (L) | MOLLUSCS (MO) | MUSTARD (M) | PEANUT (P)
RAW (R) | SESAME (SE) | SEAFOOD (SF) | SOYBEANS (S)
SULPHUR DIOXIDE / SULPHITES (SD) | TREE NUTS (TN)
VEGETARIAN (V) | VEGAN (VG) | ALCOHOL (A)

Consumption of raw or undercooked animal, seafood or poultry products including eggs may increase your risk of foodborne illness. Additionally, if you have any known food allergies or intolerance, please notify our service colleagues since our food is prepared in a common area where allergens are handled. The resort will take maximum precaution but does not assume liability of the same.



SAVOURY

Duck and Cacao Honey Plum (SD, G, E, D)

100% Cocoa Chilli Brioche, Caramelized Onion, Baby Gem

Roasted Beef Sandwich (G, D, SD)

2% Cocoa Bread and Cream, Sauerkraut, Co Chocolat Balsamic Emulsion

Charcoal Éclair (G, D, SD, TN)

Whipped Blue Cheese, Poached Pears, Candied Walnuts, 22 Karat Gold Leaves

Orange-Infused Beetroot Sandwich (G, SD)

53% Dark Chocolate Citrus Gel, Milk Chocolate Shavings, Chilli Orange Caviar

Cacao Spiced Crusted

Tuna Niçoise Tartlet (F, G, D, E)

Creamy Organic Eggs, Kalamata Olive Tapenade, Baby Potato, Buttered Beans
Co Chocolat infused Spiced Dressing

SWEETS

Opalys 33%

Chocolate Praline Finger (G, D, E, TN)

Crèmeux, Almond Chocolate Biscuit

40% Milk Chocolate

Raspberry Dome (G, D, E, TN)

Rhubarb Coulis Mini Pipette, Milk Crèmeux

35% Gianduja

Chocolate Choux (G, D, E, TN)

Hazelnut Crème Royale, Roasted Hazelnut

Mud Cake (G, D, E, TN)

66% Dark Chocolate Mousse, Chocolate Crunch, Amarena Cherry

36% Salted Chocolate Tartlet (G, D, E, TN)

Caramel Delice, Vanilla Tuille, Cacao Sweet Spice Mix, Lemon Balm

Plain Scones (G, D, E)

35% Chocolate Chip Scones (G, D, E)

Served with Devonshire Clotted Cream, 65% Chocolate Crèmeux, Lemon Curd

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