

THE SHARED TABLE



This afternoon tea brings together the voices of our chefs, each drawing from their cultural roots. Led by our Pastry Chef Hiranya, alongside her team, this contemporary afternoon tea celebrates distinct culinary perspectives.

Woven through both savoury and sweet creations, the menu reflects shared traditions and personal stories from Hong Kong-style Coconut Tart and Indian Chikki inspired Peanut Brittle Brownie with Vanilla Cream, to Sri Lankan Spiced Oyster Fritters with Lemongrass Aioli and Sesame dust, expressed without borders.

Crafted in Aotearoa, New Zealand



Hilton
AUCKLAND

bellini

CHAMPAGNE
POMMERY
A REIMS-FRANCE

Bellini Bar, Hilton Auckland
147 Quay Street, Princes Wharf

Share your Afternoon Tea experience on Instagram
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*Menu pricing is subject to change on special occasions and public holidays.
Bookings must be made 24 hours in advance.

The Shared Table



A CONTEMPORARY AFTERNOON TEA, WITHOUT BORDERS

Menu

SAVOURY

Sri Lankan Mutton Curry Bun
Bombay Sandwich with Cheese, Potatoes, Cucumber, Coriander and Mint
Prawn Wonton with Sweet and Sour Sauce
King Fish Pani Puri with Tamarind and Date Chutney, Salmon Caviar
Sri Lankan Spiced Oyster Fritters with Lemongrass Aioli and Curry Leaf and Sesame Dust
Green Gram Milk Rice with Tomato and Onion Chutney

SWEET

Tropical Choux with Mango, Pineapple, Passionfruit and Lime
Peanut Brittle Brownie with Vanilla Cream and Candied Peanuts
Treacle and Cashew Cake with Semolina Mousse and Butterscotch Cream
Hong Kong Style Coconut Tart
Buttermilk Scones with Lychee and Guava Jam, Sweeten Cream
Ice Cream Bonbons

SAVOURY (VEGETARIAN)

Eggplant and Cauliflower Curry Bun
Bombay Sandwich with Potatoes, Cucumber, Coriander and Mint
Mushroom Wonton with Sweet and Sour Sauce
Chickpea Pani Puri with Tamarind and Date Chutney
Sri Lankan Spiced Vegetarian Fritters with Lemongrass Aioli and Sesame Dust
Green Gram Milk Rice with Tomato and Onion Chutney

Tea Selection

GREEN TEA BY DILMAH

Green tea is allowed to wither only slightly after being picked. The leaves are rapidly heated to prevent oxidation from happening, keeping the leaves green and that fresh picked flavour.

Organic Leafy Green Tea

Organically grown Daejak green tea has curled leaves that brew a pale yellow tea with notes of hay, olives, and herbs. Lightly astringent, it has depth and a medium body.

Moroccan Green Tea

This aromatic blend of Hyson green tea and peppermint is naturally uplifting. Infused olive leaves produce a medium-strength liquor, ideal as an after-dinner digestif.

OOLONG TEA BY ZEALONG

Oolong Tea (also known as wulong tea) is allowed to undergo partial oxidation and has caffeine content between that of green and black teas.

Zealong Oolong

This aromatic tea is briefly roasted at high temperature to produce a clear aroma and taste, with a hint of fruit and flowers.

Natural Jasmine Green Tea

Using an ancient technique, night-blooming jasmine is combined with green tea over seven scentings, resulting in a delicate tea with a pale amber infusion and enchanting aroma.

Green Heart by Zealong

A cleansing blend of aromatic tea infused with zesty lemongrass, paired with mellow notes of jasmine buds and the fresh aftertaste of tulsi and kawakawa.

BLACK TEA BY DILMAH

Black tea is produced when the leaves are allowed to oxidize, resulting in a dark reddish-gold hue and a hearty, slightly astringent flavour.

Ceylon Original Breakfast Tea

A majestic and perfectly rounded morning tea from the Dimbula Valley. The BOP leaf produces a burgundy liquor with body, strength, color, and pungency, epitomizing fine Ceylon tea.

Pure Darjeeling Single Region Tea

This Indian tea offers a refined experience with dark brown and olive leaves. It produces a golden liquor that is slightly floral with a prominent muscatel finish.

BLACK FLAVOURED TEA BY DILMAH

Black tea is produced when the leaves are allowed to oxidize, resulting in a dark reddish-gold hue and a hearty, slightly astringent flavour.

Silver Jubilee Earl Grey Tea

Ceylon BOP with bergamot offers a mahogany infusion and floral aroma, featuring citrus, jasmine, and orange for a balanced Earl Grey.

Almond infused Ceylon Pekoe

High elevation single-region tea infused with natural Australian sweet almond. An amber infusion produces a malty, medium-bodied tea. The subtle almond note develops on the palate and remains in the finish.

Ceylon Ginger, Honey & Mint

A high-elevation single-origin tea with a warming ginger fragrance. It blends natural honey, ginger, and mint for a balanced, invigorating experience.

Ceylon Tea with Strawberry

A golden cup of Doombagastalawa FBOP, lightly infused with wild strawberry, is a refreshing and delicious afternoon tea. Bright, medium-bodied with strawberry, malt, and vanilla notes.

FRUIT, HERBAL INFUSION

A blend that contains no caffeine.

Blood Orange & Eucalyptus Infusion

A beautiful ruby red infusion, blending sweet orange, lemon, and spice. Strong and tart, with berry and orange notes balanced by the scent of eucalyptus.

Ice Breaker by Zealong

The silky liquor of green tea is enlivened with a refreshing hint of peppermint and spearmint

Elderflower & Apple Infusion

Silky and naturally caffeine-free, this infusion offers a delightful apple fragrance. Citrus and green apple complement elderflower and elderberries for a fresh, summery flavour.

Natural Infusion Of Blueberry

Blueberries lend their soft, tangy flavours to this intense caffeine-free infusion.

BARISTA COFFEE UPON REQUEST

Add Some Sparkle

NV Pommery Brut Royal

27 / 158

NV Bollinger Special Cuvée Champagne

34 / 200

NV Quartz Reef, Biodynamic, Central Otago

19 / 90

NV Col De' Salici Rosé IGT, Veneto, Italy

16 / 75