



CHANDELIER LOUNGE

Welcome to the Chandelier Lounge, an oasis where we invite you to sit back in the plush high-back chairs and relax under the sparkling chandelier.

The Chandelier Lounge continues the Langham Hospitality Group's tradition of offering Auckland's favourite high tea experience, reinvented to reflect Cordis' contemporary style.

The High Tea by Cordis with TWG features an exquisite plated array of handcrafted sweets, pastries and scones complemented with a personalised tea sommelier service offering luxury TWG tea, coffee or a glass of Louis Roederer Champagne.

Monday - Friday

High Tea \$65 per adult
Cody High Tea \$38 per child

First Seating: 11:30am - 1:30pm
Second Seating: 2:30pm - 4:30pm

Saturday, Sunday & Public Holidays

High Tea \$79 per adult
Cody High Tea \$48 per child

First Seating: 11:30am - 2:00pm
Second Seating: 2:00pm - 4:00pm
Third Seating: 4:30pm - 6:30pm



Gluten Free



Dairy Free



Vegan



Vegetarian



Contains Sesame



Contains Nuts

All prices are inclusive of GST. Credit card payments may incur a surcharge in addition to the total amount payable. Payments by cash or EFTPOS do not attract transaction fees. Complimentary Wi-Fi available.

We are proud to share that all of our coffee is sustainably certified by the Rainforest Alliance.

Please note products are subject to availability.

WINTER HIGH TEA ⑤

Savoury

Beetroot tartlet, whipped feta, pine nuts and mandarin zest
Duck rilette, orange gel, celeriac remoulade on mini brioche toast
Smoked kahawai mousse, dill crème and baby herbs on rye
Compressed apple, blue cheese and walnut crumble

Sandwiches

Cucumber, pea and goat cheese sandwich
Ham ribbon sandwich
Egg sandwich

Sweet

Vanilla and caramel mille-feuille
Chocolate and pear tart
Miniature Pavlova with kiwifruit and strawberry
Bittersweet espresso tiramisu

Scones

Plain scones
Chocolate caramel scone

To Finish

Almond financier

VEGAN WINTER HIGH TEA ⑦ ⑧

Savoury

Roasted celeriac fondant with burnt celeriac skin puree, pickled shallot and sorrel
Vegan blinis, red pepper relish, black olive dust and watercress
Harissa hummus, crispy chickpeas and dukkah
Baby beetroot, vegan cream cheese and crumble nuts

Sandwiches

Tomato basil sandwich
Pea and cucumber sandwich
Roasted peppers, rocket, onion sumac sandwich

Sweet

Coconut and caramel chocolate “mille-feuille”
Chocolate and pear vegan brownie
Winter “Pavlova” with kiwi and strawberry
Coffee and cashew vegan mousse

Scones

Chocolate chip scone
Plain scone

To Finish

Almond financier

BLACK TEA

Orange Tea

A perfectly balanced black tea blended with orange which infuses into an unctuous cup with a hint of tart acidity.

French Earl Grey

A fragrant variation of the classic Earl Grey delicately infused with citrus fruits and French blue cornflowers.

Imperial Lapsang Souchong

A smoky black tea boasting beautiful leaves and a smooth, full bodied flavour infused with the aroma of rare Chinese pine.

English Breakfast Tea

This classic very strong and full bodied tea has light floral undertones and is the perfect accompaniment for your high tea experience.

Chrysanthemum Black Toucha

A compressed TWG tea with pristine chrysanthemum blossoms to yield an infusion of floral sweetness.

Loose Vanilla Bourbon Tea

A red tea from South Africa, blended with sweet TWG Tea vanilla. Enveloping, this theine-free tea can be served warm or iced at any time of the day. Suitable for children.

DECAFFEINATED & THEINE FREE TEA

Mate

A traditional herbal infusion from South America, which produces a cup with grassy notes and a mild sharpness containing a high level of vitamins, minerals and antioxidants.

Choco Mint Truffle

Showcasing soft notes of vanilla, rich chocolate and a hint of mint, this red tea from South Africa is a dessert in itself. Suitable for children.

Eternal Summer

A fragrant red tea from South Africa embellished with notes of sweet summer rose blossoms accented with raw berries leaving a lingering aftertaste of Tuscan peaches. Suitable for children.

Creme Caramel

A delicate red tea from South Africa with a secret TWG blend of sweet French spices. Suitable for children.

GREEN TEA

Jasmine Queen

Intoxicating TWG jasmine flowers enhance the sparkling elegance of this delicately fashioned green tea.

Emperor Sencha

A fine tea with a subtle taste, this invigorating Japanese green tea is ideal during high tea as it is rich in vitamin C with little theine.

Silver Moon

A blend of green teas accented with a grand berry and vanilla bouquet. Suave, with just a hint of spice, the perfect tea for a special moment.

Moroccan Mint Tea

A timeless classic this fine green tea is perfectly blended with suave and strong Sahara mint.

OO LONG TEA

Ti Kuan Yin

A superior Oolong tea boasting large leaves rolled into Emerald pearls that exhale a flowery fragrance and a lightly astringent infusion.

Oriental Empire

A unique creation of China method blue and black tea blended with the zest of tart citrus fruits producing an enlivening and refreshing drink.

TWG Kwai Flower Superior Loose

This semi-oxidised, large-leaf TWG Tea delicately blended with the pollen of osmanthus blossoms gives a bright, golden-yellow cup. Mild and subtle, it yields an incredibly aromatic fragrance of ripe Tuscan peaches.

TWG Signature

A twist on TWG Tea's renowned signature tea, this is an ethereal blend of white tea with notes of fruits and flowers from the Bermuda triangle, which leaves a lingering aftertaste of wild berries and anise.

EXCLUSIVE BLEND TEA

Napoleon Tea

An elixir that will surely inspire joyful Christmas celebrations. A blend of white and black tea resounding with fragrant spices and tones of clementine, and rich Tahitian vanilla.

Golden Yin Zhen \$188 per pot

The elixir of life in a golden cup! Cherished for their long, silvery tips covered with soft down, precious Yin Zhen white tea leaves, otherwise known as “Silver Needles”, are transformed into ambrosial jewels plated with 24-karat gold. An ornament for the teacup and a marvel for the palate, this molten blend, an exceptional TWG Tea creation, is a talisman, a magic potion which yields a swirling and sparkling infusion with marvellous honeyed overtones. This imperial beverage is truly unique, a glimpse of the divine in a teacup.

MATURED (PU-ERH) TEA

Emperor Pu-erh

Recognised for its medicinal qualities, this matured tea yields a strong and earthy fragrance with a warm taste of terroir.

SELECTION OF COFFEE

Cappuccino

Chai Latte

Espresso

Flat White

Fluffy

Latte

Long Black

Macchiato

Mochaccino

Piccolo

Short Black

HOT CHOCOLATE

Dark Chocolate

Milk Chocolate

White Chocolate

RED PANDA HIGH TEA

Proudly supporting The Red Panda at Auckland Zoo.

Welcome

Call Me Cody – Mini bacon and veggie quiche (Cody's favourite brunch bite!)

Savoury Safari

Monkey Bites – Mini banana & ham sandwiches cut into jungle shapes

Zebra Stacks – Rolled tortilla pinwheels with cream cheese and rainbow veggies

Tuatara Treats – Cheese cubes and cherry tomatoes on skewers

Butterfly Wings – Triangle-shaped bread with chicken mayo and poppy seeds

Scone Zone

Buttermilk scone with berry jam and whipped cream

Served with a mini pot of wild honey

Sweet Wilderness

Tiger Tail Puff – Berry & white chocolate cupcake with bamboo topper

Jungle Jump – Chocolate mud cake with leaf sprinkles

Safari Swirl – Tropical fruit lollypop

Cody's Treat – Red Panda macaroon with fluffy tail frosting

Extra Fun

- Collect your own Adopt a Red Panda Badge.
- Purchase a Cody Plush Toy and proceeds go towards Auckland Zoo.
- Check out the Animal Fun Fact Cards on each table.

APPETISERS

Kumara & Kawakawa Soup | 16

Roasted kumara, kawakawa - coconut cream, toasted pumpkin seeds.

Moreton Bay Bug | 18

Garlic herb butter, fennel orange salad.

Venison Carpaccio | 18

Seaweed rub, aged Meyer gouda, capers, truffle oil.

Crispy Pork Belly Bites | 16

Apple & mānuka honey glaze, pickled red onion.

Roasted Pumpkin & Quinoa Salad | 16

Caramelised pumpkin, toasted quinoa, baby spinach, hazelnuts, cranberry - maple vinaigrette.

Green Bowl | 18

Broccolini, peas, avocado, soft egg, toasted seeds, lemon vinaigrette.

- Add grilled chicken | 10

Iceberg Wedge Salad | 18

Iceberg lettuce, blue cheese dressing, bacon, croutons.

MAINS

Kiwi Katsu Lamb Cutlets | 34

Panko-crusted lamb, spiced mandarin chutney, pickled daikon spaghetti.

Manuka-Smoked Beef Fillet | 36

Seared fillet, truffled kohlrabi-parsnip purée, kale, shallot crumb.

Pan-Roasted Locally Sourced Fish | 32

Pickled fennel salad, lemon beurre blanc.

Honey Glazed Chicken | 30

Roasted breast, crushed potatoes, persimmon chutney.

Chargrilled Angus Scotch Steak (300g) | 45

Serves two.

Leek Ash Crusted Lamb Rump | 34

Grass-fed lamb, minted crushed peas, rosemary & pinot noir jus.

Baked Butternut Squash | 30

Lentil and chickpea ragu, vegan cheese crumble.

SIDES

- Kumara mash | 10
- Crispy duck fat potatoes | 10
- Honey-tahini charred carrots | 10
- Mixed garden salad with Cordis house dressing | 10
- French fries and aioli | 11
- Sautéed garlic broccoli, toasted almonds | 11
- Burnt eggplant, macadamia cream | 12

DESSERTS

- Pav Gone Wild | 12
- Single Origin Dark Chocolate & Horopito Mousse | 12
- Ghana Milk Chocolate & Pear Tart | 10
- Cashew & Mango Cheese Cake | 12

COCKTAILS

Earl Grey Negroni 23

London Dry Gin Infused Earl Grey Tea | Campari | Sweet Vermouth

Boysenberry Spritz 23

Boysenberry Aperol | Prosecco | Sparkling Water

Garden Martini 24

Scapgrace Dry Gin Washed Olive Oil | Dry Vermouth | Basil Tincture

Manuka Old Fashioned 23

New Zealand Blended Whisky | Honey Bourbon | Honey Pistachio | Aromatic Bitter

Margarita 23

Tequila | Orange Liqueur | Lime | Celery Salt

Daiquiri 23

White Rum Infused Feijoa | Lime | Cane Sugar

North Island Coffee 23

New Zealand Whisky | Burnt Caramel | Hot Coffee | Cream

Whisky Sour 23

Bourbon Infused Orange Peel | Yuzu Honey | Lemon | Pasteurised Egg White | Aromatic Bitter

COCKTAILS

Auckland Mule 23

Vodka Infused Galangal | Citrus | Kawakawa Cordial | Ginger Beer

Cordis Corpse Reviver 23

Dry Gin | House Persimmon Blanc | Absinthe

ZERO SPIRIT

Strawberry Blush 16

Seedlip Garden | Yuzu Berry | Cranberry | Citrus

Jasmine Queen 16

Cold Brew Jasmine Tea | Mint | Green Kiwi

Feijoa Fizz 16

Seedlip Spice | Feijoa | Ginger Beer

SPARKLING WINE

150ml 750ml

Maude Brut NV	23	98
Giancia Prosecco	16	70
Louis Roederer Brut Premier NV	32	170
Louis Roederer Carte Blanche Demi-Sec		210
Louis Roederer Rose 2012		280
Louis Roederer Brut Vintage 2009		250
Louis Roederer Cristal 2009		500
Veuve Clicquot Brut NV		240

AROMATIC WINE

Hunter's, Gewurztraminer	17	75
Carrick Riesling	18	75
Fromm Spatlese Riesling	20	80
Maude Pinot Gris	19	80
Kumeu River Estate Pinot Gris	20	85

ZESTY & REFRESHING WINE

Hunter's Chardonnay	17	80
Babich Black Label Sauvignon Blanc	16	72
Villa Maria Southern Clays Sauvignon Blanc	18	70
Man O' War Gravestone Sauvignon Blanc		85
Auntstfield Southern Oaks Sauvignon Blanc		90
Drouhin Vaudon Chablis Chardonnay		105
Drouhin Vaudon Chablis 1er Cru Montmains		145

ROSÉ WINE

150ml 750ml

Atarangi Rosé	16	72
AIX Rosé		85
Man O' War Pinqe Rosé		75

CLASSIC RED & BLENDS

Babich Black Label Syrah	18	75
Craggy Range Syrah	20	90
Babich Merlot Cabernet	17	70
Te Mata Estate Cabernet Merlot	17	80
Babich Black Label Merlot	18	75
Main Divide Pinot Noir	18	75
Maude Pinot Noir	22	90
Gibbston Valley Gold River Pinot Noir	19	80
Elderton Cabernet Sauvignon		85
Te Mata Awatea Cabernet Merlot		90
Man O' War Ironclad Cabernet		135
Babich Irongate Cabernet Merlot		90
Te Mata Coleraine Cabernet Merlot		199.50
Neudorf Tom's Block Pinot Noir		90

BEER ON TAP

Heineken	13
Tiger Ultra Low Carb	13
Tuatara Hazy IPA	13

BOTTLED / CANNED BEER

Cordis Hazy IPA	13
Cordis IPA	13
Our Land Pale Ale	13
Monteith's Black	12
Export Citrus Light Beer	11
Sol	12
Monteith's Original Ale	11
Monteith's Crushed Apple Cider	11
Heineken 0%	10

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Beefeater	14
Bulldog	17
Curiosity Pinot Sloe Gin	14
Four Pillars	16
Hendrick's	17
Little Biddy Black	21
Monkey 47 - Black Forest Dry Gin	24
Pickering's	16
Puhoi Blue Blood	18

VODKA

Grey Goose	15
Scapegrace Vodka	14
The Reid Single Malt Vodka	16
Wild Rain	14

RUM

Bacardi	12
Bundaberg	13
Captain Morgan Spiced Gold	12
Mount Gay	13
Sailor Jerry Spiced	14
Stolen White Rum	12

WHISKEY

Bushmill's Irish	14
Chivas Regal	14
Johnny Walker Black Label	16
Johnny Walker Blue Label	45
Monkey Shoulder	15
Templeton Rye	14

SINGLE MALT

Ballantine's	12
Bowmore 18Y	21
Cardrona	36
Glenfiddich 12Y	15
Glenfiddich 15Y	18
Glenfiddich 18Y	21
Glenlivet 12Y	17
Glenmorangie 10Y	16
Hibiki 12Y	25
Highland Park 12Y	17
Isle of Jura 10Y	16
Lagavulin 16Y	21
Laphroaig 10Y	16
Little Biddy Aged Cask Bourbon	30
Oban 14Y	20
Talisker 10Y	16
Toku Japanese	17
Yamazaki Distillers Reserve	45

COGNAC & PORT

Calvados Pere Francois VS	20
Curvoisier VSOP	18
Graham's Port 10Y	15
Graham's Port 20Y	25
Remy Martin XO	45
Six Grapes Port	14

BOURBON & RYE

Basil Hayden	13
Buffalo Trace	15
Canadian Club	12
Crown Royal	13
Jack Daniel's	13
Knobcreek	14
Maker's Mark	14
Southern Comfort	12
Wild Turkey	13

TEQUILA

1800 Tequila	14
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Discover the hidden gems of Cordis, Auckland!

Facebook: Cordis Auckland
Instagram: @cordis_auckland

