

AFTERNOON TEA
VOL. 1

THE
SINGAPORE
EDITION®

BOTANICAL BLISS

58 PER PERSON

SAVOURY

FOIE GRAS

Spices, Poached Plum, Tart

CUCUMBER & YOGHURT

Compressed Cucumber, Tahini, Black Garlic

ROAST BEEF SMØRREBRØD

Hoseradish, Avocado, Gherkin, Oscietra Caviar

SALMON ROYALE

Smoked Salmon, Cream Cheese, Citrus, Ikura

SWEET

HOMEMADE BY

EXECUTIVE PASTRY CHEF ALEX CHONG

SCONE

Kochi Yuzu Curd

Homemade Strawberry Jam

Cornish Clotted Cream

PASTRIES

Earl Grey Raspberry Chocolate Tranche

Hibiscus and Blackcurrant Baby Choux

Mirabelle Rose Tart

EDITION AFFOGATO EXPERIENCE

CLASSIC COFFEE

Espresso Martini Gelato, Dark Chocolate Sauce

OR

JASMINE TWIST

Ginger Flower Mango Gelato, Jasmine Scented Tea

Kindly reach out to our team should you have any concerns on allergens.

Prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes.

SECRET GARDEN

78 PER PERSON

SAVOURY

FOIE GRAS

Spices, Poached Plum, Tart

CUCUMBER & YOGHURT

Compressed Cucumber, Tahini, Black Garlic

ROAST BEEF SMØRREBRØD

Hoseradish, Avocado, Gherkin, Oscietra Caviar

SALMON ROYALE

Smoked Salmon, Cream Cheese, Citrus, Ikura

LOBSTER BRIOCHE

Tea Poached Lobster, Citrus Aioli, Mango Salsa

TRUFFLE CROQUE MONSIEUR

Ham, Gruyere Cheese, Black Truffle

SWEET

HOMEMADE BY

EXECUTIVE PASTRY CHEF ALEX CHONG

SCONE

Kochi Yuzu Curd

Homemade Strawberry Jam

Cornish Clotted Cream

PASTRIES

Earl Grey Raspberry Chocolate Tranche

Hibiscus and Blackcurrant Baby Choux

Mirabelle Rose Tart

CHRISTMAS PIE

Roasted Pecan, Chantilly

EDITION AFFOGATO EXPERIENCE

CLASSIC COFFEE

Espresso Martini Gelato, Dark Chocolate Sauce

OR

JASMINE TWIST

Ginger Flower Mango Gelato, Jasmine Scented Tea