The Mandarin Oriental Tea Menu

We chose Singapore based TWG tea Company that offers teas of outmost and unrivalled quality. TWG has cultivated relationships with tea growers worldwide, to ensure exclusive access to the world's most sought after gardens in the most remote and mysterious regions.

Harmutty
Assam/India

Nuwara Eliya
Orange Pekoe/Sri Lanka

Rwanda Express
Infused with coffee beans/Rwanda

Kilimanjaro Snow
Lemon and tangerine/Tanzania

London Breakfast
Red berries and malty sweetness

Earl Grey Chocolate
Bergamot and dark chocolate

Royal Orchid
Night blooming orchid Formosa

Emperor's White Garden
White, green tea with rose and jasmine

Sacred Water
White, green tea and rare mint

White Silk
Blue, green and Yin Zhen/China

Number 10
Green tea with chamomile

Chiyabari Excellence
Woody with sweet freshness/Nepal

Golden Pu-Erh
Yunnan/China

Midsummer Night
Black tea with chocolate and mint

Grand Jasmine
Green tea with jasmine blossoms/China

Emperor Sencha
Green tea/Japan

Royal Thai Oolong
Blue tea with notes of toasted rice

Earl Grey Fortune
Darjeeling infused with Bergamot

Miraculous Mandarin
Black tea with orchard fruits

Passion Fruit
Rich black tea and passion fruit

First Kiss
White tea with hibiscus and amaranth

Eternal Summer
Rose, raw berries and peach/South Africa

The following special selection teas are available for an additional charge:

White Night Jasmine 15 per pot
The rarest Yin Zhen white tea tips blended with night blooming jasmine. One of the most extravagant teas of China.

Tukdah Darjeeling 25 per pot
First planted in 1864 and harvested at 2000m,this is a dazzling afternoon tea

AXIS

Axis Bar and Lounge Afternoon Tea

Violet berry jelly with crème fraîche emulsion

Asparagus, lime and crab crème brûlée
Grilled squash with strawberry ricotta and balsamic glaze
Poached lobster with cilantro aioli

Duck rillette and foie gras with raspberry jam
Prosciutto and melon with arugula and aged balsamic
Truffle scented egg and chives sandwich
Semi-dried tomato cream cheese with caper berries

Caramel maple walnut scone
Mixed berries rosella scone

Cornish lamb puff
Farm butternut and cranberry pie

Classic blueberry soufflé roulade
Blackberry yoghurt mousse
Pistachio raspberry macaroon
Lychee strawberry lemon pound cake
Summer pudding yogurt chantilly
Cherry confit mille-feuille

42 per person, 80 for two

Prices are in Singapore dollar and subject to 10% service charge and 7% government tax