



## CAVIAR AND CHAMPAGNE AFTERNOON TEA

*Enhance your afternoon tea indulgence with exquisite pairing with caviar and free flow of Louis Roederer Cristal Millesime Brut Reims Champagne.*

### Savouries

Rendang Wrap  
Angus beef | toasted grated coconut

Curry Kapitan Pie Tee  
chicken | mango julienne salad

Nonya King Salmon  
butterfly pea toast | salmon roe

Otah-Otah  
charcoal wholemeal | sambal aioli

Herbal Quail Egg  
braised tea reduction

### Scones

Tahitian Vanilla  
Barbecued Chicken Jerky

### Desserts

Chendol Pavlova  
meringue | gula melaka

Blue Pea Brioche  
butterfly pea jelly | lavender rice pudding

Sesame Praline  
choux puff | kaffir lime

Taro Sable  
ginkgo chantilly | dried shallot

Ondeh Ondeh  
pandan chiffon | coconut

**828 PER PERSON**

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.  
Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.