



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

King Prawn
tropical oasis | caviar

Eringi
earl grey | onion

Sakura Chicken
black tea | sous vide chicken

Mallard Duck
oolong tea | poached pear

Salmon
green tea | cured salmon

Scones

Tahitian Vanilla
Milky Oolong

Desserts

Salted Chocolate
kakao kreme | ume cherries | 64% dark chocolate

Zesty Orange
oolong tea | cheesecake | carrot cake

Smoked Apple
Exceptionally Singapore tea | caramel apple

Lemon Cake
Mao Feng green tea | candied lemon

Hibiscus Choux
tropical oasis | passion pineapple compote

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.