



## SG60 TEATIME TAPESTRY

*A curated afternoon tea in celebration of Singapore's 60th birthday, showcasing reinterpretations of local favourites alongside traditional Gu Kueh with modern flavours by Ah Mah's Legacy.*

### Savouries

Chilli Crab

Egg white foam | pie tee

Satay

Beef | pandan

Tandoori

Prawn | mint yoghurt

Chicken Rice

Free-range chicken | coriander

Kopi O

Avocado | soy-cured egg

### Scones

Madagascar Bourbon Vanilla

Otah-otah

### Desserts

Singapore Sling Granite

Pomegranates

Sweet Mung Bean Gu Kueh

Beetroot-infused skin | maltose

Pure Pistachio Gu Kueh

Butterfly pea-infused skin | pumpkin seed butter

Pandan Chiffon

Salted gula melaka | pandan coconut

Orh Nee

Yam chiffon | mochi | ginkgo nut

Bandung

Rose | raspberry

**68 PER PERSON**

**ELEVATE YOUR EXPERIENCE WITH RUINART BRUT CHAMPAGNE  
FOR SGD 20 PER GLASS OR SGD 130 PER BOTTLE**

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.