



Victoria Harbour AFTERNOON TEA January - February 2019

MO BAR offers a unique afternoon tea experience. Comforting, creative and delicious culinary treats paired with beautiful teas, cocktails and champagne.

The exclusive selection showcases rare teas sourced from Asia's famous tea-growing regions.

TEA SELECTION

Mandarin Oriental, Singapore Exclusive Blend

Singapore

Pacific Route Tea

Black Tea | Mango & Apricot | New Zealand

London-Singapore Tea

Black Tea | Exotic Spices | Britain

Spice Island Tea

Green Tea | Exotic Fruits | Philippines

Comptoir Des Indes

Chai Blend of Black Tea | Spices | India

Ocean Voyage Tea

Green Tea | Fresh Cut Ginger | Polynesian Islands

Malabar OP

Fine Black Tea | Sweetness | Indonesia

Singapore Breakfast Tea

Green Tea & Black Tea | Rich Vanilla | Singapore

Saicho Tea

Fine Green Tea | Pomegranate Blossom | Japan

Navigator's Tea

Green Tea | Fruity Elegance | Spain

White Knight Tea

Formosa Oolong & White Tea | Grand Orchids | Laos

Nuwara Eliya OP

Black Tea | Orange Pekoe | Sri Lanka

Malacca Gold BOP

Delicate Black Tea | Rich in Flavour | Malaysia

Pink Flamingo Tea

Green Tea | Crimson Hibiscus | Florida, US

New World Tea

Black Tea | Ripe Forest Fruits | Myanmar

Blue Lotus Tea

Green Tea | Red Fruits | Vietnam

EXCLUSIVE TEA SELECTION

Secret of Siam Tea

Blue Tea & Green Tea
Melange of Spices
Thailand

Imperial Oolong

Semi-fermented Tea
Sweet & Fruity Savour
Taiwan

Earl Grey Fortune

First Flush Darjeeling
Bergamot
Britain

Served per pot at 10



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Milk tea jelly | hazelnut cream emulsion



Foie gras lollipop | dried cherry

Parmesan sabayon tart | oscietra caviar

Scallop confit | lemon butter sauce | salmon roe

Asparagus flan | truffle vinaigrette



Boston lobster mini bun

Multigrain sandwich | salmon rillet | pickled radish

Egg mimosa | black truffle | rye bread

Cucumber | cream cheese croissant



Vanilla scone

Cranberry scone

Cheddar | mushroom puff

Spinach pie



Intense salted caramel

Citrus meringue tart

Passionfruit crèmeux | chocolate mousse

Black lemon apricot | rosemary sphere

Caraibe 66% | berry tea mousse

Fig raspberry marmalade | rose namelaka choux



Chocolate | praline

48 per person or 88 for two

65 per person, inclusive of one cocktail or mocktail

68 per person, inclusive of one glass of "R" de Ruinart Champagne

Prices are in Singapore dollars and subject to 10% service charge and applicable government tax