



## AFTERNOON TEA May - June 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



AFTERNOON TEA  
Gulf of Kutch  
Arab Sea from an India's post

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Masala tea granité | ginger infusion



Wagyu beef | bulgur meatball | garlic sauce

Za'atar manakish tart

Chana chaat | mini cone | tamarind juice



Chicken shawarma | Lebanese pita | hummus

Tandoori lobster | curry

Beef shish kebab | cucumber raita

Potatoes | coriander croquette | mango chutney



Candied orange scone

Madagascar vanilla | date scone

Lamb | cheese sambousek

Aloo gobi | green pea pie



Alfonso mango | lassi mousse

Chocolate custard | soft ganache

Vanilla cinnamon | cherry travel cake

Tropical fruit sphere | banana chiboust

Badam kheer tart

Cassis | cheese mousse



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