



AFTERNOON TEA January - February 2020

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

London-Singapore Tea

Black Tea | Exotic Spices | Britain

Comptoir Des Indes

Chai Blend of Black Tea | Spices | India

Malabar OP

Fine Black Tea | Sweetness | Indonesia

Saicho Tea

Fine Green Tea | Pomegranate Blossom | Japan

White Knight Tea

Formosa Oolong & White Tea | Grand Orchids | Laos

Malacca Gold BOP

Delicate Black Tea | Rich in Flavour | Malaysia

New World Tea

Black Tea | Ripe Forest Fruits | Myanmar

Pacific Route Tea

Black Tea | Mango & Apricot | New Zealand

Spice Island Tea

Green Tea | Exotic Fruits | Philippines

Ocean Voyage Tea

Green Tea | Fresh Cut Ginger | Polynesian Islands

Singapore Breakfast Tea

Green Tea & Black Tea | Rich Vanilla | Singapore

Navigator's Tea

Green Tea | Fruity Elegance | Spain

Nuwara Eliya OP

Black Tea | Orange Pekoe | Sri Lanka

Pink Flamingo Tea

Green Tea | Crimson Hibiscus | Florida, US

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

FOOD SELECTION

Chinese New Year

Pomegranate hibiscus textures



Roasted duck | cucumber | hoi sin sauce
Smoked salmon lollipop | beetroot | chives



Brioche and salted egg prawn mayonnaise
Honey-glazed chicken wrap | cilantro mousseline
Cauliflower | lemon | caviar



Forest berry coulis | yuzu tea mascarpone cream
Red fruit soufflé sponge
Ruby pomelo | blood orange coulis | jasmine mousse
Pink peppercorn | pineapple compote
Star anise paté choux
Passion fruit gel | raspberry chocolate crème anglaise
Citrus genoise



Rose and raspberry scone
Vanilla scone

Char Siew Sou



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