



## Afternoon Tea Experience

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

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#### **Mandarin Oriental, Singapore Exclusive Blend**

Green Tea | Ginger & Citrus | Singapore

#### **Comptoir Des Indes**

Chai Blend of Black Tea | Spices | India

#### **Malabar OP**

Fine Black Tea | Sweetness | Indonesia

#### **Pacific Route Tea**

Black Tea | Mango & Apricot |  
New Zealand

#### **Miraculous Mandarin Tea**

Rich Black Tea | Orchard Fruits | Blended

#### **Nuwara Eliya OP**

Black Tea | Orange Pekoe | Sri Lanka

#### **Blue Lotus Tea**

Green Tea | Red Fruits | Vietnam

#### **Malacca Gold BOP**

Delicate Black Tea | Rich in Flavour | Malaysia

### EXCLUSIVE COFFEE SELECTION

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#### **Kachalu**



Earthy spice notes and a hint of red berries

#### **Rio Azul**



Cracked cocoa bean and spicy cinnamon



## 16 and 17 April 2022

### Easter Afternoon Tea Experience

Blood orange and rosemary granite



Deviled quail egg | brioche | ikura  
Green pea flan | charcoal crisp | ocean trout  
Romesco toast | Hokkaido scallop mousseline | basil



Black Forest ham | multigrain | red cheddar  
Boston lobster | brioche | crème fraîche  
Sakura chicken wrap | pico de gallo | sour cream  
Spring lamb phyllo pastry | pine nuts | yoghurt raita



Avocado  
Avocado mousse | almond chestnut sponge | chestnut cream | dark rum  
Golden eggs  
Hummingbird cake | coconut pineapple mousse | exotic coulis  
Cocoa bean  
Chocolate pound cake | raspberry marmalade | raspberry custard  
Oolong tea  
Oolong tea mousse | peach vanilla infusion | crunchy choux  
Kumquat carrot  
Mandarin mousse | kumquat compote | carrot cake



Parmesan cheese and salted egg yolk scone  
Madagascar vanilla scone

58 per guest  
74 per guest, inclusive of one cocktail or mocktail  
78 per guest, inclusive of one glass of "R" de Ruinart Champagne

Our Chefs will be delighted to assist you with any dietary requests.  
Prices are in Singapore dollars and subject to 10% service charge and 7% government tax.