



2022 DECEMBER
AFTERNOON TEA EXPERIENCE

RED WINE PEAR GRANITE

Vanilla and cinnamon infused red wine / William pear

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Chilli soft shell crab, cucumber salsa, savoury tart
Herbed duck confit tartar, citrus segments, balsamic pearls
Chilled basil infused tomato consommé

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Torched brie, turkey breast roulade and cranberry compote sandwich
Guinness stout chicken, pomelo, pickled onion, puffed rice
Poached lobster, cucumber, chives, shallots and yuzu mayo
Salmon galantine, baby asparagus, sourdough baguette

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Vanilla scone

nutmeg and cardamom coffee brioche

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YULE LOG

Earl Grey soufflé sponge/ Earl Grey infused orange marmalade/ black lemon soft ganache

CHRISTMAS MUSHROOM

chocolate genoise /spiced cherry coulis / ivory chocolate mousse with kirsch

REINDEER

ginger spice sablé /chestnut pain de gene/ Lucosis coulis / Myer's dark rum chestnut mousse

JINGLE BELL

pate choux/ exotic coulis/ Tulakalum 75% chocolate cremeux

FESTIVE TREE

pistachio praline crunchy tart /pistachio pound cake / pistachio soft ganache

SGD 88 per guest
inclusive of one glass of Champagne