



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

Mandarin Oriental, Singapore Exclusive Blend

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

Malacca Gold BOP

Delicate Black Tea | Rich in Flavour | Malaysia

New World Tea

Black Tea | Ripe Forest Fruits | Myanmar

Nuwara Eliya OP

Black Tea | Orange Pekoe | Sri Lanka

Singapore Breakfast Tea

Green Tea & Black Tea | Rich Vanilla | Singapore

Secret of Siam Tea

Blue Tea & Green Tea | Spices |
Thailand

Spice Island Tea

Green Tea | Exotic Fruits | Philippines

EXCLUSIVE COFFEE SELECTION

Kachalu



Earthy spice notes and a hint
of red berries

1910 Coffee



Freshly picked wild
strawberries and heavy cream

Hola Columbia



Candied fruits and
citrus zest



Spooktacular Afternoon Tea Experience

“Frozen Blood”
Pomegranate lychee granite



“The Evil’s Starter”
Devilish quail egg | flying fish roe | brioche

“The Black Parade”
Charcoal toast | tandoori chicken mousseline | garlic mayonnaise

“The Deep Fried Eye Ball”
Deep fried polenta | mozzarella | Romesco sauce



“Vampire’s Graveyard”
Grilled Tillamook cheese | multigrain | avocado purée

“Chopper Chop at Slaughter House”
Pulled beef | Kurobuta pork | hoisin sauce | mustard seeds

“From The Deepest End”
Crab masala | semolina puff | garlic chutney

“Murderer under the Blanket”
Tortilla | cajun shrimps | pico de gallo



“Coffin”
Makrut lime chocolate mousse | macadamia praline | calamansi crèmeux

“Poison Apple”
Yuzu pound cake | apple compote | yuzu mousse

“Creepy”
Coconut mousse | pineapple confiture | dacquoise

“The Night”
Black lemon infusion | earl grey orange marmalade | charcoal choux

“Heart Grenade”
Strawberry feuilletine | soft ganache | raspberry marmalade



“Wake Up From The Dead”
Cinnamon pumpkin scone
Bonito and anchovy scone

52 per guest
68 per guest, inclusive of one cocktail or mocktail
72 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.