



## WEEKDAY FESTIVE AFTERNOON TEA

\$68++ per person

\$88++ per person

(Including a glass of Taittinger  
Brut Réserve Champagne)

### WELCOME DRINK

#### Pomegranate Christmas Cooler

Pomegranate, Cranberry, Lime, Rosemary, and Soda

### SAVOURIES

#### Crab Rémoulade <sup>S</sup>

Petite Tart and Oscietra Caviar

#### Savoury Mushroom Tart <sup>D</sup>

Crisp Flower Tart and Truffle Crème

#### Lobster "Tournedo" <sup>P S</sup>

Pork Streaky Bacon and Blackcurrant  
Reduction

#### Caesar Chicken Wholemeal Wrap <sup>D</sup>

Cajun-spiced Chicken, Romaine Lettuce,  
and Silver Anchovy

#### Ham and Brie Focaccia <sup>P D</sup>

Pork Virginia Ham

#### Pulled Duck Choux Puff <sup>D</sup>

Served with Port Wine Plum Confit

<sup>D</sup> Contains Dairy | <sup>N</sup> Contains Nuts | <sup>P</sup> Contains Pork | <sup>S</sup> Contains Shellfish | <sup>GF</sup> Gluten-free

<sup>V</sup> Suitable for Vegetarian | <sup>♻️</sup> Sustainably Sourced

Price quoted is in Singapore dollars and subject to service charge and prevailing  
government taxes. Menu is subject to availability and may change without notice.

## MAINS

*\*Kindly select one of the following options:*

### Salmon en Croûte <sup>D</sup>

Served with Winter Vegetables  
and Saffron Beurre Blanc

### Coffee-infused Beef Short Rib <sup>D</sup>

Served with Garlic Bread

### Tricolour Papillons <sup>D N</sup>

Basil Pesto, Burrata,  
and Toasted Pine Nuts

### Master Butcher's Festive Sausage Platter <sup>P</sup>

Pizza-style Pork Sausage with Cheese,  
Salami, and Ham, and Asian-style  
Barbecued Chicken Sausage

### Turkey Casserole Pie <sup>D</sup>

Turkey Fricassée and Winter Truffle

## SWEETS

### Santa's Sleigh <sup>D</sup>

Gingerbread Sponge, Pumpkin Confit,  
and Pumpkin Spice Mousse

### Berriolette Mont Blanc Tart <sup>D N</sup>

Berriolette, Almond Frangipane,  
Mixed Berries, and Chestnut Cream

### Dragon Fruit Roselle Éclair <sup>D</sup>

Choux Pastry, Dragon Fruit Compôte,  
and Roselle Cream

### Quince and Lemon Verrine <sup>D</sup>

Vanilla Sponge, Quince Jelly, Pear,  
and Lemon Yoghurt Mousse

### Mini Chocolate Log Cake <sup>D N</sup>

Chocolate Roulade and  
Dark Chocolate Ganache

### Classic and Mixed Fruit Scones <sup>D</sup>

Served with Apricot-yuzu Jam, Lemon  
Curd, and English Clotted Cream

## TWG TEA SELECTION

### GREEN

Grand Jasmine

Moroccan Mint

Sencha

### BLACK

Moon Fruit Black

English Breakfast

Earl Grey

### TISANE

Chamomile

Eternal Summer

Vanilla Bourbon

## ROBERT TIMMS COFFEE SELECTION

*Additional shot, decaffeinated, and cold options are available upon request.*

Cappucino  2% <sup>2%</sup>

Latte  5% <sup>5%</sup>

Flat White  5% <sup>5%</sup>

Americano  0% <sup>0%</sup>

Mochaccino  5% <sup>5%</sup>

Hot Chocolate  57% <sup>57%</sup>



Nutri-Grade is based on default preparation.

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