

# HIGH TEA BUFFET

## SATURDAY AND SUNDAY

### FIRST SEATING

12 p.m. to 2:30 p.m.

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### SECOND SEATING

3 p.m. to 5:30 p.m.



A luxe twist to our Weekday Tea Set, the extravagant Summer in Barcelona Weekend High Tea Buffet transports you to the sunny Mediterranean coast in Spain with an eclectic selection of tapas, premium caviar, Spanish desserts and a carving station that showcases Spanish specials such as Squid Ink Paella with Tiger Prawns, Mussels, Baby Cuttlefish and Haricot Beans, and Wood Oven-Roasted and Cava-Marinated Wagyu Beef Rump.

65 (Adult) | 32.50 (Child) with two cups of Coffee or Tea  
Additional 10 | 48 | 40 for a glass, bottle or free flow Cava  
Additional 15 | 88 | 60 for a glass, bottle or free flow Champagne

All prices are in SGD, subject to 10% service charge and applicable government taxes.



# AFTERNOON TEA SET

## SUMMER IN BARCELONA

Get a slice of summer in the vibrant and free-spirited Catalan capital, Barcelona, as Tea Lounge dishes out a plethora of traditional and contemporary Spanish delights that are bound to leave you wanting more.

## FINGER SANDWICHES

Escalivada with Salted Anchovies, Char-Grilled Baby Eggplants in Squid Ink Bread  
Shredded Anec Amb Peres with Duck Leg Confit and Caramelised  
Pear stuffed in Choux Puff  
Fricando 12-Hour Braised Veal Shank and Crispy Seasonal  
Mushroom Tartlet  
Milk-cooked Salted Bacalao Mousse with Black Raisins in Spinach Canelloni  
Egg and Cucumber Mimosa

## SEASONAL QUICHES

Char-Grilled Pork Chorizo Quiche  
Roasted Green Pepper and Potato Quiche

## REGENT'S SIGNATURE SCONES

Classic Scones  
Pastor Cheese Scones

## TAPAS

Parsley Vinaigrette-marinated Octopus with Braised Fave Mousse  
May Y Mantagna with Langostinos, Mushroom, Pimientos, Capers, Olives  
Saffron Arroz (Rice) Salad, Paprika Pollo (Chicken),  
Alcachofas (Artichokes), Calcotadas (Spring Onions)  
Spanish Chorizo, Manchego

## DESSERT SELECTION

Creamy Catalan  
Goat Cheese Tart  
Panellet  
Pistachio Sun  
Chocolate Salami  
Mushroom Choux

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45 (Adult) | 22.5 (Child) with free flow of Coffee or Tea  
Additional 10 | 48 | 40 for a glass, bottle or free flow Cava  
Additional 15 | 88 | 60 for a glass, bottle or free flow Champagne  
All prices are in SGD, subject to 10% service charge and applicable government taxes.



The history of tea is one of myth, song, and ceremony. For over two millennia, people have been steeping the leaves of the *Camellia sinensis* shrub in boiling water for health, celebration, and happiness.

As you read through our menu you will find our favourite tales of this amazing elixir, some learnings worthy of prose, and a bit of poetry. We pay homage to the traditionalists as well as underscore the modernity that keeps us on our toes.

Our tea ceremony is one of science and service. Finely tuned recipes precisely prescribe the water temperature and steeping times to ensure your cup exceeds all expectations of what the unassuming brew has to offer, delivering an experience that colours your memory as much as our teas paint your palate.

## ALL TEA SELECTIONS 12

The Earls

The Oolongs

Greens and Whites

Blacks and Blends

Fruits and Flowers

The Curatives



## SEASONAL DRINK

### CAFE BON BON 10

Spanish-style coffee with espresso layer.

### SPANISH RED SANGRIA 15

Spanish red wine, cointreau, sparkling wine  
with fresh tropical fruits.

# TEA

## THE EARLS

Lore and discord surround this most regal of teas. Most agree that this bergamot imbued black tea is named after Charles Grey the 2<sup>nd</sup> Earl Grey and Prime Minister of the United Kingdom from 1830 to 1834, however few agree on anything else.

Was the tea gifted to the Earl from a Chinese mandarin from court? Made to order for the Earl? Or a marketing ploy to enhance an inferior black tea with bergamot oil? The annals of time hold the tale tight.

### Preparation



5 grams



400ml



95°C



3 mins



### *Timeless*

Imperial Earl Grey

### *Contemporary*

Earl of Regent

Russian Earl Grey

Flowery Earl Grey

*"If you are cold, tea will warm you;  
if you are too heated, it will cool you;  
If you are depressed, it will cheer you;  
If you are excited, it will calm you."*

- WILLIAM EWART GLADSTONE, FORMER PRIME MINISTER OF THE UNITED KINGDOM

# TEA

## THE OOLONGS

The Black Dragon tea of China was first discovered when a Fujian farmer returning home with a basket of tea leaves was distracted by a passing deer. Seeing an opportunity for a bountiful dinner he gave chase and his tea leaves were left to wither in the sun. Upon his return he noticed that his tea had begun to oxidise and not wanting to waste the tea he processed it as per custom. The resulting tea was neither green nor black, rather a beautiful partially oxidised creation that would become ubiquitous with tea for over a billion people.

### *Preparation*



5 grams



400ml



95°C



3 mins



### *Timeless*

High Mountain Oolong

### *Contemporary*

Tea Lounge Oolong

Darjeeling Oolong

Jasmine Green Oolong

*"There is something in the nature of tea that leads us into a world of quiet contemplation of life."*

- LIN YUTANG, THE IMPORTANCE OF LIVING

# TEA

## GREENS AND WHITES

Prized and revered as the most refined of its kind, white tea lacks a clear definition. Some say it is the fine white hairs present on the young leaves before they bud, others the natural processing. Regardless, the resulting extraction is as delicate as it is delicious.

Clarity finally arrives with green teas, the un-oxidised leaves of the *Camellia sinensis* are withered, heated, and rolled before drying. The superfood of the tea world, green tea is prized for its antioxidants, which may aid in memory, cholesterol and skin health.

### *Preparation*



5 grams



400ml



60°C-86°C



3 mins



### *Timeless*

Silver Leaf  
Sencha Fukujyu  
Gyokuro Asahi

### *Contemporary*

Organic Health and Well-being Green  
Fortune Flowering Tea Ball  
Organic Jasmine Pearl

*"Tea ... is a religion of the art of life."*

- KAKUZO OKAKURA, THE BOOK OF TEA

# TEA

## BLACKS AND BLENDS

Black tea, like all teas comes from the *Camellia sinensis*. Unlike all others, it is fully oxidised. Pu-erh, a unique black tea enjoyed for nearly 2,000 years differs from others in that it is fermented in addition to being oxidised. Prized for its freshness over great distances black teas ended up fuelling an empire, building economies, and creating vast personal fortunes. Flexible enough to blend with fruits, oils and flowers; some are aged for decades like fine wines.

### *Preparation*



5 grams



400ml



95°C



3 mins



### *Timeless*

Organic Assam  
Masala Chai  
Pu-erh Tou Cha  
Lapsang Souchong

### *Contemporary*

Imperial English Breakfast  
Shanghai Rose

*"Thank God for tea! What would the world  
do without tea! How did it exist? I am glad  
I was not born before tea."*

- SYDNEY SMITH, A MEMOIR OF THE REV. SYDNEY SMITH

# TEA

## FRUITS AND FLOWERS

Tisanes are the answer to the fact that tea does not grow everywhere in the world; technically not teas, these herbal concoctions are some of the world's oldest libations. From the bushes of South Africa to the orchards of Italy; dried fruits, flower petals, herbs, roots, and spices represent an entirely unique and enjoyable approach to infusing water.

### *Preparation*



5 grams



400ml



95°C



5 mins



### *Timeless*

Organic Chamomile Flowers  
Organic Peppermint Leaves

### *Contemporary*

Mountain Berry  
Organic Vanilla Rooibos

*"Steam rises from a cup of tea and we are  
wrapped in history, inhaling ancient times and  
lands, comfort of ages in our hands."*

- FAITH GREENBOWL



# TEA

## CURATIVES

Teas and tisanes have been crafted to help people achieve goals ranging from health and wealth to happiness and even love. Used for millennia, the imagination easily conjures witch doctors, shamans, and healers around the world experimenting with combinations of roots, flowers, and herbs in an effort to generate restorative potions. The selection below is designed to cure whatever ails you; chocolate often serves as our salvation and we hope it does the same for you.

### *Preparation*



5 grams



400ml



95°C



5 mins



*Timeless*  
Chocolate

*Contemporary*  
Cold & Flu Blend  
Life Through Water  
Harmony

*"A cup of tea would restore my normality.."*

- DOUGLAS ADAMS



## COFFEE

Every coffee bean begins as a sweet and delicate fruit brimming with bright and lively flavours. Delicate, the beans are at their best for only thirty days after roasting. We have partnered with Common Man Coffee Roasters to bring you roasts that celebrate the natural sweetness that coffee has to offer.

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### ESPRESSO

*22 Martin is a full-bodied blend balancing chocolate and nutty notes with a light and enjoyable acidity that gives the coffee vibrance.*

Single 9  
Double 11  
Long Black 9

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### ESPRESSO WITH MILK

Cappuccino 10  
Macchiato 9  
Latte 10  
Flat White 10



### POUROVER COFFEE 12

Our selection of single origin roasts come from the high plateaus of Ethiopia, mountainsides of Columbia or Sumatra. Each coffee can be traced down to the farmer who grew it, the elevation of the plot, and the details of the varietal.

Ask your server for details on this month's offering.

# BEVERAGE

## COCKTAILS BY MANHATTAN



### TEA COCKTAILS 19

#### *Black Russian*

Stolichnaya Vodka, Cointreau and Russian Earl Grey

#### *T&T*

Tanqueray 10-infused Earl Grey and Tonic Water

### COFFEE COCKTAILS 19

#### *Café Expres*

Plantation Original Dark Rum, Espresso Liqueur and Espresso

#### *Khalua Coffee*

Khalua, Tia Maria, Espresso and Cream



### TEA MOCKTAILS 14

#### *Berry Me*

Princess Breakfast Tea, Fresh Strawberries, Milk and Grenadine Syrup

#### *Tea Berry*

Mountain Berry Tea, Raspberry and Lime Juice

### COFFEE MOCKTAILS 14

#### *Cocolada*

Coconut Puree, Pineapple Juice and Espresso

#### *Affogato*

Vanilla Ice Cream and Espresso

### ICED BEVERAGES 12

Iced Chocolate

Iced Lemon Tea

### JUICES 10

Orange, Apple, Mango

### SOFT DRINKS 9

Coke, Coke Light, Sprite

### BEERS 16

Tiger

Asahi

Hoegaarden

Heineken

### BOTTLED WATERS 12

Aqua Panna 750ml

San Pellegrino 750ml



# WINES

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## SPARKLING WINES

*NV Duval LeRoy, Fleur De Champagne 1er Cru*

25 per glass | 120 per bottle

*NV Duval LeRoy, Brut Rose Prestige Premier Cru*

29 per glass | 145 per bottle

*NV Prosecco DOC, Astoria Lounge*

16 per glass | 78 per bottle

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## WHITE WINES

*2016 Sauvignon Blanc, Basarico, Adriano Marco & Vittorio*

21 per glass | 108 per bottle

*2016 Pinot Grigio, Santa Margherita*

18 per glass | 88 per bottle

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## RED WINES

*2014 Pinot Nero, Notturmo D'Amico*

25 per glass | 120 per bottle

*2016 Chianti Guarniente, Buccianera*

16 per glass | 78 per bottle

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## DESSERT WINE

*2016 Moscato D'Asti Lumine, Ca d Gal*

20 per glass | 95 per bottle