



TEA LOUNGE

## Weekend High Tea Buffet

### TAPAS

Parsley Vinaigrette- Marinated Octopus with Braised Faves Mousse and Dehydrated Salchichon  
May Y Mantagna with Langostinos, Mushroom, Pimientos, Capers, Olives  
Saffron Arroz Salad, Paprika Pollo, Alcachofas, Calcotadas  
Tomato Gazpacho

### SMOKED FISH AND SUSHIS

Smoked Salmon with Lightly Torched Miso Mayo  
Assorted Sushi  
Condiments: Wasabi, Soya Sauce, Capers, Onions  
Lemon Wedges

### CAVIAR STATION

Sevruga  
Tobiko  
Salmon  
Lobster  
(Blinis, Sour Cream, Chives, Sliced Boiled Eggs and Red Onions)

### SANDWICHES

Escalivada with Salted Anchovies, Char-Grilled baby Eggplants and Sweet Pepper in Squid Ink Bread  
Shredded Anec amb peres with Duck Leg Confit and Caramelized Pear Stuffed in Choux Puff  
Fricando, 12-Hour Braised Veal Shank with Crispy Seasonal Mushroom Tartlet  
Egg and Cucumber Mimosa

### CHEESE SELECTION

Assorted Spanish Cheeses  
Condiments: Fig Jam, Truffle Honey, Dried Fruits and Dried Nuts

### SAVOURY

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

### CARVING STATION

Wood Oven-Roasted Cava-marinated Wagyu Beef Rump with Assorted Vegetables  
Squid Ink Paella with Tiger Prawns Black Mussels, Baby Cuttlefishes and Haricot Beans  
Salmon Confit with Shoyu Sesame Dressing

### LOCAL DELIGHTS

Chef Chong's Signature Laksa with Rice Noodles and X.O. Sauce  
Chicken Satay with Peanut Sauce and Condiments  
Classic Prawn Congee  
Chilli Crab Sauce with Oriental Buns  
Braised Pork Belly with Superior Soya Sauce  
Kueh Pie Tee with Traditional Condiments

### SPANISH-INSPIRED DESSERTS

Creamy Catalan  
Goat Cheese tart  
Panellet  
Pistachio Sun  
Chocolate Salami  
Mushroom Choux  
Coconut Supreme  
Raspberry Breton  
Assorted Macarons  
Assorted Chocolate Pralines

### MACARONS

Vanilla  
Raspberry  
Pistachio

### WARM DESSERT

Caramel Apple Crumble  
Classic Churros with Vintage Chocolate Sauce  
Classic Scones  
Pastor Cheese Scones