



TEA LOUNGE

## A MAY DAY FEAST

Here at the Tea Lounge, you're invited to whispers of tête-à-tête over tea, to the gracious ceremony of slowing down, and to a sumptuous feast of local favourites and artful pastries—where one lingers over tea, unwinds, and settles into the familiar comforts of a living room that feels like one's own.

This long holiday weekend, we present a May Day feast—bringing everyone together over a generous spread of local comforts and Tea Lounge signatures.

### WEEKEND HIGH TEA

Served with your choice of tea, coffee, or Valrhona chocolate, hot or iced

88 per adult | 44 per child

Friday, 1 May

One seating: 1.00pm – 3.30pm

Saturday, 2 May & Sunday, 3 May

First seating: 12.00pm – 2.15pm

Second seating: 3.00pm – 5.15pm

Monday, 4 May

One seating: 1.00pm – 3.30pm

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please approach our team members.

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



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### FINGER SANDWICHES

Cured Cucumber Sandwich (V, D)  
Deville Egg Mimosa Sandwich  
Smoked Salmon and Caviar Sandwich  
Smoked Roasted Chicken Sandwich

### COMPOUND SALAD

Classic Potato Salad  
Nicoise Salad  
Poached Prawn and Raw Mango Salad Station

### SIGNATURE SCONE

Classic Plain [V]  
Manjari 64% Chocolate and Candied Orange Zest Scone (D)  
Served with Chocolate Jam,  
Lemon Curd and Clotted Cream

### QUICHE

Local Mushroom Royale and Dark Chocolate Quiche  
Smoked Turkey Ham and Cheese Quiche

### GRAZING BOARD

Cheese and Charcuterie  
Assorted Crackers, Pickles, Preserves  
Assorted Housemade Bread Rolls

### GRAVLAX BAR

Home-Cured Gravlax Two Ways  
Assorted Condiments

(V) - Vegetarian | (D) - Dairy | (N) - Nuts | (S) - Seafood

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## PASS AROUND

Caramelised Kurobuta Pork Char Siew

## LIVE STATION

Signature Laksa

Roasted Leg of Lamb with Thyme and Garlic

## SAVOURY

Signature Congee with Prawns, Fish and Pork Meatball

Roasted Mole Spiced Crusted Salmon

Malaysian Beef Rendang

Chicken Satay, Cucumber, Red Onion, Peanut Sauce

Crispy Fried Hot and Spicy Shrimp Paste Chicken Winglet

Steamed Shrimp and Fish Otak Otak with Eggs

## DESSERT

Vanilla Layer Cake, Guanaja 70% Dark Chocolate

Roasted Buckwheat Mandola, Hukambi 53% Milk Chocolate

Raspberry Cremeux, Coco Biscuit, Opalys 33% White Chocolate

Cremeux and White Miso Tart, Matcha Inspiration Ganache

Hazelnut Travel Cake, Amatika 46% Vegan Couverture

Carrot Cake, Cream Cheese Frosting

Artisanal Macaroons

Assorted Nyonya Kueh

Traditional Cheng Teng

Seasonal Fruits

Gelato Selection

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## FREE FLOW

Two-hour Prosecco and wines — 50 per person  
Two-hour Champagne and wines — 70 per person

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