



At the Tea Lounge, we celebrate the refined rituals and timeless traditions of the quintessential high tea – sumptuously prepared, indulgent, and designed for leisurely enjoyment.



TEA LOUNGE

EASTER WEEKEND HIGH TEA

A festive high tea inspired by Easter, featuring seasonal favorites and classic treats, where families come together for a joyful feast that celebrates spring, renewal, and the spirit of the season.

Buffet with Tea and Coffee Selection

88 per adult

44 per child

Free Flow Prosecco and Wines

Supplement per person: \$50

Free Flow Champagne and Wines

Supplement per person: \$70

Friday, 3 April 2026

One seating: 1pm to 3:30pm

Saturday, 4 April and Sunday, 5 April 2026

First Seating: 12pm to 2:15pm

Second Seating: 3pm to 5:15pm

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 ask our team members.

EASTER WEEKEND HIGH TEA

FINGER SANDWICHES

Cured Cucumber Sandwich

Devilled Mimosa Sandwich

Smoked Salmon Sandwich with Caviar

Smoked Roasted Chicken Sandwich

Pickled Devilled Eggs

COMPOUND SALADS

Classic Potato Salad

Nicoise Salad

DIY Poached Prawn and Raw Mango Salad Station

GRAZING BOARD

Cheese and Charcuterie

Assorted Crackers, Pickles, Preserves

Assorted Housemade Bread Rolls

GRAVLAX BAR

Home-Cured Gravlax Two Ways

Assorted Condiments

PASSED-AROUND

Caramelised Kurobuta Pork Char Siew

V - Vegetarian D - Dairy N - Nuts S - Seafood

Should you have any concerns regarding food allergies or dietary restrictions, please enquire with our team.

EASTER WEEKEND HIGH TEA

LIVE STATION

Sous Vide Egg and Smashed Avocado Brioche

Roasted Leg of Lamb with Thyme and Garlic

Chef Chong's Signature Laksa

SAVORY MAINS

Chef Chong's 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

QUICHE

Locally Sourced Mushroom Royale and Dark Chocolate
Quiche

Smoked Turkey Ham and Cheese Quiche

SIGNATURE SCONES

SERVED WITH CHOCOLATE JAM,
LEMON CURD AND CLOTTED CREAM

Classic Plain [V]

Manjari 64% Chocolate and Candied Orange Zest Scone [V]

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restrictions, please enquire with our team.

EASTER WEEKEND HIGH TEA

TEA CAKES AND DESSERTS

Vanilla Moist Layer Cake

Dark Chocolate, Guanaja 70%

Roasted Buckwheat Mandola

Milk Chocolate, Hukambi 53%

Raspberry Cremeux and Coco Biscuit

White Chocolate, Opalys 33% Coco Mousse

Cremeux and White Miso Tart

Matcha Inspiration Whipped

Hazelnut Travel Cake

Plant Based Chocolate, Amatika 46%

Carrot Cake with Cream Cheese Frosting

Macarons

Hot Cross Bun, Classic Spiced Bun

Easter Chocolate Eggs

Assorted Nonya Kueh

Traditional Cheng Teng

Seasonal Fruits

Selection of Gelato

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