



YOUR LOCAL WINE LOUNGE

Welcome to our living room—where wine is poured, plates are shared, and conversations linger.

At the heart of the menu is Chef Chong, a familiar and much-loved presence at Tea Lounge. Known to many simply by name, his cooking feels like something to return to—generous and made for sharing. The menu brings together recipes shaped over time, rooted in comfort and a deep understanding of our multicultural heritage.

**Mondays to Sundays
6:30pm to 10:30pm**

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



TEA LOUNGE

TO START

ROJAK – 18

Fruit, Cucumber, Crispy You Tiao, Prawn Paste, Sweet Soy, Peanut

SICHUAN-STYLE CUCUMBERS (V) – 12

Mala Chilli, Crispy Garlic

CRISPY CAULIFLOWER (V) – 15

Calamansi, Cumin Yogurt

FRENCH CHEESE PLATTER – 44

Reblochon, Comte, Chevre, Roquefort,
Toasted Suji Bread, Honey, Dried Fruit, Nuts

BAKED CAMEMBERT – 36

Onion Jam, Toasted Suji Bread

NOODLES AND BROTHS

SINGAPORE HOKKIEN MEE (P) – 29

Egg and Rice Noodles, Pork Belly, Prawns, Squid

SEAFOOD KWAY TEOW GORENG – 32

Flat Rice Noodles, Prawns, Squid, Scallops, Bean Sprouts

KING PRAWN LAKSA – 32

Rice Noodles, Fish Cake, Quail Eggs, Coconut and Prawn Broth

BEEF NOODLE SOUP – 30

Braised Angus Beef, Tendon Broth, Greens

(V) - Vegetarian | (P) - Contains Pork

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CLAYPOT AND RICE BOWLS

BRAISED BEEF TONGUE – 40

Bok Choy, Soft Braised Egg, Crispy Shallot Rice

Recommended Wine Pairing

TENUTA SAN GUIDO GUIDALBERTO - 28

STONE POT OXTAIL STEW – 39

Root Vegetables, Chilli Soy, Crispy Shallots, Suji Toast

Recommended Wine Pairing

PERRIN ET FILS CHATEAUNEUF-DU-PAPE LES SINARDS BLANC 2024 – 25

CLAYPOT NYONYA GAROUPA CURRY – 38

Eggplant, Pineapple, Lady's Fingers, Tomato, Jasmine Rice

Recommended Wine Pairing

HUDELOT BAILLET CHAMBOLLE MUSIGNY VIEILLES VIGNES 2023 – 42

STONE POT CHAR SIEW (P) – 35

Honey-Glazed BBQ Pork Belly, Bok Choy, Jasmine Rice

Recommended Wine Pairing

CHATEAU DUCRU BEAUCAILLOU MADAME DE BEAUCAILLOU 2021 – 22

PRAWN PASTE CHICKEN WING – 33

Sambal Rice, Cucumber

Recommended Wine Pairing

DOG POINT SAUVIGNON BLANC SECTION 94 MARLBOROUGH 2020 – 19

BRAISED TOFU (V) – 32

Shiitake Mushrooms, Broccolini, Lily Bulb, Jasmine Rice

Recommended Wine Pairing

OO WINES CHARDONNAY VGW 2023 – 36

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SWEET

SEASONAL FRUIT – 20

KAYA ICE CREAM – 14

Toasted Brioche, Cured Egg Yolk

TANG YUAN – 14

Black Sesame, Pandan Ginger Broth

LYCHEE SORBET – 12

Raspberry, Rose

TRADITIONAL KUEH LAPIS – 12

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