



At Tea Lounge, we celebrate refined rituals and timeless traditions inspired by an authentic sense of time and place, paying homage to the tropical nature that embraces us. Allow us to take you on a culinary journey through the lush botanicals of Singapore, exploring our Garden City's richly delectable history through its edible geography.



TEA LOUNGE

MOTHER'S DAY HIGH TEA BUFFET

Celebrate Mother's Day with a sumptuous spread of Western and Asian delicacies, each crafted to honour the rich botanical heritage of our land and the women we cherish.

Buffet with Tea and Coffee Selection

\$92 per adult

\$46 per child

Free Flow Prosecco and Wines

Supplement per person: \$50

Free Flow Champagne and Wines

Supplement per person: \$70

Available on Saturdays and Sundays

First Seating: 12pm to 2:15pm

Second Seating: 3pm to 5:15pm

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

MOTHER'S DAY HIGH TEA BUFFET

SAVOURY

Signature Japanese Egg Salad Sakura Sandwich
Chives, Cucumber

Roasted Chicken Salad, Chili Pepper Bun
Lime and Garlic Mayonnaise

Whipped Brie, Cranberry Tart (V)
Walnuts, Asparagus Salad

Smoked Duck, Candied Orange Quiche
Cheddar, Asparagus Quiche

SIGNATURE SCONES

SERVED WITH ORANGE CANDIED GINGER CURD,
STRAWBERRY PEPPERCORN JAM AND CLOTTED CREAM

Classic Plain

Cranberry Orange

SEAFOOD ON ICE

Poached Sea Prawns, Steamed Scallops,
Lemon Herbed Crayfish, Thyme Garlic Clams,
Wine Poached Black Mussels

COMPOUND SALADS

DIY Singaporean Rojak
Guava, Raw Mango, Pineapple, Cucumber,
Homemade Rojak Sauce, Crushed Peanuts

Urab Sayur, Udang
Balinese Coconut, Wing Beans Salad, Vegetable, Prawns

Singapore Mixed Greens and Citrus Salad (V)
Kale, Mesclun Greens, Cucumber, Pomegranate

Indonesian Chicken Salad
Crushed Peanut, Coriander, Scallions

GRAZING BOARD

Cheese and Charcuterie
Assorted Crackers, Pickles, Preserves

GRAVLAX BAR

Home-Cured Gravlax Two Ways
Assorted Condiments

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MOTHER'S DAY HIGH TEA BUFFET

MAINS

Lemon, Buttermilk Fried Chicken, Brioche Toast
Smashed Avocado, Semi-Dried Tomatoes, Furikake, Sea Salt

Herb Mustard Grass-Fed Beef Rib Eye
Sea Salt, Horseradish, Huckleberry and Merlot Jus

Baked Herb Crusted Seabass
Orange Thyme Butter Cream

Mac and Cheese
Mushrooms, Black Truffle

Signature Singapore Laksa

Lobster and Fish Otak-Otak
Ikura Caviar, Kaffir Lime Aioli

Taiwanese Braised Pork Belly
Star Anise, Nutmeg

Ocean King Prawn Congee
Kampong Chicken, Baby Abalone

Prawns and Scallops in Chilli Crab Sauce
Mantou

Chicken Satay
Peanut Sauce and Condiments

Crispy Fried Chicken Wings
Chilli Coriander

PASSED-AROUND MAIN

Seared Foie Gras
Raspberry Yuzu, Poached Baby Pear

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MOTHER'S DAY
HIGH TEA BUFFET

SWEETS AND DESSERTS

Cherry Lime Macaron

Raspberry Peach Tart

Yuzu Cheesecake with Redcurrant

Lemon Blueberry Choux Puff

Vanilla Panna Cotta,
Mandarin Macerated Summer Berries

Strawberry Trifle

Rich Chocolate Cake

Assorted Mochi

Assorted Praline

Assorted Nyonya Kueh

Homemade Gelatos

Seasonal Fruits

Traditional Cheng Tng