



# AFTERNOON TEA SET

Get into the festive mood as Tea Lounge dishes out a whimsical plethora of Christmas-themed treats and Gingerbread-scented Scones.

## FINGER SANDWICHES

Foie Gras Mousse Tart with Crispy Duck Flakes and Black Truffle  
Waldorf Turkey Salad Sandwich  
Alaskan Crab and Lobster Choux Puff with Spicy Mango Salsa  
Roasted Mustard Crusted Lamb Vol-au-vent with Mint Jelly  
Egg and Cucumber Mimosa

## SEASONAL QUICHES

Turkey and Spinach Quiche  
Pumpkin Basil Goat Cheese Quiche

## REGENT'S SIGNATURE SCONES

Classic Scones  
House-made Gingerbread Spice-scented Scones

## SALADS

Eggnog Poached Prawns with Roasted Chestnut and Spicy Bacon Crumble  
Chilled English Green Pea Soup with Black Truffle Chips  
Roast Beef Sirloin Salad with Roasted Apple, Rocket Leaves and Goat Cheese  
Honey Glazed Turkey Ham Sandwich with Cranberry Brioche Bread and  
Horseradish Mayonnaise

## DESSERT SELECTION

Old English Fruit Cake  
Santa Hat Raspberry Choux Puff  
Classic Gingerbread Cookies  
Oh Deer Caramel Mousse Cake  
Maple Pecan Chocolate Tart  
Bubbly Rosette Champagne Truffles

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48 (Adult) | 24 (Child) with free flow of Coffee or Tea  
Additional 10 | 48 | 40 for a glass, bottle or free flow Prosecco  
Additional 15 | 88 | 60 for a glass, bottle or free flow Champagne  
All prices are in SGD, subject to 10% service charge and applicable government taxes.



The history of tea is one of myth, song, and ceremony. For over two millennia, people have been steeping the leaves of the *Camellia sinensis* shrub in boiling water for health, celebration, and happiness.

As you read through our menu you will find our favourite tales of this amazing elixir, some learnings worthy of prose, and a bit of poetry. We pay homage to the traditionalists as well as underscore the modernity that keeps us on our toes.

Our tea ceremony is one of science and service. Finely tuned recipes precisely prescribe the water temperature and steeping times to ensure your cup exceeds all expectations of what the unassuming brew has to offer, delivering an experience that colours your memory as much as our teas paint your palate.

## ALL TEA SELECTIONS 12

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The Earls

The Oolongs

Greens and Whites

Blacks and Blends

Fruits and Flowers

The Curatives

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## SEASONAL DRINKS

PEPPERMINT HOT OR ICED CHOCOLATE 12

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MERRY BERRY HOT TODDY 15

Caramel Syrup, Mountain Berry Tea and Red Label Whisky

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POINSETTIA COCKTAIL 15

Orange Liqueur, Cranberry Juice and Champagne

# TEA

## THE EARLS

Lore and discord surround this most regal of teas. Most agree that this bergamot imbued black tea is named after Charles Grey the 2<sup>nd</sup> Earl Grey and Prime Minister of the United Kingdom from 1830 to 1834, however few agree on anything else.

Was the tea gifted to the Earl from a Chinese mandarin from court? Made to order for the Earl? Or a marketing ploy to enhance an inferior black tea with bergamot oil? The annals of time hold the tale tight.

### Preparation



5 grams



400ml



95°C



3 mins



Timeless  
Imperial Earl Grey

Contemporary  
Earl of Regent  
Russian Earl Grey  
Flowery Earl Grey

"If you are cold, tea will warm you;  
if you are too heated, it will cool you;  
If you are depressed, it will cheer you;  
If you are excited, it will calm you."

- WILLIAM EWART GLADSTONE, FORMER PRIME MINISTER OF THE UNITED KINGDOM

# TEA

## THE OOLONGS

The Black Dragon tea of China was first discovered when a Fujian farmer returning home with a basket of tea leaves was distracted by a passing deer. Seeing an opportunity for a bountiful dinner he gave chase and his tea leaves were left to wither in the sun. Upon his return he noticed that his tea had begun to oxidise and not wanting to waste the tea he processed it as per custom. The resulting tea was neither green nor black, rather a beautiful partially oxidised creation that would become ubiquitous with tea for over a billion people.

### Preparation



5 grams



400ml



95°C



3 mins



Timeless  
High Mountain Oolong

Contemporary  
Tea Lounge Oolong  
Darjeeling Oolong  
Jasmine Green Oolong

“There is something in the nature of tea that leads us into a world of quiet contemplation of life.”

- LIN YUTANG, THE IMPORTANCE OF LIVING

# TEA

## GREENS AND WHITES

Prized and revered as the most refined of its kind, white tea lacks a clear definition. Some say it is the fine white hairs present on the young leaves before they bud, others the natural processing. Regardless, the resulting extraction is as delicate as it is delicious.

Clarity finally arrives with green teas, the un-oxidised leaves of the *Camellia sinensis* are withered, heated, and rolled before drying. The superfood of the tea world, green tea is prized for its antioxidants, which may aid in memory, cholesterol and skin health.

### Preparation



5 grams



400ml



60°C-86°C



3 mins



Timeless

Silver Leaf

Sencha Fukujyu

Gyokuro Asahi

Contemporary

Organic Health and Well-being Green

Fortune Flowering Tea Ball

Organic Jasmine Pearl

“Tea ... is a religion of the art of life.”

- KAKUZO OKAKURA, THE BOOK OF TEA

# TEA

## BLACKS AND BLENDS

Black tea, like all teas comes from the *Camellia sinensis*. Unlike all others, it is fully oxidised. Pu-erh, a unique black tea enjoyed for nearly 2,000 years differs from others in that it is fermented in addition to being oxidised. Prized for its freshness over great distances black teas ended up fuelling an empire, building economies, and creating vast personal fortunes. Flexible enough to blend with fruits, oils and flowers; some are aged for decades like fine wines.

### Preparation



5 grams



400ml



95°C



3 mins



#### Timeless

Organic Assam  
Masala Chai  
Pu-erh Tou Cha  
Lapsang Souchong

#### Contemporary

Imperial English Breakfast  
Shanghai Rose

“Thank God for tea! What would the world do without tea! How did it exist? I am glad I was not born before tea.”

- SYDNEY SMITH, A MEMOIR OF THE REV. SYDNEY SMITH

# TEA

## FRUITS AND FLOWERS

Tisanes are the answer to the fact that tea does not grow everywhere in the world; technically not teas, these herbal concoctions are some of the world's oldest libations. From the bushes of South Africa to the orchards of Italy: dried fruits, flower petals, herbs, roots, and spices represent an entirely unique and enjoyable approach to infusing water.

### Preparation



5 grams



400ml



95°C



5 mins



#### Timeless

Organic Chamomile Flowers  
Organic Peppermint Leaves

#### Contemporary

Mountain Berry  
Organic Vanilla Rooibos

“Steam rises from a cup of tea and we are wrapped in history, inhaling ancient times and lands, comfort of ages in our hands.”

- FAITH GREENBOWL

# TEA

## CURATIVES

Teas and tisanes have been crafted to help people achieve goals ranging from health and wealth to happiness and even love. Used for millennia, the imagination easily conjures witch doctors, shamans, and healers around the world experimenting with combinations of roots, flowers, and herbs in an effort to generate restorative potions. The selection below is designed to cure whatever ails you; chocolate often serves as our salvation and we hope it does the same for you.

### Preparation



5 grams



400ml



95°C



5 mins



Timeless  
Chocolate

Contemporary  
Cold & Flu Blend  
Life Through Water  
Harmony

“A cup of tea would restore my normality..”

- DOUGLAS ADAMS





## COFFEE

Every coffee bean begins as a sweet and delicate fruit brimming with bright and lively flavours. Delicate, the beans are at their best for only thirty days after roasting. We have partnered with Illy Coffee to bring you aromatic brews that celebrate the natural sweetness that coffee has to offer.

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### ESPRESSO

The Illy Blend is a full-bodied 100% Arabica balancing chocolate and nutty notes with a light and enjoyable acidity that gives the coffee vibrance.

Single 9  
Double 11  
Long Black 9

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### ESPRESSO WITH MILK

Cappuccino 10  
Macchiato 9  
Latte 10  
Flat White 10

# BEVERAGE

## COCKTAILS BY MANHATTAN



### TEA COCKTAILS 19

#### Black Russian

Stolichnaya Vodka, Cointreau and Russian Earl Grey

#### T&T

Tanqueray 10-infused Earl Grey and Tonic Water

### COFFEE COCKTAILS 19

#### Café Expres

Plantation Original Dark Rum, Espresso Liqueur and Espresso

#### Khalua Coffee

Khalua, Tia Maria, Espresso and Cream

### TEA MOCKTAILS 14



#### Berry Me

Princess Breakfast Tea, Fresh Strawberries, Milk and Grenadine Syrup

#### Tea Berry

Mountain Berry Tea, Raspberry and Lime Juice

### COFFEE MOCKTAILS 14

#### Cocolada

Coconut Puree, Pineapple Juice and Espresso

#### Affogato

Vanilla Ice Cream and Espresso

### ICED BEVERAGES 12

Iced Chocolate

Iced Lemon Tea

### JUICES 10

Orange, Apple, Mango

### SOFT DRINKS 9

Coke, Coke Light, Sprite

### BEERS 16

Tiger

Asahi

Heineken

### BOTTLED WATERS 12

Aqua Panna 750ml

San Pellegrino 750ml



# ALA CARTE

## STARTERS

Thai Prawn Salad 29

Green Papaya, Pomelo, Poached Prawns, Spring Onion, Coriander,  
Lime Dressing and Peanut

Caesar Salad 26

Romaine Lettuce Heart with Organic Quail Eggs, Toasted Country  
Bread and Parmesan Shavings

With Grilled Chicken 28

With Grilled Prawns 29

With Grilled Salmon 31

Forest Mushroom Soup with White Truffle Oil 24

Organic Tomato Soup with Fresh Basil Pesto 23

## MAIN COURSE

Tea Lounge Signature Club Sandwich 34

Rye Bread, Pork Bacon, Grilled Chicken Breast, Lettuce,

Mayo and Steak Fries

Wagyu Beef Burger 39

Pork Bacon, Cheddar Cheese, Sauteed Onion, Fresh Tomatoes,  
Lettuce, Gherkins, and Steak Fries on Sesame Bun

Seafood Mee Goreng 30

Fried Yellow Noodles with Prawns, Squid Ink, Scallop and

Bean Sprout

Butter Chicken with Basmati Rice served with Tomato, Cashew  
Nuts, Aloo Gobi, Butter Naan, pickled Fruit and Papadum 37

Singapore Hokkien Mee with Egg and Rice Noodles, Pork, Prawns,  
and Squid 24

Seafood Kway Teow Goreng Fried Rice Noodles with Prawns,  
Squid, Scallop, and Bean Sprout 30

Regent Signature Yee Pin Mei Fun with Rice Vermicelli

and Sliced White Fish 31

Roasted Salmon 39

Green Beans, Green Peas, Asparagus Broccoli and Lemon Dressing

Grilled Australian Angus Beef Tenderloin 44

Grilled Vegetables, Roasted Potatoes and Rosemary Beef Jus

## DESSERT

Classic Strawberries Short Cake 15,

Dark Chocolate Praline with Hazelnut and Chocolate Sponge 15

Freshly Sliced Seasonal Fruit with Berries 14

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