



TEA LOUNGE

## A FATHER'S 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 Father's Day weekend, we present a feast for Dad—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

Saturday, 20 June & Sunday, 21 June

First seating: 12.00pm – 2.15pm

Second seating: 3.00pm – 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 approach our team members.

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



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### FINGER SANDWICHES

Classic Cucumber  
Devilleed Mimosa  
Smoked Salmon and Caviar  
Smoked Roasted Chicken

### COMPOUND SALAD

Classic Potato  
Nicoise  
Poached Prawn and Raw Mango

### SIGNATURE SCONES

Classic (V)  
Manjari 46% Chocolate and Candied Orange Zest Scone (D)  
Served with Chocolate Jam,  
Calamansi Curd and Clotted Cream

### QUICHE

Local Mushroom Royale and Dark Chocolate  
Smoked Turkey Ham and Cheese

### GRAZING BOARD

Cheese and Charcuterie, Assorted Crackers, Pickles and Preserves  
Artisanal Bread Selection

### GRAVLAX BAR

House-Cured Gravlax Two Ways

### PASS AROUND

Caramelised Kurobuta Pork Char Siew

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

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### **LIVE STATIONS**

Chef Chong's Signature Laksa  
Texas Rubbed Beef Prime Rib  
Nashville Chicken and Waffle

### **SEAFOOD**

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

### **SAVOURY**

Chef Chong's Signature Congee, Prawn, Fish and Pork Meatball  
Roasted Salmon, Mole Spice Crust  
Whiskey Braised Pork Ribs  
Chicken Satay, Cucumber, Red Onion, Peanut Sauce  
Crispy Shrimp Paste Chicken Winglet  
Steamed Shrimp and Fish Otak Otak, Eggs  
Prawn and Scallop in Chili Crab Sauce

### **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 with 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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