



At the Tea Lounge, we celebrate refined rituals and timeless traditions, inspired by the art of afternoon tea and the elegance of every moment.



TEA LOUNGE

ART OF CHOCOLATE WEEKEND HIGH TEA

On weekends, High Tea is a lively affair, where a lavish buffet of savories, delicate confections, and decadent desserts unfolds alongside a curated selection of teas, inviting guests to linger, indulge, and enjoy a leisurely, celebratory afternoon.

Buffet with Tea and Coffee Selection

74 per adult

37 per child

Free Flow Prosecco and Wines

Supplement per person: \$50

Free Flow Champagne and Wines

Supplement per person: \$70

Saturday and Sunday

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

Prices are in SGD and subject to prevailing service charge and government taxes

ART OF CHOCOLATE WEEKEND HIGH TEA

FINGER SANDWICHES

Cured Cucumber Sandwich

Devilleed Mimosa Sandwich

Smoked Salmon Sandwich with Caviar

Smoked Roasted Chicken Sandwich

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.

ART OF CHOCOLATE WEEKEND HIGH TEA

LIVE STATION

Chef Chong's Signature Laksa
Roasted Leg of Lamb with Thyme and Garlic

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]

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

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

ART OF CHOCOLATE 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%

Signature Strawberry Short Cake

Macaroons

Assorted Nonya Kueh

Traditional Cheng Teng

Seasonal Fruits

Selection of Gelato

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

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