

Old World Charm_____

Where red lamps beckoned boats to safe waters.

Where voyages ended and new lives began.

Where Somerset Maugham and Herman Hesse landed.

With writing books in tow, leaving indelible memories.

Where fishermen tried their luck with their catch of the day.

And where lovers met in secret and devotees set off for Kusu Island.

Time travellers from 1933 to present day.

All journeys begin at Clifford Pier.



SINGAPORE HERITAGE AFTERNOON TEA

Sipping tea, gazing at the horizon for the boat to arrive in the clamour of hawkers selling food amidst a thousand colours and fragrant aromas.

Discover our Afternoon Tea set of innovative interpretations, where each item is thoughtfully presented. A representation of Singapore's many culinary influences, the selection of savouries and sweet items reflect Singapore's culinary past and present. These creations are handcrafted with a nod to traditional skills.

Explore the tea tray, and a journey through Singapore's most beloved flavours.

S\$50.- per adult S\$25.- per child (from 6 to 11 years old)

For a free-flow of Veuve Clicquot Champagne, Rive Gauche Red or White Wines, Beers, Soft Drinks and Chilled Juices Add S\$78.- per person

> For a glass of Veuve Clicquot Champagne Add S\$20.-

For a glass of Primo Amore Moscato

Add S\$14.-

*Prices are subject to service charge and prevailing government taxes

SAVOURIES

KUEH PIE TEE

Hand-Crafted Crispy Paper-Thin Pastry Cases (Kueh Pie Tee) with Vegetables, Prawns, Crab meat, Coriander and Fried Garlic

NONYA CHICKEN CURRY & PRATA WRAP

Nonya-Style Chicken Curry wrapped in a Prata

KUROBOTA PORK KONG BAK BAO WITH MANTOU (P)

Braised Pork Belly with Garlic Soy Sauce in a Steamed Bun (Mantou)

CHILLI CRAB CRISPY BUN

Fried Chinese Bun (Mantou) with Singapore's Most Iconic Dish, Chilli Crab

CRUFFIN WITH MASALA POTATO AND CURRY LEAVES (V)

Flaky Pastry with Aromatic Turmeric Sautéed Potato, Curry Leaves and Mustard

BAKED SPICY MACKEREL FISH OTAH

in Mini Soft Saffron Bun with Cucumber

LOBSTER AND SEAFOOD EGG TART

Soft Egg Custard Tart with Maine Lobster and Seafood Mayonnaise

Contains Pork (P) Vegetarian (V)

SWEETS

PLAIN SCONE WITH PASSION FRUIT AND MANGO JAM

TROPICAL FRUIT SCONE WITH HOMEMADE KAYA

PANDAN SWISS ROLL

with a Tender and Fine Texture, this Aromatic and Moist Cake is filled with Thin Layers of Pandan Custard (Kaya)

BANDUNG PANNA COTTA WITH BASIL SEED

Rose Syrup, a Childhood Favourite in Drinks and Desserts, is Re-Interpreted into a Soft Milk Jelly

MINI HERITAGE OLD SCHOOL CAKE TRAFFIC LIGHT

Vanilla Sponge with Butter Cream and Traffic Light Jelly

ONDEH ONDEH

Coconut Crusted Sweet Potato Ball stuffed with Fragrant Gula Melaka

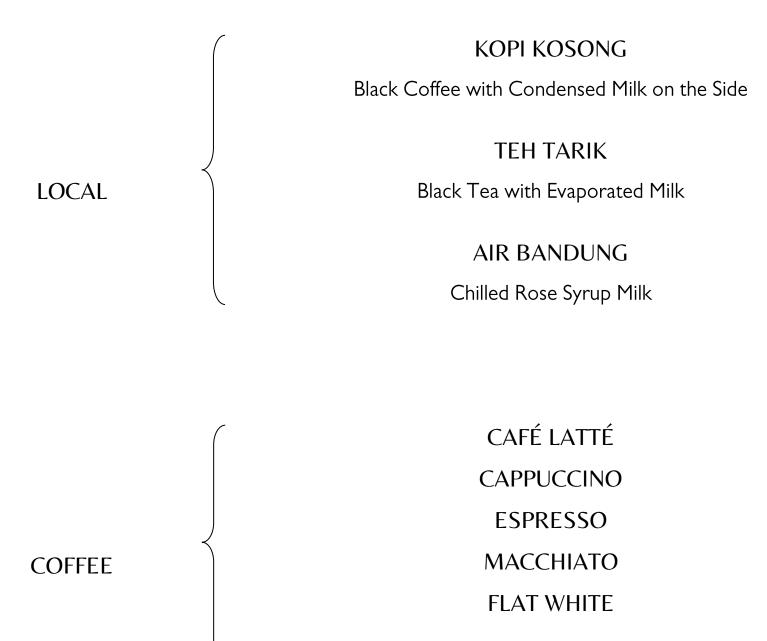
PEANUT BUTTER AND RASPBERRY TART

Peanut Butter Ganache with Raspberry Jelly in Vanilla Tart

CHENDOL CAKE

with Red Bean, Pandan, Coconut Mouse Cake

COMPLEMENT YOUR AFTERNOON TEA EXPERIENCE WITH A CHOICE OF THESE BEVERAGES



AMERICANO

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	ENGLISH BREAKFAST
	EARL GREY
	FULLERTON EXPRESS TEA, White Tea with Crystalline Infusion of Highly Aromatic Wild Flowers
	JASMINE QUEEN, Intoxicating Jasmine Flowers Enhance this Delicately Fashioned Green Tea
	ALEXANDRIA, A dreamy reminder of Arabian nights, this green tea is subtly scented with rare mint and Mediterranean corn flowers
	SILVER MOON, Green Tea with Grand Berry Vanilla & a Hint of Spice
	SENCHA MEICHA, Finest Quality of Japanese Green Tea
	HIGHLANDS, Well-balanced Blend of Strength & Intense Flavour
	IMPERIAL OOLONG, Sweet & Fruity Flavour with Divine, Lingering Aftertaste
	VANILLA BOURBON, Theine-free Red Tea with Sweet Vanilla Taste
	ROOIBOS OF AFRICA, South African Red Tea with Red Berries & Sunflower Petals
	POMMES PRESTIGE, Black Tea Blended with Alluring & Fragrant Apples
	MAGIC MOMENT, Black Tea Blended Citrus Fruits & Tropical Coconut
	CEYLON OP THEINE-FREE, Orange Pekoe black tea offers a golden, decaffeinated cup that is balanced yet intense in flavour
	SCARLET HOUR, Blend of decaffeinated Black Tea with Sweet Mango and Passion

Fruit

TEA