



HIGHTEA

\$38++ PER PERSON | \$44++ PER PERSON WITH PROSECCO

Available in January

(including eve of PH & PH) | 12pm - 6pm (Last order at 5.30pm)

SAVOURY BITES

Smoked King Salmon with Sourdough

Garden Greens | Tobiko | Dill and Citrus Cream Cheese

Smoked Chicken and Truffle Egg Salad on Buttery Croissant

Fresh Herbs | Black Truffle Aioli

Mixed Forest Mushrooms and Baby Spinach Quiche (V)

Aged Parmesan | Truffle Oil

Heirloom Tomato Salsa and Serrano Ham Tartlet

Marinated Stracciatella | Chives

House-Made Chickpea Hummus

Chickpeas | Sesame Crackers | Extra Virgin Olive Oil

SWEET DELIGHTS

Valrhona Black Forest Tart

Sour Cherries | Whipped Dark Chocolate Ganache | Chocolate Almond Cream

Toasted Pistachio and Vanilla Madeleine

White Chocolate

Autumn Chestnut Sponge Cake

Candied Chestnuts | Vanilla Crème Chantilly | Caramel Sauce

Strawberry Choux Puff

Strawberry Crème Patisserie

Roasted Macadamia and Passionfruit Crèmeux

Macadamia Crumble | Light Vanilla Cream

CHOICE OF COFFEE OR TEA

ADDITIONAL SHOT +\$1 | ICE +\$1 | SOY / ALMOND / OAT MILK +\$2

MORNING ENGLISH
EARL GREY NEROLI
JASMINE SILK PEARLS
CHERRY JAPONAIS
KASHMERE
SNOW PEAO NY
ROSE ARIANA
CHAMOMILE
SHISO MINT
LUNG CHING
GYOKURO
GENMAICHA

YERBA MATE TEA
SNOW PEONY + ROSE ARIANA (+\$2)
EARL GREY NEROLI + SHISO MINT (+\$2)
CHAMOMILE + SHISO MINT (+\$2)
AMERICANO
FLAT WHITE
CAPPUCCINO
LATTE
MOCHA
MACCHIATO
HOT CHOCOLATE
MATCHA LATTE

All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.