

HIGH TEA MENU





CELESTIAL BIRD'S NEST AFTERNOON TEA

SAVOURY

BEEF PASTRAMI AND BLACK TRUFFLE SANDWICH

Vegetables 'Scapece', Feta, Black Truffle Aioli, Arugula, Focaccia Bread

BIRD'S NEST JELLY WITH HOKKAIDO SCALLOP AND OSCIETRA CAVIAR

'MOTTRA' Caviar, Hokkaido Scallop, Citrus Cream, Chive

BACON WRAPPED QUAIL EGG SKEWER

Maple Syrup, Dashi, Shoyo, Potato

SMOKED SALMON QUICHE

Whipped Cream, Cream Cheese, Capers, Dill, Lemon Zest

SCONES

CLASSIC ENGLISH BUTTERMILK SCONES

LEMONADE SCONES

CONDIMENTS:

Devonshire Clotted Cream 

Strawberry Rose Preserves

Fruits of the Forest Jam

WEEKDAY

\$65 per person

Inclusive of one flute of champagne + \$28

Inclusive of one glass of signature cocktail + \$20

THE SWEET FANCIES

24K GOLDEN BIRD'S NEST

Double-boiled Bird's Nest, Red Dates
Consommé, Wolfberry, Gold Leaves,
Peach Gum

OSMANTHUS HONEY CAKE

Honey Pear Cake, Osmanthus Jelly,
Vanilla Genoise

SNOW BIRD'S NEST AND CARAMEL APPLE CHOUX

Caramel Cremeux, Poached Apple,
Cream Puff

BLOOD BIRD'S NEST BLACKBERRY TARTLET

Blackberry Marmalade, Chamomile Honey
Custard, Vanilla Sablée

'080' INTERCONTINENTAL MACARON

Madagascar Vanilla Butter Cream

OUR ICE CREAM TROLLEY

Daily Sorbet and Gelato Selection

WEEKEND, EVE OF AND PH

\$70 per person

Inclusive of one flute of champagne + \$28

Inclusive of one glass of signature cocktail + \$20

Prices are inclusive of a serving of coffee or loose-leaf tea.

All prices are subject to 10% service charge and prevailing government taxes.

 NUTS

 DAIRY

 ALCOHOL

 GLUTEN

 VEGETARIAN

 VEGAN

 PORK

 SHELLFISH



AFTERNOON TEA BEVERAGE MENU

INTERCONTINENTAL HERITAGE TEA



Comprising a charming blend of exotic fruits which alludes to the vibrant cultures of Singapore, this exquisite green tea imparts an enveloping bouquet and a touch of spice on the palate. A beautiful harmony of flavours that is richly symbolic of the amalgamation of culture and heritage in the locale.

EXCLUSIVE BLENDS

POETIC STAR



A hearty and distinguished composition of blue tea and black tea sprinkled with lemongrass and blended with the subtle fragrance of pure jasmine blossoms.

SILVER MOON



A TWG Tea blend of green teas accented with a grand berry and vanilla bouquet. Suave, with just a hint of spice.

BLACK

BLACK NECTAR



A treat of rich black tea blended with mango and pineapple, which infuses into a flavourful cup, accented by a piquant touch of hot spices.

EARL GREY



A rich and robust Ceylon is balanced with intense and fragrant TWG Tea bergamot, giving this black tea blend a sparkling citrus aroma and an enduring and refreshing aftertaste.

BLACK

ENGLISH BREAKFAST



Very strong and full-bodied with light floral undertones, this TWG Tea broken-leaf black tea is perfect with morning toast and marmalade.

GREEN

GENMAICHA



A traditional Japanese speciality of exquisite green tea blended with roasted and popped rice. Mild and smooth, this TWG Tea produces a bright infusion with a unique, toasted flavour.

JASMINE IMPERIAL



Reminiscent of legendary emperors and dynasties, these dark emerald-green leaves infuse into a delicate jasmine-inflected cup. Perfect for a nostalgic afternoon.

LUNG CHING JADE



The jade-gold leaves of this most celebrated TWG Tea green tea infuse into a gentle yet sustained cup which yields a delicate aroma to delight the senses.

MOROCCAN MINT



A great favourite, this fine TWG Tea green tea is perfectly blended with suave and strong Sahara mint. A timeless classic.

SENCHA MEICHA



A majestic and noble tea from the Shizuoka region. This delicate, grassy TWG Tea conveys a sense of serenity that is characteristic of only the finest quality Japan green teas. An afternoon delight.



Nutri-Grade is based on default preparation (before addition of ice).

WHITE

EMPEROR'S WHITE GARDEN TEA



To instil the palate with harmonising fragrances, freshness and warmth, fine white tea and green tea, and highly aromatic rose and jasmine blossoms are blended to evoke a sense of appeasing serenity after the day's upheavals.

PAI MU TAN



Smooth, delicate and highly refreshing, this fine TWG Tea white tea, also known as "White Peony", yields a jonquil-coloured cup accented by notes of white blossoms and the flavour of fresh, raw buds.

CHINESE

EMPEROR PU-ERH



Recognised for its medicinal qualities, this TWG Tea matured tea yields a strong and earthy fragrance, with a warm taste of terroir. A perfect post-meal tea.

IMPERIAL OOLONG



A well-balanced and flavourful semi-fermented TWG Tea with a sweet and fruity savour and a divine, lingering aftertaste

ORANGE BLOSSOM OOLONG



A promenade through a garden of mysteries. A unique China oolong that yields light and flowery notes, creating an enchanting roundness with a delicate essence of orange blossom.

CHINESE

TI KUAN YIN



A superior TWG Tea oolong boasting large leaves rolled into emerald 'pearls' that exhale a flowery fragrance and a lightly astringent infusion.

DECAFFEINATED

CHAMOMILE



Soft and soothing, these rare TWG Tea chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.

CHOCO MINT TRUFFLE



With soft notes of vanilla, rich chocolate and a hint of mint, this TWG Tea red tea of South Africa is a dessert in itself. Sweet and intoxicating.

JADE CASCADE



This glistening waterfall of decaffeinated green teas blends perfectly with a melange of tropical fruits, yielding a light and luminous blend to be savoured alone or with afternoon tea cakes.

LEMON BUSH



Red tea from South Africa blended with wild citrus fruits.

RED CHAI



Striking red tea blended with a subtle mix of rare and aromatic Indian spices. Warm in the mouth.



Nutri-Grade is based on default preparation (before addition of ice).

COFFEE

Decaffeinated Selection Available

FRESHLY BREWED
COFFEE



ESPRESSO



DOUBLE ESPRESSO



MACCHIATO



FLAT WHITE



CAFFÉ LATTE



CAPPUCCINO



CAFFÉ MOCHA



HOT CHOCOLATE



ICED BEVERAGES

ICED AMERICANO



ICED CAFFÉ LATTE



ICED CAPPUCCINO



ICED CAFFÉ MOCHA



ICED CHOCOLATE



ICED BLACK TEA



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(before addition of ice).*