

# *AFTERNOON TEA*





# JAPANESE AFTERNOON TEA

## SAVOURY

### SEAFOOD INARI WITH SHOYU IKURA 🌿🐞

Hokkaido Scallop, Jumbo Lump Crab, Octopus, Seasoned Wakame, Salmon Roe, Wasabi-yuzu Dressing

### JAPANESE LOBSTER SALAD SANDWICH 🥗🌿🐞

Mentaiko, Shredded Itokiri Togarashi, Tobiko, Toasted Brioche

### BAKED MISO BLACK COD 🍷🥗

Atlantic Cod, Miso Eggplant, Roasted Sesame, Micro Cress

### CHARCOAL BARBEQUE EEL

#### QUICHE 🥗🌿

Smoked Unagi, Tamago, Sesame Seed

## SCONES

### ENGLISH BUTTERMILK SCONES 🥗🌿🍷

### ICHIDA HOSHIGAKI SCONES 🥗🌿🍷

Dried Japanese Persimmon

### CONDIMENTS:

Devonshire Clotted Cream 🥗

Sakura Peach Preserves

Strawberry-mint Marmalade

### WEEKDAY

**\$65 per person**

Inclusive of one flute of Champagne + \$28

Inclusive of one glass of signature cocktail + \$20

## THE SWEET FANCIES

### MIZU SHINGEN MOCHI 🌿🍷

Kinako Roasted Soybean Flour, Kuromitsu Black Honey

### YUZU KUMQUAT MAME 🥗🍷

Yuzu Soya Panna Cotta, Muscat Grape Consommé, Candied Kumquat

### OKINAWAN TARTLET 🥗🌿🍷🍷

Okinawan Sweet Potato Crème, Caramelised Macadamia

### KUROGOMA RYOKUCHA

#### MOUSSE 🥗🌿🍷🍷

Black Sesame Cream, Genoise Sponge

### JAPANESE MATCHA ROLL 🥗🌿🍷🍷

Matcha, Roasted Almond Sponge, Hojicha Mascarpone Cream

### OUR ICE CREAM TROLLEY

Daily Sorbet and Gelato Selection

*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.



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## 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).**