

# Mindful Moments Afternoon Tea

Thoughtful curation, tranquil indulgence

Elegantly encased in a cream box, the Mindful Moments Afternoon Tea reveals more than just exquisite treats, it presents a purposeful experience. Upon lifting the lid, be greeted by a mirror etched with a personalised message from The Lobby Lounge, gently reminding you to pause, breathe, and savour the present moment. Designed to inspire mindfulness and celebrate thoughtful choices, the tea set features refine sweets on the top tier and a hidden drawer of savoury delights, each crafted to nourish the senses and evoke calm indulgence.



@thelobbyloungesg



# SAVOURY

## 1. AQUNA MURRAY COD

Sourced from Aquana's sustainably farmed Murray Cod, this premium freshwater fish is raised in a closed-loop, low-impact farming system. Its firm texture and clean, refined flavour are results of ethical aquaculture, making it the mindful choice for those who seek exceptional taste with a gentler footprint on the planet.

## 2. LITTLE JOE GRASS-FED BEEF

Naturally raised by accredited farmers across the pristine landscapes of southern Australia, this superior beef adheres to strict animal welfare practices, free from added hormones and has a marbling score of four and above.

## 3. WHITE PYRENEES LAMB

Sourced from the pristine pastures of Victoria's Pyrenees region, the lambs are raised on a natural rotating feed system that helps reduce excess fat while encouraging fine intramuscular marbling for natural tenderness. The lambs are free from hormone growth promotants, resulting in consistent quality and a delicate mild flavour.

## 4. AKAROA KING SALMON

The Akaroa King Salmon hails from the pristine waters off New Zealand's South Island, with a focus on low-density stock and sustainable practices. Rich in Omega-3, as well as vitamins A and D, the King Salmon not only nourishes the body but also reflects a commitment to protecting the marine ecosystem and minimising environmental impact.

# SCONES

## 5. ENGLISH BUTTERMILK SCONES

A symbol of comfort, tradition, and ritual, scones were introduced as a practice of taking tea with light refreshments to bridge the long hours between lunch and dinner.

## 6. BLOOD PEACH AND GINGER SCONES

Infused with the mellow sweetness of blood peach and the subtle warmth of ginger, each scone is a tender reminder to slow down and savour the now, offering a comforting ritual that encourages presence.

# THE SWEET FANCIES

## 7. ACAI BOWL

A playful nod to the beloved acai bowl, reimagined in the form of a cheesecake. Infused with the essence of the rainforest, every spoonful honours sustainable harvesting practices and biodiversity preservation, bringing nature's superfruit from the canopy to your plate, with care.

## 8. ÉCLAT CACAO

The Éclat Cacao is a decadent yet mindful indulgence, crafted with Weiss Li Chu 64%, sourced from the soils of Vietnam's Mekong Delta. The cocoa beans are cultivated through Weiss's partnership with Vietcacao, who work closely with local farmers to ensure each bean is ethically selected, fermented, and sun-dried.

# THE SWEET FANCIES

## 9. LEMON AND BASIL TARTLET

Crafted with 100% plant-based butter in place of traditional butter, this treat significantly reduces carbon emissions and water usage. The basil is locally sourced from sustainable urban farms, adds a final flourish to the light and refreshing tartlet.

## 10.MADAGASCAR VANILLA AND OLIVE OIL CAKE

The vanilla is sourced through Eurovanille and the Sustainable Vanilla Initiative, offers full traceability from farm to fork—supporting ethical farming communities and preserving biodiversity. The olive oil from Castillo de Canena is crafted with a deep respect for the land—transforming by-products into natural fertilisers and helping to restore vital wildlife habitats.

## 11.CARROT CAKE 2.0

The Carrot Cake 2.0 offers a reimagined take on a timeless favourite. The modern classic is made without eggs or butter, delivering all the warmth and nostalgia of traditional carrot cake, while embracing a more sustainable and inclusive approach to dessert.