



CLASSIC AFTERNOON TEA

Origins



Awarded Pastry Chef of the Year by World Gourmet Summit 2019, InterContinental Singapore's Executive Pastry Chef Ben Goh showcases creations documenting each career milestone.



Peach melba cheesecake	Crab meat, avocado, prawns, caviar mantou
Buttercream cake	Hummus with masala spice, pita
Linzer torte	Smoked chicken, chicken floss, coleslaw charcoal bun
Kueh lapis	Bacon onion quiche
Apple ginger chocolate praline	Wild mushroom cappuccino, white truffle cream, toasted baguette
Chocolate lemongrass pineapple cake	Herb cream cheese finger sandwiches
Yoghurt yuzu ice cream and wild strawberry sherbet	Cranberry lemon and English scones with strawberry jam, fig jam and clotted cream

\$78 for two guests, inclusive of fine loose-leaf tea or coffee and unlimited ice cream.

\$108 for two guests, inclusive of two flutes of Taittinger Brut Champagne, fine loose-leaf tea or coffee and unlimited ice cream.

Afternoon tea items may vary slightly due to seasonal availability. Prices are subject to 10% service charge and prevailing government tax.

