

# CLASSIC AFTERNOON TEA

*Secret Garden*

Inspired by the magic and flora in the children's classic, *The Secret Garden*, Pastry Chef Ben Goh presents a three-tiered showcase of savoury treats enhanced with an elegant box that unveils a delightful collection of Victorian desserts reminiscent of the enchanting story.

Vanilla tart with passionfruit-verbena coulis

Earl Grey chocolate mousse with apricot compote and sea salt chocolate crumble

Carrot cake with orange mint mascarpone mousse

Raspberry-rose lemon pound cake

Jasmine praline

Lavender lemon and English scones with blueberry jam, strawberry jam and clotted cream

Smoked duck with osmanthus jelly

Tamago furikake egg sandwich

Potato and bacon quiche

Smoked salmon mousse and chrysanthemum mantou bun

Chicken and peach-rose jam on toast

Vegetable frittata with saffron aioli

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

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

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