

CLASSIC AFTERNOON TEA

The Orchard

This season, Executive Pastry Chef Ben Goh collaborates with RaviFruit's Executive Pastry Chef Jean-Francois Devineau to present Classic Afternoon Tea: The Orchard – an elegant showcase of luscious delights inspired by fruits found all over the world.



Mandarin orange crèmeaux and carrot jelly

Apple milk chocolate mousse with rhubarb compote

Mango, passion fruit and coconut cream verrine

Morello cherry and pistachio tart

Cake roll with blueberry compote and raspberry yoghurt

Chocolate cone with strawberry beetroot cream

Ruby peach and yuzu praline

Andalusian gazpacho

Smoked chicken mousse, chestnut and walnut tart

Smoked salmon sandwich, brie, chives and horseradish cream

Prawn with avocado and grapefruit emulsion

Tuna with risotto and coconut-lime dressing

Ratatouille quiche

Caramel orange scones & English scones with homemade peach jam, strawberry jam, clotted cream

\$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.

