

CLASSIC AFTERNOON TEA

Checkmate

Celebrate this yuletide season as Pastry Chef Ben Goh collaborates with French chocolate manufacturer Valrhona to present Classic Afternoon Tea: Checkmate – six chocolate-based desserts set atop a chess board that will take you on a journey back to yesteryear.

“The King” Whipped Valrhona Orelis blond chocolate ganache with pear confit and cinnamon sponge

“The Queen” Valrhona Passionfruit Inspiration cremeux with raspberry confit and almond sponge

“The Rook” Valrhona Strawberry Inspiration meringue mousse with crushed lemon confit and lemon streusel

“The Knight” Sakanti Bali Cuvée 68% dark chocolate namelaka with coconut dacquoise, dark chocolate streusel and whipped Valrhona Opalys white chocolate ganache

“The Bishop” Valrhona Kidavoa chocolate mousse with lime cremeux and pistachio glaze

“The Pawn” Valrhona Almond Inspiration ganache with caramel panna cotta and apricot compote

Salmon gravlax with white chocolate Chantilly, pink peppercorn and dill

Foie gras magnum coated with chocolate and almond

Wholemeal sandwich with pimento, chive cream cheese and Xocopili 72% dark chocolate shavings

Crab tartlet with wasabi tobiko and ikura

Turkey ham and chestnut quiche

Mushroom and duck confit vol-au-vent

Lemon raisin and chocolate scones with strawberry jam, mango dark chocolate jam and clotted cream

\$88 for two guests, inclusive of fine-loose-leaf tea or coffee and unlimited crêpes and ice cream

\$138 for two guests, inclusive of a half-bottle (375ml) 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.