AFTERNOON TEA VOL. 2

Carefully crafted by
Executive Chef Cesar A. Perez de Anda
& Executive Pastry Chef Alex Chong

Inspired by the nearby Singapore Botanic Gardens, The Singapore EDITION presents an elegant afternoon tea experience showcasing the botanical beauty of Singapore.

This refined offering features delicate green and white creations that artfully represent the lush flora and fauna found just a short stroll from the hotel. Each sweet and savoury item pays homage to the garden's natural splendour, bringing the peaceful sanctuary of Singapore's oldest garden to your table.



BOTANICAL BLISS

58 PER PERSON

SAVOURY

CUCUMBER & LABNEH
FOIE GRAS TART, HIBISCUS, CANDIED SESAME
ESCALIVADA, ANCHOVY, BLACK GARLIC
MUSHROOM CROQUETTE

SWEET

PLAIN AND MATCHA FLAVOURED SCONES Vanilla Peach Marmalade, Cornish Clotted Cream

PASTRIES

ENCHANTED FOREST Chocolate Sable, Soft Hazelnut Praline, Smoked Chocolate Mousse

MOSSY MEADOW Matcha Cheesecake, Yuzu Mango Compote, Honey Sponge

BLOSSOM DELIGHT Genmaicha Sponge, Pear William Compote, Light Genmaicha Mousse

EDITION AFFOGATO EXPERIENCE

CLASSIC COFFEE Espresso Martini Gelato, Dark Chocolate Sauce

OR

PEPPERMINT TEA WITH CUCUMBER SORBET Melon, Aloe Vera, Kiwi

ORCHID GARDEN

78 PER PERSON

SAVOURY

CUCUMBER & LABNEH, OSCIETRA CAVIAR FOIE GRAS TART, HIBISCUS, CANDIED SESAME ESCALIVADA, ANCHOVY, BLACK GARLIC MUSHROOM & TRUFFLE CROQUETTE

LIVE STATION

SMOKED LOBSTER ROLL

SWEET

PLAIN AND MATCHA FLAVOURED SCONES Vanilla Peach Marmalade, Cornish Clotted Cream

PASTRIES

ENCHANTED FOREST Chocolate Sable, Soft Hazelnut Praline, Smoked Chocolate Mousse

MOSSY MEADOW Matcha Cheesecake, Yuzu Mango Compote, Honey Sponge

BLOSSOM DELIGHT Genmaicha Sponge, Pear William Compote, Light Genmaicha Mousse

MIDNIGHT BERRY Chocolate Almond Sponge, Red Berries Confit, Black Sesame Mousse, Grue Cacao Croustillant

EDITION AFFOGATO EXPERIENCE

CLASSIC COFFEE Espresso Martini Gelato, Dark Chocolate Sauce

OR

PEPPERMINT TEA WITH CUCUMBER SORBET Melon, Aloe Vera, Kiwi