

AFTERNOON TEA

VOL. 4

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

At The Singapore EDITION, we are blurring the lines between mixology and pastry in the most delicious way possible, taking the bold personalities of our Lobby Bar's cocktail menu and reimagining them as sophisticated small plates.

This celebratory edition marks both the 2nd anniversary of our hotel and the unveiling of a brand-new cocktail menu, an afternoon adventure for those who choose their experiences as carefully as they choose their cocktails, where jasmine, pistachio, cacao, peach, and pink guava find new expression in a ritual that is playful and refined, telling a story of taste and style that captures both the spirit and soul of modern luxury.

Volume 4 is your favourite cocktail transformed into an exquisite bite-sized masterpiece.

TEA & COCKTAIL AFTERNOON

58 PER PERSON

SAVOURY

TUNA TARTLET

Grapefruit, Jasmine Smoked Fromage Blanc, Lime

BALIK SALMON

Strawberry Gel, Brie, Pickled Shallot, Chive,
Matcha, Charcoal Bread, Ikura

FOIE GRAS TARTLET

Raspberry, Pomegranate

AUBERGINE EMPANADA

Pistachio, Paprika

CROUSTADE

Tiger Shrimp Mousse, Cacao

SWEET

CLASSIC SCONES

Seasonal Fruit Jam, Cornish Clotted Cream

PASTRIES

CACAO COFFEE

Chocolate Biscuit, Espresso Ganache, Orange Marmalade

FRAGRANCE JASMINE

Matcha Roll Cake, Jasmine Mascarpone Chantilly, Chitose Strawberry

NUTTY CARAMEL TART

French Chocolate Crèmeux, Candied Stone Fruits, Sea Salt

EDITION AFFOGATO EXPERIENCE

PISTACHIO GELATO

Raspberry, Flora Tea Infusion, Citrus Supreme

Kindly reach out to our team should you have any concerns on allergens.

Prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes.

NOT YOUR USUAL AFTERNOON TEA

78 PER PERSON

SAVOURY

TUNA TARTLET

Grapefruit, Jasmine Smoked Fromage Blanc, Caviar, Lime

LOBSTER ROLL

Horseradish, Mango Chutney, Sambal

BALIK SALMON

Strawberry Gel, Brie, Pickled Shallot, Chive,
Matcha, Charcoal Bread, Ikura

FOIE GRAS TARTLET

Raspberry, Pomegranate

AUBERGINE EMPANADA

Pistachio, Paprika

CROUSTADE

Tiger Shrimp Mousse, Cacao, Caviar

SWEET

CLASSIC SCONES

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PASTRIES

CACAO COFFEE

Chocolate Biscuit, Espresso Ganache, Orange Marmalade

FRAGRANCE JASMINE

Matcha Roll Cake, Jasmine Mascarpone Chantilly, Chitose Strawberry

NUTTY CARAMEL TART

French Chocolate Crèmeux, Candied Stone Fruits, Sea Salt

CRÈME CARAMEL

Mango, Banana, Granny Smith Apple Compote

EDITION AFFOGATO EXPERIENCE

PISTACHIO GELATO

Raspberry, Flora Tea Infusion, Citrus Supreme