



AFTERNOON TEA

FESTIVE

Carefully crafted by
Executive Pastry Chef Alex Chong

Enjoy signature teas while indulging in seasonal pastries, sweets, and decadent savoury treats. Highlights include the unique Arbequina Charcoal Foie Gras Honeycomb and the festive Mr. & Mrs. Gingerbread creation, alongside a shot of caffeine at the Affogato Trolley.

Perfect for festive gatherings, this afternoon tea turns a classic ritual into a holiday celebration.



GLISTENING MOMENTS

78 PER PERSON (FOOD ONLY)

168 PER PERSON (FOOD & 2 HOUR FREE FLOW CHAMPAGNE)

SAVOURY

SALMON GRAVALAX

Chive Cream Cheese, Ikura, Dill, Rye

Whipped Feta, Cucumber Texture, Citrus, Arbequina

CHARCOAL FOIE GRAS HONEYCOMB

Raspberry, Cherry

BEEF PASTRAMI

Horseradish Crème Fraiche, Silver Onion, Parmesan, Tartlet,

Oscietra Caviar

MUSHROOM & TRUFFLE EMPANADA

Truffle Cream, Shaved Truffle

LOBSTER ROLL

Celery, Green Apple, Aioli, Oscietra Caviar

SWEET

CLASSIC AND CRANBERRY SCONES

Seasonal Berries Jam, Cornish Clotted Cream

PASTRIES

MARRON CASSIS

Viennese Roll Cake, Chestnut Filling, Cassis Cream Cheese,

Whipped Ganache

ELEGANCE NOISETTE

Gianduja Profiteroles, Runny Praline, Yuzu Mango Coulis

ÉTOILE DE SICILE

Sicilian Pistachio Ganache, Vanilla Orange Confit, Pistachio Sable

MR. & MRS. GINGERBREAD

Maple Sea Salt Shortbread, Pecan Praline, Milky Ganache

EDITION AFFOGATO EXPERIENCE

RED BERRIES YOGURT GELATO

Sous-vide Chitose Strawberry, Infusion Rooibos Tea,

Champagne Jelly