

春

AFTERNOON TEA

Volume 5

The Singapore EDITION's new afternoon tea volume arrives with the spirit of spring that is bright, awakening and alive with citrus.

This volume is built around the vibrant notes of mandarin and pomelo, bringing a burst of fresh, sun-ripened flavours. A celebration of renewal, lightness and the kind of energy that only comes with the first blooms of the year, this volume is available until 30 April 2026.

下午茶

第5章

伴随春日气息登场 - 明媚、清醒,洋溢着柑橘的鲜活。

以柑橘与柚子的明亮香调为核心,带来阳光下成熟的清爽滋味。一场关于新生与轻盈的庆典,捕捉每年春花初放时那份独特的蓬勃生机。

供应至2026年4月30日

THE
SINGAPORE
EDITION™

SPRING GARDEN

78 PER PERSON

SAVOURY

BEET SALMON

YU SHANG TARTLET (N)

Kumquat Gel, Pomelo, Pickled Leek,
Lime Leaf, Hazelnut, Sesame,
Trout Roe

LOBSTER TOAST (SF)

Sliced Lobster, Crunchy Toast,
Roasted Sesame, Chilli Mayo

HONEY CHICKEN & FLOSS

Mini Bun, Honey Chicken,
Chicken Floss, Crispy Bean Crisps

FOIE GRAS GARLIC BRIOCHE (D)

Strawberries Dust, Champagne Jelly

REUNION PUFF (SF)

Abalone, Sea Moss, Roasted Duck,
Dried Scallop, Chanterelle Mushroom

CROUSTADE (SF, D)

Spicy Ama Ebi Mousse, Jalapeño,
Mentaiko Roe

FRESHLY BAKED SCONE

CLASSIC PLAIN SCONES (D, E)

Seasonal Berry Preserves,
Cornish Clotted Cream

SWEET

PIEDMONT HAZELNUT

& MANGO PASSION (N, D, E)

Hazelnut Praline, Passion Fruit
Mango Crèmeux, Mango Glaze

VENEZUELAN CHOCOLATE

& SEA SALT CARAMEL (N, D, E)

Chocolate Citrus Sable, Sea Salt
Caramel, Grue Cacao

AMALFI LEMON, ORANGE

& KUMQUAT (D, E)

Citrus Madeleine, Orange Yuzu Jam,
Semi Confit Kumquat

MILLEFEUILLE, COCONUT

& RASPBERRY (D, E)

Inverted Puff Pastry, Coconut Diplomat
Cream, Raspberry Confiture

AFFOGATO EXPERIENCE

MASCARPONE & LIME

GELATO (D, GF)

Honey Lychee, Red Berries,
Jing Earl Grey Tea

(N) Contains Nut (GF) Gluten Free (V) Vegetarian (PB) Plant-Based, (SF)
Contains Seafood (P) Contains Pork (D) Contains Dairy (E) Contains Egg

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.

FRESH GARDEN

58 PER PERSON

SAVOURY

BEET SALMON

YU SHANG TARTLET (N)

Kumquat Gel, Pomelo, Pickled Leek, Lime Leaf, Hazelnut, Sesame, Trout Roe

HONEY CHICKEN & FLOSS

Mini Bun, Honey Chicken, Chicken Floss, Crispy Bean Crisps

FOIE GRAS GARLIC BRIOCHE (D)

Strawberries Dust, Champagne Jelly

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