

AFTERNOON TEA

The Singapore EDITION's Summer Afternoon Tea captures the vibrant brightness of the tropics.

Crafted around juicy fruits and uplifting citrus with delicate seafood bites and playful pastries, the menu reflects the lightness and colour of the season.

A celebration of long, sunlit afternoons, best enjoyed in the shade of Lobby Bar's lush, verdant surroundings.

下午茶

新加坡艾迪逊酒店的夏日下午茶，捕捉热带地区明媚而生机勃勃的色彩。

菜单以多汁鲜果与清新柑橘为核心，搭配精致海鲜小点与别致糕点，呈现出这个季节特有的轻盈与色彩。

在大堂吧葱郁繁茂的绿意中，于阳光漫漫的午后悠然小憩，尽享这份属于夏日的惬意时光。

SUMMER FIELDS

夏日原野

58
PER PERSON

SAVOURY

咸味小吃

SANDWICH 三明治
Smoked Salmon, Dill Crème Fraîche
烟熏三文鱼, 莳萝法式酸奶油 (SF, D)
Cucumber, Lemon Cream Cheese
黄瓜, 柠檬奶油芝士 (D)
Egg Mayonnaise, Watercress
鸡蛋美乃滋, 西洋菜 (E)

CRAB TARTLET 蟹肉挞 (SF)
Apricot Gel, Chive
杏桃果胶, 细韭菜

BEEF TARTARE ROLL 牛肉塔塔卷 (E)
Heirloom Tomato Jelly, Chive
原生番茄, 啫喱, 细韭菜

PRAWN CANNOLI 甜虾卷 (SF, D)
Smoked Hollandaise, Charred Lime
烟熏荷兰酱, 烤青柠菜

FRESHLY BAKED SCONE

新鲜出炉司康

CLASSIC PLAIN SCONES
经典原味司康 (D, E)
Seasonal Berry Preserves, Cornish Clotted Cream
时令莓果果酱, 康沃尔凝脂奶油

SWEET

甜点

PASSION FRUIT, RASPBERRY, ALMOND
百香果 • 覆盆子 • 杏仁 (N, D, E)
Almond Shortbread, Passion Fruit Crèmeux,
Raspberry Confiture
杏仁酥饼, 百香果奶油夹心, 覆盆子果酱

MATCHA, HIBISCUS, LIME
抹茶 • 红花 • 青柠 (N, D, E)
Matcha Lime Crunch, Hibiscus Red Fruit Jam,
Matcha Chocolate Mousse
抹茶青柠脆, 红花果酱, 抹茶巧克力慕斯

HAZELNUT, CARAMEL, WHITE CHOCOLATE
榛子 • 焦糖 • 白巧克力 (N, D, E)
Hazelnut Crunch, Soft Vanilla Caramel,
White Chocolate Hazelnut Whipped
榛子脆片, 香草焦糖夹心, 白巧克力榛子奶油

AFFOGATO EXPERIENCE

阿芙佳朵体验

PINEAPPLE MINT SORBET
菠萝薄荷雪葩 (GF)
Jasmine Jelly, Mango & Kiwi, Jasmine Tea
茉莉花冻, 芒果与奇异果, 茉莉花茶

(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.

(N) 含坚果 (GF) 无麸质 (V) 素食 (PB) 植物性 (SF) 含海鲜 (P) 含猪肉 (D) 含乳制品 (E) 含蛋
若对过敏原存有疑虑, 敬请随时联系我们的服务团队。所有价格均以新加坡元计算, 并需支付10%的服务费及现行政府税费。

ORCHARD BLOOM

果园绽放

78

PER PERSON

168

INCLUSIVE OF 2-HOUR FREE-FLOW CHAMPAGNE

SAVOURY

咸味小吃

SANDWICH 三明治

Smoked Salmon, Dill Crème Fraîche
烟熏三文鱼, 莳萝法式酸奶油 (SF, D)
Cucumber, Lemon Cream Cheese
黄瓜, 柠檬奶油芝士 (D)
Egg Mayonnaise, Watercress
鸡蛋美乃滋, 西洋菜 (E)

CRAB TARTLET 蟹肉挞 (SF)

Apricot Gel, Oscietra Caviar, Chive
杏桃果胶, 奥西特拉鱼子酱, 细韭菜

BEEF TARTARE ROLL 牛肉塔塔卷 (E)

Heirloom Tomato Jelly, Chive
原生番茄, 啫喱, 细韭菜

PRAWN CANNOLI 甜虾卷 (SF, D)

Smoked Hollandaise, Charred Lime
烟熏荷兰酱, 烤青柠菜

LOBSTER CROISSANT 龙虾可颂 (SF, D)

Arrabiata, Basil Cress
阿拉比亚塔酱, 罗勒苗

FRESHLY BAKED SCONE

新鲜出炉司康

CLASSIC PLAIN SCONES

经典原味司康 (D, E)

Seasonal Berry Preserves, Cornish Clotted Cream
时令莓果果酱, 康沃尔凝脂奶油

SWEET

甜点

PASSION FRUIT, RASPBERRY, ALMOND

百香果 • 覆盆子 • 杏仁 (N, D, E)
Almond Shortbread, Passion Fruit Crèmeux,
Raspberry Confiture
杏仁酥饼, 百香果奶油夹心, 覆盆子果酱

MATCHA, HIBISCUS, LIME

抹茶 • 红花 • 青柠 (N, D, E)
Matcha Lime Crunch, Hibiscus Red Fruit Jam,
Matcha Chocolate Mousse
抹茶青柠脆, 红花果酱, 抹茶巧克力慕斯

HAZELNUT, CARAMEL, WHITE CHOCOLATE

榛子 • 焦糖 • 白巧克力 (N, D, E)
Hazelnut Crunch, Soft Vanilla Caramel,
White Chocolate Hazelnut Whipped
榛子脆片, 香草焦糖夹心, 白巧克力榛子奶油

CHOCOLATE CRÊPE 法式橙酒薄饼 (N, D, E)

Orange Vanilla Brulee Custard,
Caramel Orange Butter Sauce, Citrus Salsa
橙子香草焦糖布丁, 焦糖橙子黄油酱, 柑橘莎莎酱

AFFOGATO EXPERIENCE

阿芙佳朵体验

PINEAPPLE MINT SORBET

菠萝薄荷雪葩 (GF)

Jasmine Jelly, Mango & Kiwi, Jasmine Tea
茉莉花冻, 芒果与奇异果, 茉莉花茶

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