秋

FALL

LOBBY BAR

AFTERNOON TEA
下午茶

As the season turns, The Singapore EDITION's Afternoon Tea draws you into the warmth and colours of Asia, told through the region's soulful culinary heritage.

The bold character of regional ingredients, herbs and spices take centrestage, woven into a menu of delicate savouries and pastries composed with quiet artistry.

It is a celebration of autumn's abundance and the spirit of the region, an invitation to slow down and give yourself over to a leisurely afternoon of refined indulgence at Lobby Bar.

季节流转之际，新加坡艾迪逊酒店的下午茶邀您
走进亚洲的温暖与绚烂，细品这片土地深厚
而动人的饮食底蕴。

地道食材、香草与香料的鲜明个性于此尽情
绽放，交织成一席精致咸点与甜点，于静谧
之间流露匠心。

这是一场献给秋日丰盛与南洋风情的礼赞，
邀您在大堂吧放慢脚步，将一个闲适的午后，
交付予这份优雅的味觉享受。

(E) Contains Egg (GF) Gluten Free (LS) Locally Sourced (LF) Lactose Free (N) Contains Nut (P) Contains Pork (SC) Sustainably Certified (SF) Contains Seafood (V) Vegan (VG) Vegetarian
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.

(E) 含蛋 (GF) 无麸质 (LS) 本地采购 (LF) 无乳糖 (N) 含坚果 (P) 含猪肉 (SC) 可持续认证 (SF) 含海鲜 (V) 纯素食 (VG) 素食
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。

TAMARIND HOUR
金秋丰收

58

SAVOURY
咸味小吃

HOKKAIDO SCALLOP TARTLET
北海道带子挞 (SF, P)
Sambal XO Sauce, Asparagus, Lily Bulb
培根XO酱、芦笋、百合芽

SALMON NORI CANNELLONI
三文鱼紫菜意式卷 (SF)
Semi Dried Tomato, Sweet Prune
Pickled Radish, Mascarpone
半风干番茄、甜梅腌萝卜、马斯卡彭奶酪

CHICKEN RENDANG EMPANADA
仁当鸡肉馅饼 (E)
Shredded Coconut,
Roasted Garlic Yogurt, Basil Oil
椰蓉、烤蒜酸奶酱、罗勒油

SANDWICH 三明治
Roast Beef
烤牛肉 (E)
Cucumber, Cream Cheese, Dill
青瓜、奶油芝士、莳萝

SWEET
甜点

KUANTAN CHOCOLATE, CHERRY, FIG
关丹巧克力 • 樱桃 • 无花果 (E, N)
66% Chocolate Fondant, Spiced Cherry Confit,
Fig Leaf Chantilly
66% 克力软心蛋糕、香料樱桃果酱、
无花果叶香缇奶油

BROWN RICE, BANANA, HAZELNUT
糙米 • 香蕉 • 榛子 (E, N)
Brown Rice Milk Chocolate Whipped Ganache,
Banana Mango Confiture, Hazelnut Crunch
糙米牛奶巧克力香缇甘纳许、
香蕉芒果果酱、香脆榛子

CHESTNUT, APPLE, VANILLA
栗子 • 苹果 • 香草 (E, N)
Chestnut Biscuit, Golden Apple Calamansi
Compote, Sumatran Vanilla Mousse
栗子饼干、金苹果卡曼橘果酱、苏门答腊香草慕斯

FRESHLY BAKED SCONE
新鲜出炉司康

CLASSIC PLAIN SCONE
经典原味司康 (E)
Seasonal Fruit Preserves, Cornish Clotted Cream
时令水果果酱、康沃尔凝脂奶油

TEAFFOGATO EXPERIENCE
茶香阿芙佳朵体验

SOURSOP KAFFIR LIME SORBET
红毛榴梿卡菲尔青柠雪葩 (E, N)
Pineapple & Dill Compote, Lemongrass Tea Jelly, Cinnamon Cookie
菠萝莳萝果酱、香茅茶冻、肉桂酥粒

SEASON OF SPICE
香料季节

78

168 INCLUSIVE OF
2-HOUR FREE-FLOW CHAMPAGNE

SAVOURY
咸味小吃

HOKKAIDO SCALLOP TARTLET
北海道带子挞 (SF, P)
Sambal XO Sauce, Asparagus, Lily Bulb
培根XO酱、芦笋、百合芽

SALMON NORI CANNELLONI
三文鱼紫菜意式卷 (SF)
Semi Dried Tomato, Sweet Prune
Pickled Radish, Mascarpone
半风干番茄、甜梅腌萝卜、马斯卡彭奶酪

CHICKEN RENDANG EMPANADA
仁当鸡肉馅饼 (E)
Shredded Coconut,
Roasted Garlic Yogurt, Basil Oil
椰蓉、烤蒜酸奶酱、罗勒油

SANDWICH 三明治
Roast Beef
烤牛肉 (E)
Cucumber, Cream Cheese, Dill
青瓜、奶油芝士、莳萝

SWEET
甜点

KUANTAN CHOCOLATE, CHERRY, FIG
关丹巧克力 • 樱桃 • 无花果 (E, N)
66% Chocolate Fondant, Spiced Cherry Confit,
Fig Leaf Chantilly
66% 克力软心蛋糕、香料樱桃果酱、
无花果叶香缇奶油

BROWN RICE, BANANA, HAZELNUT
糙米 • 香蕉 • 榛子 (E, N)
Brown Rice Milk Chocolate Whipped Ganache,
Banana Mango Confiture, Hazelnut Crunch
糙米牛奶巧克力香缇甘纳许、
香蕉芒果果酱、香脆榛子

CHESTNUT, APPLE, VANILLA
栗子 • 苹果 • 香草 (E, N)
Chestnut Biscuit, Golden Apple Calamansi Compote,
Sumatran Vanilla Mousse
栗子饼干、金苹果卡曼橘果酱、苏门答腊香草慕斯

PURPLE SWEET POTATO EGG TART
竹炭 • 紫薯 (E)
Charcoal Pastry, Egg Custard,
Purple Sweet Potato Crème Brûlée
竹炭酥皮、丝滑蛋奶酱、紫薯克雷米

CHEF'S SIGNATURE
主厨匠心之作

CRISPY LOBSTER ROLL
印尼风味炭烤龙虾卷 (E, SF)
Brioche, Kicap Manis, Curry Mayo, Fern
布里欧修面包、甜酱油、美乃滋咖喱酱、食用蕨菜

FRESHLY BAKED SCONE
新鲜出炉司康

CLASSIC PLAIN SCONE
经典原味司康 (E)
Seasonal Fruit Preserves, Cornish Clotted Cream
时令水果果酱、康沃尔凝脂奶油

TEAFFOGATO EXPERIENCE
茶香阿芙佳朵体验

SOURSOP KAFFIR LIME SORBET
红毛榴梿卡菲尔青柠雪葩 (E, N)
Pineapple & Dill Compote, Lemongrass Tea Jelly, Cinnamon Cookie
菠萝莳萝果酱、香茅茶冻、肉桂酥粒