

L'ESPRESSO

CELEBRATE SINGAPORE

ENGLISH AFTERNOON TEA BUFFET WITH LOCAL DELIGHTS MENU

1 - 31 August 2025

Monday - Thursday

2pm - 5.30pm

\$60 per adult | \$39 per child

Friday - Sunday & Public Holiday

12pm - 2.30pm | 3pm - 5.30pm

\$60 per adult | \$40.80 per child

Chef's Special

Crispy Soft Shell Crab Slider with Singapore Chilli Crab Sauce
Hainanese Chicken Arancini with Scallion Sour Cream
Fruity Rock Melon Strudel

Finger Sandwiches

Organic Egg & Pork Floss
Otah Otah Butter
Luncheon Meat & Egg Omelette
Cucumber & Cream Cheese
Chicken Bak Kwa & Cheddar Cheese

Open-Faced Sandwiches

Herb & Garlic Cheese Tartlet with Cranberry Compote
Hot Smoked Salmon Bruschetta with Mascarpone
Apple Wood Smoked Duck Breast in Egg Crepe with Hoisin Mayo
Curried Chicken Salad with Raisin & Mango Chutney

Croissant Sandwiches

Ham & Swiss Cheese
Spicy Tuna & Onion Salad
Poached Prawn Cocktail with Fresh Mango & Lime Zest
Caprese & Basil Pesto

Artisanal Cheeses

Emmental, Comté, Port Salut, Camembert, Stilton & Sainte-Maure
Served with Dried Fruits, Grape, Quince Paste, Walnuts & Cracker

Menu is subject to change in view of availability. Prices are subject to 10% service charge and prevailing government taxes. Child price is for children 6-11 years of age.

Chilled Delicatessen

Selection of Freshly Harvest Lettuce with Assorted Dressing
Selection of Charcuterie with Pickles & Mustard
Gravlax Salmon Platter with Condiments
Served with Onion, Caper, Chive, Dill Sauce & Lemon

Hearty Soup

Chef's Choice of Daily Soup

Hot Delights

Cheesy Black Pepper Beef Lasagna
Baked Char Siew Chicken Joint Wings with Blue Cheese Dressing
Golden Crispy Batter Fish Fillet with Preserved Radish Mayo
Seafood Croquettes with Calamansi Aioli
Grilled Cheese Bratwurst with Colcannon
Tandoori Chicken Pizza
Crispy Prawn Fritters with Salted Egg Yolk & Curry Leaves
Beef Rendang with Kaffir Lime Leaves & Toasted Coconut served with Crispy Prata
Baked Mushroom Strudel Drizzle with White Truffle Oil
Mini Vasterbotten Cheese Bites

Carving Station

Baked Masala Salmon & Saffron Basmati Wellington with Creamy Lemongrass Sauce

Scones Bar

Plain, Raisin, Coffee, Apricot, Pistachio & Maple Pecan
Served with Strawberry Jam, Caramel Banana & Passion Fruit,
Lemon Curd, Nutella, Devonshire Clotted Cream & Butter

Desserts

Bread & Butter Pudding with Vanilla Sauce
Pandan Crème Brûlée
Raspberry Chocolate Éclair
Mango Dream Cake
Chendol Panna Cotta
Chocolate Mud Cake
Passion Fruit Curd Tart
Chocolate Tiramisu Cup
Gula Melaka Sago
Ondeh Ondeh Cake
Orange Financier
Forest Berries Tartlet
Assorted Madeleine
Assorted Macaron
Assorted Chocolate Pralines
Selection of Sliced Seasonal Fruits

Vanilla & Chocolate Soft Serve Ice Cream