

# L'ESPRESSO

## English Afternoon Tea Buffet

12pm – 2.30pm | 3pm – 5.30pm

3 - 4 May 2025

\$78 per adult | \$53 per child

### **Butler-Passed Bites**

Wagyu Beef Cheek with Mint Pea Purée & Cheese Crumble

Cod Beignets with Herb Yoghurt

Red Velvet Cream Puff

### **Finger Sandwiches**

Egg & Watercress

Cucumber & Cream Cheese

Smoked Salmon & Horseradish Cream

Trio Ham

Corned Beef, Portobello Mushroom & Truffle Aioli

### **Open-Faced Sandwiches**

Herb & Garlic Cheese Tartlet with Cranberry Compote

Salmon Rillettes with Black Caviar

Duck Rillettes with Raisin Chutney

Chicken Reuben with Swiss Cheese & Apricot

### **Croissant Sandwiches**

Salami & Swiss Cheese

Tuna & Egg

Surf & Turf (Prawn & Chicken)

Grilled Vegetables with Feta & Pesto

### **Artisanal Cheeses**

Emmental, Comté, Port Salut, Camembert, Stilton & Sainte-Maure

Served with Dried Fruits, Grape, Quince Paste, Walnuts & Crackers

### **Chilled Delicatessen**

Selection of Freshly Harvest Lettuce with Assorted Dressing

Selection of Charcuterie with Pickles & Mustard

Salmon Gravlox Platter with Condiments

Served with Onion, Caper, Chive & Dill Sauce & Lemon

### **Chilled Seafood Bar**

Chardonnay-Poached Tiger Prawns

White Clams

Black Mussels

Served with Spicy Cocktail Sauce, Marie Rose Sauce, Mignonette Sauce, Lemon & Lime Wedges

### **Soup**

Chef's Choice of Daily Soup

### **Hot Delights**

Baked Plant-Based Lasagna

Crispy Vegetable Fritters with Honey Mustard

Baked Chicken Drumette with Sriracha Dip

Classic Margherita Pizza

Braised Chicken, Porcini & Pancetta served with Freshly Baked Bread

Fish Goujons & Truffle Wedges with Tartar Sauce

Crispy Prawn Wrapped with Potato & Spicy Cocktail Sauce

Gouda Cheese Rings with Caper Remoulade

Duo of Duck & Caramelised Onion Quiche

Grilled Cheese Knackers with Colcannon

### **Carving Station**

Baked Salmon Coulbiac with Horseradish Cream, Buttered Vegetables & Potatoes

### **Scones Bar**

Plain, Raisin, Coffee, Apricot, Pistachio & Maple Pecan with Home-Made Strawberry Jam,  
Caramel Banana, Lemon Curd, Nutella, Devonshire Clotted Cream & Butter

### **Desserts**

Baked Banana Crumble with Vanilla Sauce

Mango Éclair

Green Tea Pistachio Cake

Forest Berries Tart

Raspberry Cheesecake

Yuzu Mango Curd Tart

Tiramisu Cup

Strawberry Crème Brûlée

Chocolate Walnut Brownie

Pandan Swiss Roll

Hazelnut Donut

Orange Chiboust

Madeleine

Macaron

Assorted Chocolate Pralines

Sliced Seasonal Fresh Fruits

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

# L'ESPRESSO

## **English Afternoon Tea Buffet**

12pm – 2.30pm | 3pm – 5.30pm

10 - 11 May 2025

\$98 per adult | \$58 per child

### **Butler-Passed Bites**

Wagyu Beef Cheek with Mint Pea Purée & Cheese Crumble

Cod Beignets with Herb Yoghurt

Red Velvet Cream Puff

### **Finger Sandwiches**

Egg & Watercress

Cucumber & Cream Cheese

Smoked Salmon & Horseradish Cream

Trio Ham

Corned Beef, Portobello Mushroom & Truffle Aioli

### **Open-Faced Sandwiches**

Herb & Garlic Cheese Tartlet with Cranberry Compote

Salmon Rillettes with Black Caviar

Duck Rillettes with Raisin Chutney

Chicken Reuben with Swiss Cheese & Apricot

### **Croissant Sandwiches**

Salami & Swiss Cheese

Tuna & Egg

Surf & Turf (Prawn & Chicken)

Grilled Vegetables with Feta & Pesto

**Selection of Cheese**

Emmental, Comté, Port Salut, Camembert, Stilton & Sainte-Maure

Served with Dried Fruits, Grape, Quince Paste, Walnuts & Crackers

**Chilled Delicatessen**

Selection of Freshly Harvest Lettuce with Assorted Dressing

Selection of Charcuterie with Pickles & Mustard

Salmon Gravlox Platter with Condiments

Served with Onion, Caper, Chive & Dill Sauce & Lemon

**Chilled Seafood Bar**

Freshly Shucked Japanese Oyster

Snow Crab Legs

Chardonnay-Poached Tiger Prawns

White Clams

Black Mussels

Served with Spicy Cocktail Sauce, Marie Rose Sauce, Mignonette Sauce, Lemon & Lime Wedges

**Soup**

Chef's Choice of Daily Soup

**Hot Delights**

Baked Plant-Based Lasagna

Crispy Vegetable Fritters with Honey Mustard

Baked Chicken Drumette with Sriracha Dip

Classic Margherita Pizza

Braised Chicken, Porcini & Pancetta served with Freshly Baked Bread

Fish Goujons & Truffle Wedges with Tartar Sauce

Crispy Prawn Wrapped with Potato & Spicy Cocktail Sauce

Gouda Cheese Rings with Caper Remoulade

Duo of Duck & Caramelised Onion Quiche

Grilled Cheese Knackers with Colcannon

### **Carving Station**

Baked Salmon Coulbiac with Horseradish Cream, Buttered Vegetables & Potatoes

### **Scones Bar**

Plain, Raisin, Coffee, Apricot, Pistachio & Maple Pecan with Home-made Strawberry Jam,  
Caramel Banana, Lemon Curd, Nutella, Devonshire Clotted Cream & Butter

### **Desserts**

Baked Banana Crumble with Vanilla Sauce

Mango Éclair

Green Tea Pistachio Cake

Forest Berries Tart

Raspberry Cheesecake

Yuzu Mango Curd Tart

Tiramisu Cup

Strawberry Crème Brûlée

Chocolate Walnut Brownie

Pandan Swiss Roll

Hazelnut Donut

Orange Chiboust

Madeleine

Macaron

Assorted Chocolate Pralines

Sliced Seasonal Fresh Fruits

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