

L'ESPRESSO

CNY ENGLISH HIGH TEA WITH SEAFOOD BAR BUFFET MENU 2025 29, 30, 31 Jan, 1 & 2 Feb 2025

Adult: \$88++ ; Child: \$52.80++
(2 seatings) Thursday - Sunday
12pm - 2.30pm | 3pm – 5.30pm

Chef's Special Pass Around

Golden Chicken Roulade stuffed with "Fatt Choy", Dried Oyster & Arrowhead
Bacon & Leek Ragout in Scallop Yam Basket
Osmanthus Verrine with Chia Seeds

Finger Sandwiches

Egg & Pork Floss
Cucumber & Cream Cheese
Chicken "Bak Kwa" & Cheddar Cheese
Hot Smoked Salmon Rillettes & Pickled Shallot
Corned Beef, Portobello & Truffle Cream

Open Faced Sandwiches

Herb & Garlic Cheese Tartlet with Cranberry Compote
Duck Rillettes with Vanilla Kumquat
Crabmeat Salad with Burnt Mandarin Orange
Citrus Chicken & Apple Salad with Swiss Bacon Bits

Croissant Sandwiches

Spam & Scrambled Egg
Smoked Salmon, Ricotta Cheese & Dill
Sea Prawn & "Hae Bee Hiam"
Plant-based Kebab with Smoky Tomato & Onion Salad

Selection of Cheese

Emmenthal, Comte, Port Salut, Camembert, Danish Blue & St Maure
(Dried Fruits, Grape, Quince Paste, Walnuts & Cracker)

Chilled Seafood Bar

Snow Crab Legs
Chardonnay Poached Tiger Prawns
White Clams
Black Mussels

Condiments: Spicy Cocktail Sauce, Marie Rose Sauce, Mignonette Sauce, Lemon & Lime Wedges

Chilled Delicatessen

Selection of Freshly Harvested Lettuce with Assorted Dressing
Selection of Charcuterie with Pickles & Mustard
Gravlax Salmon Platter with Condiments
(Onion, Capers, Chive & Dill Sauce & Lemon)

Menu is subject to change in view of market availability

L'ESPRESSO

CNY ENGLISH HIGH TEA WITH SEAFOOD BAR BUFFET MENU 2025

Hearty Soup

Chef's Choice of Daily Soup

Hot Delights

Chicken Shepherd's Pie with Braised Flower Mushroom & Chestnut
Crispy Fish Fillet with Golden Orange Dip
Prawn Fritters with Salted Egg Yolk & Curry Leaves
Cheesy "Bak Kwa" & Pineapple Pizza
Crispy Carrot Cake with Preserved Radish Mayo
Fried Fermented Bean Curd Marinated Chicken with Garlic Aioli
Crispy "Nian Gao" & Pulled Pork Beignet
Duo of Duck & Caramelized Onion Quiche
Swedish Beef with Creamy Mushroom Sauce
Braised Beef Cheek with Chinese Spices & Root Vegetables

Carving Station

Norwegian Slow Roasted Pork Belly with Plum Jus

Scones Bar

Plain, Raisin, Coffee, Apricot, Pistachio & Maple Pecan

Served with Homemade Strawberry Jam, Caramel Banana, Lemon Curd, Nutella, Devonshire Clotted Cream & Butter

Sweet

Bread & Butter Pudding with Vanilla Sauce
Orange Crema Catalana
Pineapple Tart
Black Forest Cake
Tiramisu Cup
Jivara Hazelnut Tart
Lemon Curd Tart
Marble Cake
Carrot Cake
Kumquat Pound Cake
Assorted Madeleines
Assorted Chocolate Pralines
Selection of Sliced Seasonal Fruits

Vanilla & Chocolate Soft Serve Ice Cream

Menu is subject to change in view of market availability