



L'ESPRESSO

LOCAL FUSION AFTERNOON TEA BUFFET

1 JULY - 30 SEPTEMBER 2026

MON - THUR | 2PM-5.30PM

\$65 PER ADULT

\$39 PER CHILD

FRI - SUN & PH | 12PM-2.30PM, 3PM-5.30PM

\$68 PER ADULT

\$40.80 PER CHILD

CHEF'S SPECIALS

(Available on rotation, for a limited time per seating)

Crispy Soft Shell Crab Slider with Singapore Chilli Crab Sauce
Hainanese Chicken Arancini with Scallion Sour Cream
Pandan Cream Caramel & Forest Berry

FINGER SANDWICHES

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

OPEN FACED SANDWICHES






Smoked Chicken with Apricot & Granny Smith Apple with Sweet Chilli Aioli
Crabmeat Salad with Laksa Mayonnaise
Applewood Smoked Duck Breast in Egg Crepe with Hoisin Mayonnaise
Curry Chicken Salad with Raisin & Mango Chutney

CROISSANTS

Ham and Swiss Cheese
Spicy Tuna & Onion Salad
Poached Prawn & Chicken with Hae Bee Hiam Dressing
Caprese & Basil Pesto

SELECTION OF CHEESE

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



Menu is subject to change based on market availability. Prices are subject to 10% service charge and prevailing government taxes. Child price is for children 6-11 years of age. Some items may contain or have come in contact with allergens. Please approach our service staff for assistance.



CHILLED DELICATESSEN

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

HOT DELIGHTS

Cheesy Nyonya Pork Lasagna
Crispy Five-Spice Duck Confit with Sour Plum Mayonnaise
Golden Breaded Fish Fillet with Preserved Radish Mayonnaise
Seafood Croquette with Calamansi Aioli
Grilled Cheese Bratwurst with Colcannon
Butter Chicken Naan Pizza
Crispy Prawn Fritters with Salted Egg Yolk & Curry Leaves
Beef Rendang with Kaffir Lime Leaves & Toasted Coconut served with Crispy Prata
Baked Black Pepper Chicken & Mushroom Strudel
Chinese Sausage & Leek Quiche Duo

HEARTY SOUP

Chef's Choice of Daily Soup

CARVING STATION

Baby Pork Rib with Pickled Vegetables & Lemongrass Peanut Sauce

SCONES BAR


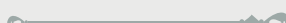

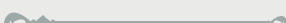

Plain, Raisin, Coffee, Apricot, Pistachio & Maple Pecan
Served with Strawberry Jam, Caramel Banana Passion Fruit, Lemon Curd, Nutella,
Devonshire Clotted Cream & Butter

SORBET

Matcha & Yuzu Sorbet with Condiments

DESSERTS

Bread & Butter Pudding with Vanilla Sauce
Lemongrass Crème Brûlée
Pandan Gula Melaka Cake
Mango Dream Cake
Strawberry Lychee Delight
Jackfruit Crumble Tart
Ondeh-Ondeh Cake
Pineapple Financier
Forest Berries Tartlet
Raspberry Rose Bandung Cake
Passion Fruit Curd Tart
Assorted Madeleines
Assorted Chocolate Pralines
Selection of Sliced Seasonal Fruits
Mango & Gula Melaka Gelato



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