

AFTERNOON TEA

SAVOURY

Boston Lobster, Avocado, Chipotle, Caviar

Smoked Salmon Trout, Dill, Ikura, Pumpernickel

Tuna Tataki, Pickled Beets, Horseradish

Hokkaido Scallop, Mango Salsa, Tangerine Gel

Cucumber Sandwich, Hummus v

Egg Mimosa, Chive, Choux Puff v

SWEET

CHAMOMILE

Honey Chamomile Mousse, Orange Peach Compôte, Vanilla Chiffon

LAVENDER

Earl Grey Lavender Mousse, Smoky Blueberry Confit, Green Tea-Infused Sponge

HIBISCUS

Hibiscus Chocolate Ganache, Rhubarb Jam, Choux au Craquelin

ELDERFLOWER

Elderflower Curd, Honey Lemon Gel, Almond Frangipane

ROSE

Rose Milk Chocolate Macaron

CLASSIC SCONES & RAISIN SCONES

Clotted Cream & Strawberry Jam

A SERVING OF COFFEE OR TEA

v: Vegetarian



TWG TEA

CRÈME BRÛLÉE

Green tea with subtle bouquets of red fruits and strawberries, evoking the taste of crème brûlée.

CHOCOLATE EARL GREY

Rich and aromatic black tea accented with fresh notes of bergamot and pure dark chocolate.

GNAWA

A rich blend of green tea and robust black tea with distinguished notes of smooth mint.

RED JASMINE

Floral bouquet with fresh and fragrant jasmine blossoms, blended with a delicate theine-free South African red tea.

ROYAL ORCHID

Semi-fermented Formosa Oolong infused with the fragrance of a night-blooming orchid.

IRISH MORNING

Brisk and flavourful, rich and smooth. This black tea blend is a glimpse of the Irish heath at dawn.

SAKURA! SAKURA!

A scattering of cherry blossoms and green tea yields a most refined and elegant fragrance.

MIDNIGHT HOUR

A magical infusion of decaffeinated black tea blended with fragrant tropical fruits.

BACHA COFFEE

BLACK PEARL

Individual bean with an impressive strength that offers a stronger aroma.

MAGIC ISTANBUL

Pure Arabica coffee bean with sweet notes of freshly cut honeycomb and green almond.

SIDAMO MOUNTAIN

A spicy and fragrant aroma, full-bodied with rich notes of cracked cocoa bean.

ORANGE SKY

Rich notes of fresh and dried fruits and the zest of ripe citrus.

BARAKA DECAFFEINATED

Decaffeinated Arabica coffee with accents of smooth dark chocolate and orange.

SINGAPORE MORNING

Notes of chocolate, spices and a zest of acidity that invigorate the senses for the day ahead.

1910

Reminiscent of freshly picked wild strawberries served with heavy cream.

FULLERTON BLEND

ESPRESSO · MACCHIATO · AMERICANO · LONG BLACK · CAPPUCCINO · LATTE · FLAT WHITE

ADD TO YOUR ENJOYMENT

TWO HOURS' FREE-FLOW VEUVE CLICQUOT CHAMPAGNE 78**

TWO HOURS' FREE-FLOW BLANC DE BLANCS ALCOHOL-FREE WINE 38**

A FLUTE OF VEUVE CLICQUOT CHAMPAGNE 15**



AFTERNOON TEA

VEGAN

SAVOURY

Grilled Artichoke, Torched Pineapple, Quinoa

Plant-Based Salmon, Tangerine Gel, Tonburi

Vegan Tuna, Pickled Beets, Horseradish

Eggplant Caponata, Dehydrated Tomato

Cucumber Sandwich

Tofu Mimosa, Chive, Choux Puff

SWEET

Strawberry Cheesecake

Mixed Berries Tart

Chocolate Fudge Cake

Vegan Crème Brûlée

70% Dark Chocolate Praline

GLUTEN-FREE VEGAN SCONES & RAISIN SCONES
Non-Dairy Cream & Strawberry Jam

A SERVING OF COFFEE OR TEA



AFTERNOON TEA

NUT-FREE

SAVOURY

Boston Lobster, Avocado, Chipotle, Caviar

Smoked Salmon Trout, Tangerine Cream, Ikura

Tuna Tataki, Pickled Beets, Horseradish

Hokkaido Scallop, Mango Salsa, Tangerine Gel

Cucumber Sandwich v

Egg Mimosa, Chive, Choux Puff v

SWEET

Milk Chocolate Ricotta Cheesecake

Strawberry Chocolate Fudge

Raspberry Tart

Coconut Crème Brûlée

Lime Mango Jelly

CLASSIC SCONES & RAISIN SCONES
Clotted Cream & Strawberry Jam

A SERVING OF COFFEE OR TEA

v: Vegetarian



AFTERNOON TEA

GLUTEN-FREE

SAVOURY

Boston Lobster, Avocado, Chipotle, Caviar

Smoked Salmon Trout, Tangerine

Tuna Tataki, Pickled Beets, Horseradish

Hokkaido Scallop, Mango Salsa, Tangerine Gel

Cucumber Sandwich, Hummus v

Egg Mimosa, Chive, Choux Puff v

SWEET

Raspberry Chocolate Cake

Yuzu Mascarpone Crème Mousse

Strawberry Tart

Coconut Crème Brûlée

70% Dark Chocolate Praline

GLUTEN-FREE VEGAN SCONES & RAISIN SCONES
Non-Dairy Cream & Strawberry Jam

A SERVING OF COFFEE OR TEA

v: Vegetarian