

L'ESPRESSO

In support of



PINK FOR GOOD AFTERNOON TEA BUFFET

1 Oct - 30 Nov 2025

Chef's Special

Smoked Salmon Tartare with Crème Fraiche & Black Caviar in Pink Cone
Mini Wagyu Beef Charcoal Slider with Purple Coleslaw
Petite Cupcakes
Chef's Choice of Daily Soup

Finger Sandwiches

Cucumber & Cream Cheese
Trio Ham
Organic Egg & Black Truffle Mayo
Corned Beef with Caramelized Onion
Portobello Mushroom & Halloumi Cheese

Open-Faced Sandwiches

Crabmeat Salad with Mentaiko Aioli & Black Sesame Seed
Turkey Ham with Cranberry Cheese & Black Olive Soil
Greenland Shrimp with Raspberry & Mango Chutney
Smoked Chicken with Swiss Cheese & Dried Prune

Croissant Sandwiches

Beef Pastrami with Brie Cheese, Gherkin & Honey Mustard
Chipotle Tuna Salad with English Cucumber
Caprese Salad with Pesto
Chilled Prawn & Mango Salad with Marie Rose Sauce

Selection of Cheese

Emmental, Comté, Port Salut, Camembert, Danish Blue & Sainte-Maure
(Dried Fruits, Grape, Quince Paste, Walnuts & Crackers)

Menu is subject to change in view of market availability. Some items may contain or have come in contact with allergens.
Please approach our service staff for assistance.

Chilled Delicatessen

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

Hot Delights

Pork Cottages Pie with Charcoal Mash
Baked Mexican Style Chicken Drumettes
Crispy Charcoal Fish with Beetroot Remoulade
Seafood Croquettes with Squid Ink Aioli
Grilled Bratwurst Sausage with Sauerkraut
Spicy Chorizo with Feta & Capsicum Sourdough Pizza
Crispy Potato Prawn with Spicy Cocktail Sauce
Irish Beef & Guinness Served with Freshly Baked Bread
Baked Mushroom Strudel Drizzle with White Truffle Oil
Breaded Vasterbotten Cheese Bites with Smoky Tomato Aioli

Carving Station

Black Trumpet Mushroom Crusted Beef Tenderloin with Red Wine Sauce
Roasted Vegetables & Potatoes with Black Garlic

Scones Bar

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

Desserts

Assorted Macarons
Pink Guava Opera
Caramelized Banana Cake
Assorted Madeleine
Tiramisu in Pink Cup
Raspberry Mille Feuille
Lemon Curd Tart
Pink Chocolate Pralines
Strawberry Éclair
Forest Berries Tart
Bread & Butter Pudding with Vanilla Sauce
Strawberry Crème Brulee

Ice Cream

Charcoal Vanilla & Strawberry Ice Cream with Condiments
Freshly Sliced Fruit & Berries

Menu is subject to change in view of market availability. Some items may contain or have come in contact with allergens.
Please approach our service staff for assistance.