

The page is decorated with watercolor floral illustrations in the corners. Top-left: a white flower with a red center and pink petals. Top-right: a large pink and orange flower with yellow center. Bottom-left: a large pink and orange flower with yellow center and white flowers below. Bottom-right: a white flower with a red center and pink petals.

*Traditional
Afternoon Tea*



THE FULLERTON HOTEL
SINGAPORE

MENU

Includes a one-time serving of afternoon tea items and a pot of TWG Tea or Bacha Coffee

SAVOURY

Marinated Tiger Prawn, Dehydrated Shio Kombu, Brioche

Smoked Salmon, Brie, Spinach Éclair

Duck Rillettes, Hazelnut Cracker, Blueberry

Tuna, Caviar, Citrus, Cucumber, Espelette Chilli

Classic Cucumber Sandwich ▼

Truffle Egg Mayonnaise, Charcoal Sesame Bun ▼

SWEET

Nyonya Medley

Pandan Chiffon, Gula Melaka Crème, Coconut Mousse, Pineapple Mango Sphere

Chocolate Praline Crunch

Hazelnut Joconde, Praline Feuilletine, Gianduja Crèmeux, Manjari Mousse

Blueberry Violet Cheesecake

Mascarpone Crème Cheese, Blueberry Violet, Speculoos Crunch

Apple Tatin

Caramelised Spiced Apple, Caramel Milk Chocolate Mousse, Vanilla Sablé

Calamansi Tart

Calamansi Curd, Almond Frangipane, Mango Passion Dome, Citrus Meringue

Yuzu Strawberry Ivory Passion

Yuzu Strawberry Crème, Ivory Passion Chocolate, Vanilla Financier, Dehydrated Yuzu Crisp

Classic Scones and Raisin Scones | Clotted Cream and Strawberry Jam

v: *Vegetarian*

ADD TO YOUR ENJOYMENT

12⁺⁺ (U.P. 15⁺⁺) for a glass of Red or White Wine

16⁺⁺ (U.P. 24⁺⁺) for a glass of Prosecco

25⁺⁺ (U.P. 35⁺⁺) for a glass of Champagne

VEGETARIAN

*Includes a one-time serving of afternoon tea items and
a pot of TWG Tea or Bacha Coffee*

SAVOURY

Classic Cucumber Sandwich

Grilled Artichoke, Piquillo, Espelette Chilli

Plant-based Salmon, Tonburi

Vegan Tuna Sandwich, Kalamata Olive

Ratatouille, Vegan Cup

Herb Quinoa, Cherry Tomato

SWEET

Nyonya Medley

Pandan Chiffon, Gula Melaka Crème, Coconut Mousse, Pineapple Mango Sphere

Chocolate Praline Crunch

Hazelnut Joconde, Praline Feuilletine, Gianduja Crèmeux, Manjari Mousse

Blueberry Violet Cheesecake

Mascarpone Crème Cheese, Blueberry Violet, Speculoos Crunch

Apple Tatin

Caramelised Spiced Apple, Caramel Milk Chocolate Mousse, Vanilla Sablé

Calamansi Tart

Calamansi Curd, Almond Frangipane, Mango Passion Dome, Citrus Meringue

Yuzu Strawberry Ivory Passion

Yuzu Strawberry Crème, Ivory Passion Chocolate, Vanilla Financier, Dehydrated Yuzu Crisp

Classic Scones and Raisin Scones | Clotted Cream and Strawberry Jam

ADD TO YOUR ENJOYMENT

12⁺⁺ (U.P. 15⁺⁺) for a glass of Red or White Wine

16⁺⁺ (U.P. 24⁺⁺) for a glass of Prosecco

25⁺⁺ (U.P. 35⁺⁺) for a glass of Champagne

VEGAN

Includes a one-time serving of afternoon tea items and a pot of TWG Tea or Bacha Coffee

SAVOURY

Classic Cucumber Sandwich

Grilled Artichoke, Piquillo, Espelette Chilli

Plant-based Salmon, Tonburi

Vegan Tuna Sandwich, Kalamata Olive

Ratatouille, Vegan Cup

Herb Quinoa, Cherry Tomato

SWEET

Dark Chocolate Raspberry Fudge Cake

Calamansi Curd, Vanilla Sable, Strawberry

Wild Berries Vanilla Chantilly

Granny Smith Apple, Cinnamon Crumble

Alphonso Mango Cubes, Citrus Pomelo, Sago

Hazelnut Dark Bitter Chocolate

Vegan Classic Scones and Raisin Scones

Non-dairy Cream and Strawberry Jam

ADD TO YOUR ENJOYMENT

12⁺⁺ (U.P. 15⁺⁺) *for a glass of Red or White Wine*

16⁺⁺ (U.P. 24⁺⁺) *for a glass of Prosecco*

25⁺⁺ (U.P. 35⁺⁺) *for a glass of Champagne*

DAIRY-FREE

*Includes a one-time serving of afternoon tea items and
a pot of TWG Tea or Bacha Coffee*

SAVOURY

Marinated Tiger Prawn, Dehydrated Shio Kombu, Brioche

Smoked Salmon, Arugula, Spinach Éclair

Duck Rillettes, Berry

Tuna, Caviar, Citrus, Cucumber, Espelette Chilli

Classic Cucumber Sandwich

Truffle Egg Mayonnaise

SWEET

Dark Chocolate Raspberry Fudge Cake

Calamansi Curd, Vanilla Sable, Strawberry

Wild Berries Vanilla Chantilly

Granny Smith Apple, Cinnamon Crumble

Alphonso Mango Cubes, Citrus Pomelo, Sago

Hazelnut Dark Bitter Chocolate

Vegan Classic Scones and Raisin Scones

Non-dairy Cream and Strawberry Jam

ADD TO YOUR ENJOYMENT

12⁺⁺ (U.P. 15⁺⁺) *for a glass of Red or White Wine*

16⁺⁺ (U.P. 24⁺⁺) *for a glass of Prosecco*

25⁺⁺ (U.P. 35⁺⁺) *for a glass of Champagne*

SHELLFISH-FREE

*Includes a one-time serving of afternoon tea items and
a pot of TWG Tea or Bacha Coffee*

SAVOURY

Smoked Chicken, Dehydrated Kombu, Brioche

Smoked Salmon, Arugula, Spinach Brioche

Duck Rillettes, Hazelnut Cracker, Berry

Tuna, Caviar, Cucumber, Citrus, Espelette Chilli

Classic Cucumber Sandwich

Summer Truffle Egg Mayonnaise, Charcoal Sesame Bun

SWEET

Nyonya Medley

Pandan Chiffon, Gula Melaka Crème, Coconut Mousse, Pineapple Mango Sphere

Chocolate Praline Crunch

Hazelnut Joconde, Praline Feuilletine, Gianduja Crèmeux, Manjari Mousse

Blueberry Violet Cheesecake

Mascarpone Crème Cheese, Blueberry Violet, Speculoos Crunch

Apple Tatin

Caramelised Spiced Apple, Caramel Milk Chocolate Mousse, Vanilla Sablé

Calamansi Tart

Calamansi Curd, Almond Frangipane, Mango Passion Dome, Citrus Meringue

Yuzu Strawberry Ivory Passion

Yuzu Strawberry Crème, Ivory Passion Chocolate, Vanilla Financier, Dehydrated Yuzu Crisp

Classic Scones and Raisin Scones | Clotted Cream and Strawberry Jam

ADD TO YOUR INDULGENCE

12⁺⁺ (U.P. 15⁺⁺) for a glass of Red or White Wine

16⁺⁺ (U.P. 24⁺⁺) for a glass of Prosecco

25⁺⁺ (U.P. 35⁺⁺) for a glass of Champagne

PESCATARIAN

*Includes a one-time serving of afternoon tea items and
a pot of TWG Tea or Bacha Coffee*

SAVOURY

Marinated Tiger Prawn, Dehydrated Shio Kombu, Brioche

Smoked Salmon, Brie, Spinach Éclair

Grilled Artichoke, Piquillo, Espelette Chilli

Tuna, Caviar, Citrus, Cucumber, Espelette Chilli

Classic Cucumber Sandwich

Truffle Egg Mayonnaise

SWEET

Nyonya Medley

Pandan Chiffon, Gula Melaka Crème, Coconut Mousse, Pineapple Mango Sphere

Chocolate Praline Crunch

Hazelnut Joconde, Praline Feuilletine, Gianduja Crèmeux, Manjari Mousse

Blueberry Violet Cheesecake

Mascarpone Crème Cheese, Blueberry Violet, Speculoos Crunch

Apple Tatin

Caramelised Spiced Apple, Caramel Milk Chocolate Mousse, Vanilla Sablé

Calamansi Tart

Calamansi Curd, Almond Frangipane, Mango Passion Dome, Citrus Meringue

Yuzu Strawberry Ivory Passion

Yuzu Strawberry Crème, Ivory Passion Chocolate, Vanilla Financier, Dehydrated Yuzu Crisp

Classic Scones and Raisin Scones | Clotted Cream and Strawberry Jam

ADD TO YOUR INDULGENCE

12⁺⁺ (U.P. 15⁺⁺) for a glass of Red or White Wine

16⁺⁺ (U.P. 24⁺⁺) for a glass of Prosecco

25⁺⁺ (U.P. 35⁺⁺) for a glass of Champagne

NUT-FREE

*Includes a one-time serving of afternoon tea items and
a pot of TWG Tea or Bacha Coffee*

SAVOURY

Marinated Tiger Prawn, Dehydrated Shio Kombu, Brioche

Smoked Salmon, Brie, Spinach Éclair

Duck Rillettes, Berry

Tuna, Caviar, Citrus, Cucumber, Espelette Chilli

Classic Cucumber Sandwich

Truffle Egg Mayonnaise

SWEET

Raspberry Panna Cotta

Berry Tofu Trifle

Mango Pudding

Red Bean Mochi

Chocolate Cup

Macaron

Plain Scones and Raisin Scones

Clotted Cream and Strawberry Jam

ADD TO YOUR ENJOYMENT

12⁺⁺ (U.P. 15⁺⁺) *for a glass of Red or White Wine*

16⁺⁺ (U.P. 24⁺⁺) *for a glass of Prosecco*

25⁺⁺ (U.P. 35⁺⁺) *for a glass of Champagne*

GLUTEN-FREE

*Includes a one-time serving of afternoon tea items and
a pot of TWG Tea or Bacha Coffee*

SAVOURY

Marinated Tiger Prawn, Dehydrated Shio Kombu, Brioche

Smoked Salmon, Arugula, Spinach Éclair

Duck Rillettes, Berry

Tuna, Caviar, Citrus, Cucumber, Espelette Chilli

Classic Cucumber Sandwich

Truffle Egg Mayonnaise

SWEET

Red Bean Mochi

Mango Pudding

Wild Berry Pudding

Chocolate-dipped Strawberry

Chocolate Cup

Gluten-free and Dairy-free Chocolate Cake

Gluten-free Scones and Raisin Scones

Non-dairy Cream and Strawberry Jam

ADD TO YOUR ENJOYMENT

12⁺⁺ (U.P. 15⁺⁺) *for a glass of Red or White Wine*

16⁺⁺ (U.P. 24⁺⁺) *for a glass of Prosecco*

25⁺⁺ (U.P. 35⁺⁺) *for a glass of Champagne*

TWG TEA

ENGLISH BREAKFAST

Intense and full-bodied black tea with light floral undertones.

Notes: Malty

IRISH MORNING

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

Notes: Malty

ROYAL ORCHID

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

Notes: Floral, Woody

PAI MU TAN

Smooth, delicate, and highly refreshing white tea with accents of white blossoms.

Notes: Floral

GNAWA

A rich blend of green tea and robust black tea.

Notes: Minty

SAKURA! SAKURA!

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

Notes: Floral

MIDNIGHT HOUR

A magical infusion of theine-free black tea blended with fragrant tropical fruits.

Notes: Citrus, Tropical

LEMON BUSH

Theine-free red tea from South Africa blended with wild citrus fruits.

Notes: Citrus

RED JASMINE

Fresh jasmine blossoms, blended with a delicate theine-free South African red tea.

Notes: Woody

BACHA COFFEE

SÃO SILVESTRE

Arabica beans from Southeast Brazil with caramel, chocolate, and hazelnut notes.

Roast: Medium | Strength: 2

ROYAL PISTACHIO

Pistachio adds a rich, nutty, and mellow bouquet to Arabica beans.

Roast: Medium | Strength: 2

SIDAMO MOUNTAIN

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

Roast: Medium Dark | Strength: 3

HAPPY GIANDUJA

Warm and nutty Arabica blend with overtones of Italian hazelnut.

Roast: Medium | Strength: 3

1910

Reminiscent of freshly picked wild strawberries and heavy cream.

Roast: Medium | Strength: 2

MAGIC ISTANBUL

Pure Arabica coffee with sweet notes of fresh honeycomb and green almond.

Roast: Medium | Strength: 3

BARAKA DECAFFEINATED

Naturally CO₂-decaffeinated Arabica coffee with accents of smooth dark chocolate and orange.

Roast: Medium | Strength: 2

FULLERTON BLEND

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