

L'ESPRESSO

A Tribute TO DAD

SPRINGTIME SAKURA AFTERNOON TEA BUFFET

20 & 21 JUNE 2026 | 12PM-2.30PM, 3PM-5.30PM

\$80 PER ADULT

\$48 PER CHILD

CHEF'S SPECIALS

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

Unagi & Uni Arancini with Pink Ginger Aioli

Nikujaga Wagyu Beef Cheek with Roasted Carrot Puree & Togarashi Rice Puff
Japanese Pudding

FINGER SANDWICHES

Crabmeat Salad with Tobiko

Cucumber & Cream Cheese

Corned Beef & Cheese with Miso Mustard

Duo Japanese Egg Salad

Trio Ham

OPEN FACED SANDWICHES

Herb and Garlic Cheese with Cranberry Compote

Mentaiko Prawn with Ikura & Baby Cress

Japanese Chicken Salad with Potato & Sakura Denbu

Marinated Artichoke with Mushroom Duxelle

CROISSANTS

Smoked Salmon & Egg

Caprese Salad with Pesto

Parma Ham & Brie Cheese

BLT (Bacon, Lettuce & Tomato)

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 Greens with Roasted Sesame Dressing
& Wafu Shoyu Goma dressing
Selection of Charcuterie with Pickles & Mustard
Gravlax Salmon Platter with Condiments
(Onion, Caper, Chive & Dill Sauce & Lemon)

HOT DELIGHTS

Crispy Okonomiyaki with Soy Mayonnaise
Chicken Kaarage with Honey Sriracha
Japanese Korokke with Tonkatsu Sauce
Char-grilled Tsukene with Caramelized Onion Sauce
Buta No Kakuni Pork with Daikon & Quail Egg served with Crispy Rice Cracker
Crispy Ebi Fry with Wasabi Mayonnaise
Mac & Cheese with Arabiki Sausage
Bacon & Spinach Quiche
Japanese Curry Beef Shepherd's Pie with Sweet Potato
Japanese Prawn, Potato and Corn Pizza

HEARTY SOUP

Chef's Choice of Daily Soup

CARVING STATION

Slow Roasted Pistachio Panko Crusted Beef Tenderloin with Yakiniku Sauce
& Potato Leek Gratin

SCONES BAR

Plain, Raisin, Coffee, Apricot, Pistachio & Maple Pecan
Served with Home-made 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
Vanilla Crème Brulee
Matcha Pistachio Cake
Forest Berries Tartlet
Hokkaido Custard Cream Puff
Castella Cake
Hojicha Yuzu Mousse Cake
Lemon Curd Tart
Sakura Entremets Cake
Assorted Madeleine
Assorted Chocolate Pralines
Freshly Sliced Fruit & Berries