



elle
AFTERNOON
TEA

*Old World Charm*_____

*Where red lamps beckoned boats
to safe waters.*

*Where voyages ended and new
lives began.*

*Where Somerset Maugham
and Herman Hesse landed.*

*With writing books in tow, leaving
indelible memories.*

*Where fishermen tried their
luck with their catch of the day.*

*And where lovers met in secret
and devotees set off for Kusu
Island.*

*Time travellers from 1933 to
present day.*

*All journeys begin at
Clifford Pier.*



SINGAPORE HERITAGE AFTERNOON TEA

Sipping tea, gazing at the horizon for the boat to arrive in the clamour of hawkers selling food amidst a thousand colours and fragrant aromas.

Discover our Afternoon Tea set of innovative interpretations, where each item is thoughtfully presented. A representation of Singapore's many culinary influences, the selection of 7 savoury and 7 sweet items reflect Singapore's culinary past and present.

These creations are handcrafted with a nod to traditional skills.

Explore the tea tray, and a journey through Singapore's most beloved flavours.

S\$50 per adult*

S\$25 per child (from 6 to 11 years old)*

*Free Flowing of House Pour Rive Gauche Red/ White, Beer
Add \$49* per person*

*for a glass of House Pour Rive Gauche Red or White
Add \$15**

*for a glass of Chandon Sparkling Wine
Add S\$20**

SAVOURIES

KUEH PIE TEE

Hand-Crafted Crispy Paper-Thin Pastry Cases (Kueh Pie Tee) filled with Vegetables, Generously Garnished with, Prawns, Crabmeat, Coriander and Fried Garlic

NONYA CHICKEN CURRY & PRATA WRAP

Nonya-Style Chicken Curry wrapped in a Prata

KUROBOTA PORK KONG BAK BAO WITH MANTOU

Braised Pork Belly with Garlicky Soy Sauce, sandwiched in a Steamed Bun (Mantou)

CHILLI CRAB CRISPY BUN

Fried Chinese Bun (Mantou) filled with Singapore's Most Iconic Dish, Chilli Crab

CRUFFIN WITH MASALA POTATO AND CURRY LEAVES (V)

Flaky Pastry filled with Aromatic Turmeric Sautéed Potato Flavoured with Curry Leaves and Mustard

BAKED SPICY MACKEREL FISH OTAH

in Mini Saffron Soft Bun with Cucumber

LOBSTER AND SEAFOOD EGG TART

Soft Egg Custard Tart with Maine Lobster and Seafood Mayo

SWEETS

PLAIN SCONE WITH PASSION FRUIT AND MANGO JAM

TROPICAL FRUIT SCONE WITH HOMEMADE KAYA

PANDAN SWISS ROLL

*with A Tender and Fine Texture, this Aromatic and Moist Cake
is filled with Thin Layers of Pandan Custard (Kaya)*

BANDUNG PANNA COTTA WITH BASIL SEED

*Rose Syrup, a Childhood Favorite in Drinks and Desserts, is Re-Interpreted
into a Soft Milk Jelly*

SALTED DUCK EGG CUSTARD IN MINI CHOUX

with Ivory Chocolate and Curry Leave

ONDEH ONDEH

Coconut Crusted Sweet Potato Ball stuffed with Fragrant Gula Melaka

PEANUT BUTTER & RASPBERRY TART

Peanut Butter Ganache with Raspberry Jelly in Vanilla Tart

CHENDOL CAKE

with Red Bean, Pandan, Coconut Mouse Cake

COMPLEMENT YOUR AFTERNOON TEA EXPERIENCE
WITH A CHOICE OF THESE BEVERAGES

LOCAL

KOPI KOSONG

Black Coffee with Condensed Milk on the Side

TEH TARIK

Black Tea with Evaporated Milk

AIR BANDUNG

Chilled Rose Syrup Milk

COFFEE

CAFÉ LATTÉ

CAPPUCCINO

ESPRESSO

MACCHIATO

FLAT WHITE

AMERICANO

ENGLISH BREAKFAST

EARL GREY

FULLERTON EXPRESS TEA, *White Tea with Crystalline Infusion of Highly Aromatic Wild Flowers*

JASMINE QUEEN, *Intoxicating Jasmine Flowers Enhance this Delicately Fashioned Green Tea*

ALEXANDRIA, *A dreamy reminder of Arabian nights, this green tea is subtly scented with rare mint and Mediterranean corn flowers*

SILVER MOON, *Green Tea with Grand Berry Vanilla & a Hint of Spice*

SENCHA MEICHA, *Finest Quality of Japanese Green Tea*

HIGHLANDS, *Well-balanced Blend of Strength & Intense Flavour*

IMPERIAL OOLONG, *Sweet & Fruity Flavour with Divine, Lingering Aftertaste*

VANILLA BOURBON, *Theine-free Red Tea with Sweet Vanilla Taste*

ROOIBOS OF AFRICA, *South African Red Tea with Red Berries & Sunflower Petals*

POMMES PRESTIGE, *Black Tea Blended with Alluring & Fragrant Apples*

MAGIC MOMENT, *Black Tea Blended Citrus Fruits & Tropical Coconut*

CEYLON OP THEINE-FREE, *Orange Pekoe black tea offers a golden, decaffeinated cup that is balanced yet intense in flavour*

SCARLET HOUR, *Blend of decaffeinated Black Tea with Sweet Mango and Passion Fruit*

TEA