

GARDEN RHAPSODY

Our signature menu, infused with this season's freshest blooms.

Dainty and exquisite, delicate and sublime.

Reminiscent of a whimsical greenhouse, bathed in soft afternoon light.

\$72

Saffron Cardamom Scones

Served with Clotted Cream & Raspberry Jam

Sandwiches

Oscietra | Riesling Gel | Crème Fraîche Shallot | Chives | Buckwheat Blinis

Tasmanian Black Truffle | Sakura Egg Mascarpone | Olive Oil | Croffle

Nova Scotia Crab Tartare | Dill Aioli Trout Roe | Sweet Bun

Sweets

Choux au Craquelin | Elderflower Cold Infusion
Rose Petal Charlotte | Sake Macerated Peach
Orange Blossom Infused Victoria Cake | Strawberry Marmalade
Japanese Sakura Mousseline | Caramelised Millefeuille
Butterfly Pea Flower Sphere | Blackberry Compote
Creamy Limoncello Cheesecake | Roselle Jam

AT THE QUEEN'S TABLE

An ode to the chichi Victorian tradition of sipping tea at mid-afternoon, featuring classic treats elevated with a contemporary panache.

\$65

English Raisin Scones

Served with Clotted Cream & Raspberry Jam

Sandwiches

Magret Duck Rillette I Foie Gras I Hazelnut Champagne Agar I French Baguette

Coronation Free-Range Chicken | Apricot Preserves Curried Almond | Parsley Yogurt | Sourdough

Home-Cured Scottish King Salmon | Smoked Gouda Trout Roe | Scallion Aioli | Crepe

Sweets

Raspberry Pistachio Battenberg | Marzipan Ispahan Lychee | Crispy Croustillant Profiterole Chitose Strawberry Tart | Vanilla Diplomat Cream French Lavender | Honey Citrus Macaron Lucious Lemon | Italian Meringue | Almond Sable Irish Chocolate Cake | 100% Pure Ecuador Cacao

SELECTION OF FREE-FLOW TEA

Signature

Marina Pearls Durian Lapis

Black Tea

Pandan-French Earl Grey
Nanyang Breakfast
Chocolate Gateau

White Tea

Yunnan Silver Tips

Green Tea

Strawberry Ispahan Jasmine Monkey King

Oolong

Lychee Oolong
The Moon Represents My Heart

Pu'er

Imperial Pu'er

Caffeine-Free

Chamomile Lavender
Tiger Mint
Kebaya Blue

CHAMPAGNE AND SPARKLING WINE

NV Champagne Drappier, Brut 'Carte d'Or' \$28 Glass | \$135 Bottle

> Champagne Dom Pérignon 2013 \$98 Glass | \$498 Bottle

NV Champagne Devaux, Cuvée D, Brut \$159 Bottle

NV Nyetimber, Cuvee Classic, West Sussex, England \$199 Bottle

NV Champagne Billecart-Salmon, Brut Rosé \$278 Bottle