



TEAHOUSE

Should you have any special dietary requirements or allergies, please inform us 48 hours prior to your visit. We will endeavour to accommodate your dietary needs however, due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 0.85% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.



TEAHOUSE

HIGH TEA MENU

Available Saturday & Sunday 2pm-5pm

118/PP with Choice of Tea or Coffee

128/PP with Choice of Cocktail

138/PP with a Glass of Champagne

(2012 Veuve Clicquot Ponsardin Vintage Brut Champagne, Reims France)

B I T E S

Drunken Scallop with Black Garlic on Cracker

Hainanese Chicken Roulade

Crispy Truffle Lobster Dumpling

Sichuan Mapo Tofu Golden Cup (V)

B U N S

Crispy Pork with Hoisin Sauce on Steamed Mantou

Mushroom Bun (V)

Wagyu Black Pepper Beef Bao

Pumpkin Bao with Red Bean Paste (V)

S W E E T

Angel Swan, 25-Year Aged Dried Tangerine Peel

Baked Barbecued Pork Pie with Sweet Crust

Lotus Flower, Osmanthus, Coconut

Dark Chocolate with Hibiscus, Pomegranate and Raspberry Tuille

“Fortune Macaron”, Date, Milk Tea Mousse