

SAKURA AFTERNOON TEA

25 March to 28 April 2024

Indulge in an alluring assortment of savouries, home-baked scones and a selection of Japanese sweet treats.

Inspired from the immersive experience our Executive Pastry Chef Tai Chien Lin had during the Sakura season in Japan, all presented on a classic three-tier silver stand.

108 per guest

SELECTION OF EXQUISITE SAVOURIES & FINGER SANDWICHES

Beef Sando with Katsu Bechamel
Kanikama Hosomaki Roll ^S
Salmon Sushi Roll with Avocado ^S
Tamagoyaki with Ikura & Japanese Pickles ^S

SWEET DELIGHTS BY EXECUTIVE PASTRY CHEF TAICHIENT LIN

Sakura Yuzu Verrine
Sakura Coconut Sable ^N
Sakura Matcha Mochi Profiterole
Sakura Tea Strawberry Tartlet ^N
Sakura Raspberry Rollcake

Home-made original, raisin and savoury scones
with clotted cream and rose petal jam.

"Mariage Frères" loose tea leaves
or
Raffles custom blended coffee beans



QUINTESSENTIAL INDULGENCES

Make your Sakura Afternoon Tea truly special with a glass of Sakura Sling or Billecart-Salmon Champagne accompanied with a complementary sweet pastry.

Sakura Sling **28 per glass**
Champagne Brut **33 per glass**
Champagne Rosé **43 per glass**



^(S) Seafood ^(N) Nuts

Our colleagues will assist you with any dietary requirements.

All above stated prices are in Singapore Dollars and subject to 10% service charge and prevailing 9% goods and services tax.