



FESTIVE HIGH TEA

THURSDAY AND FRIDAY

FIRST SEATING

12 p.m. to 2:30 p.m.

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SECOND SEATING

3 p.m. to 5:30 p.m.



Let our pastry chefs recreate the smells and tastes of this heartwarming festive season. Revel in spiced aromas and wintry treats with a special selection of Christmas-themed desserts and petite treats that are bound to put a smile on your face and a warmth in your heart

83 (Adult) | 41.50 (Child) with selection of Gryphon Tea or Illy Coffee
Additional 10 | 48 | 40 for a glass, bottle or free flow Prosecco
Additional 15 | 88 | 60 for a glass, bottle or free flow Champagne

All prices are in SGD, subject to 10% service charge and applicable government taxes.



FESTIVE HIGH TEA

FINGER SANDWICHES

Smoked Foie Gras Terrine and Aged Balsamico in Raspberry Macaron
Black Truffle, Organic Egg Mayonnaise and Cucumber on White Bread
Honey Glazed Turkey Ham, Spinach with Cranberry Jam on Rye Bread
Lobster Salad with Celery and Caviar in Choux Puff
Oven-roasted Beef Sirloin Open Sandwich with Sprouts Salad,
and Avocado Mousse

SEASONAL QUICHES

Spinach Pine Nut and Cranberry Quiche
Honey Baked Ham Christmas Quiche

REGENT'S SIGNATURE SCONES

Classic Scones
Seasonal Mixed Fruit Scones

INDIVIDUALLY PLATED MAIN COURSE

Chef Chong's Signature Singapore Laksa
Congee with Prawns and Meatball
Caramelised Kurobuta Pork Char Siew
Confit Salmon with Brussels Sprouts and Chamomile Poached Baby Carrots
Slow Roasted Wagyu Beef with Yorkshire Pudding and Beef Jus
Roasted Turkey Breast Stuffed with Chestnut and Foie Gras,
Giblet and Cranberry Sauce
Nyonya Spiced Marinated Stingray in Banana Leaf
Black Pepper Crusted Baby Lamb Rack with Madera Wine Sauce
and Caramelised Figs

DESSERTS

Sugar Fairies Cream Sandwich
Snow White Coconut Cheese Cake
Iced Crystal Milk Chocolate and Passion Fruit Cream
Vintage Mixed Fruit Cake
Italian Chestnut Cream with Blackcurrant Confit Tart
Christmas Spice Almond Frangipane Macaron



The history of tea is one of myth, song, and ceremony. For over two millennia, people have been steeping the leaves of the *Camellia sinensis* shrub in boiling water for health, celebration, and happiness.

As you read through our menu you will find our favourite tales of this amazing elixir, some learnings worthy of prose, and a bit of poetry. We pay homage to the traditionalists as well as underscore the modernity that keeps us on our toes.

Our tea ceremony is one of science and service. Finely tuned recipes precisely prescribe the water temperature and steeping times to ensure your cup exceeds all expectations of what the unassuming brew has to offer, delivering an experience that colours your memory as much as our teas paint your palate.

ALL TEA SELECTIONS 12



Blacks and Blends

Greens and Whites

Oolongs

Herbal Tisane, Fruit and Rooibos



SEASONAL DRINKS

NUTCRACKER TEA 12

Rooibos, Caramel Bits, Cacao Nibs, Sweet Orange

Peel, Blue Cornflower

GINGERBREAD LATTE 12

Caramel Latte 12

Peppermint Hot or Iced Chocolate 12

TEA

BLACKS AND BLENDS

Black tea, like all teas comes from the *Camellia sinensis*. Unlike all others, it is fully oxidised. Prized for its freshness over great distances black teas ended up fuelling an empire, building economies, and creating vast personal fortunes. Flexible enough to blend with fruits, oils and flowers; some are aged for decades like fine wines.

Preparation



2 grams



150 ml



95°C



3 mins



BLACKS

Regent Singapore Blend

Assam Gentleman's Tea

English Breakfast

Earl Grey Classic

Lapsang Gold

BLENDS

Lychee Rose

Tiramisu

“Thank God for tea! What would the world do without tea! How did it exist? I am glad I was not born before tea.”

- SYDNEY SMITH, A MEMOIR OF THE REV. SYDNEY SMITH

TEA

THE OOLONGS

The Black Dragon tea of China was first discovered when a Fujian farmer returning home with a basket of tea leaves was distracted by a passing deer. Seeing an opportunity for a bountiful dinner he gave chase and his tea leaves were left to wither in the sun. Upon his return he noticed that his tea had begun to oxidise and not wanting to waste the tea he processed it as per custom. The resulting tea was neither green nor black, rather a beautiful partially oxidised creation that would become ubiquitous with tea for over a billion people.

Preparation



2 grams



150 ml



95°C



3 mins



OOLONG

Garden of Regent

Milky Oolong

Osmanthus Oolong

“There is something in the nature of tea that leads us into a world of quiet contemplation of life.”

- LIN YUTANG, THE IMPORTANCE OF LIVING

TEA

GREENS AND WHITES

Prized and revered as the most refined of its kind, white tea lacks a clear definition. Some say it is the fine white hairs present on the young leaves before they bud, others the natural processing. Regardless, the resulting extraction is as delicate as it is delicious.

Clarity finally arrives with green teas, the un-oxidised leaves of the *Camellia sinensis* are withered, heated, and rolled before drying. The superfood of the tea world, green tea is prized for its antioxidants, which may aid in memory, cholesterol and skin health.

Preparation



2 grams



150 ml



60°C-86°C



3 mins



GREENS

Jasmine Gold
Lemon Ginger Green Tea
Shizouka Sencha
Vanilla Sencha

WHITE

Peony Jade

“Tea ... is a religion of the art of life.”

- KAKUZO OKAKURA, THE BOOK OF TEA

TEA

FRUITS, HERBAL TISANE AND ROOIBOS

Tisanes are the answer to the fact that tea does not grow everywhere in the world; technically not teas, these herbal concoctions are some of the world's oldest libations. From the bushes of South Africa to the orchards of Italy: dried fruits, flower petals, herbs, roots, and spices represent an entirely unique and enjoyable approach to infusing water.

Preparation



2 grams



150 ml



95°C



5 mins



HERBAL TISANE

Chamomile
Peppermint
Calming Spirits

FRUITS

Fruit Symphony
Strawberry Cream

ROOIBOS

African Sunset
Apple Strudel with Pistachio

“Steam rises from a cup of tea and we are wrapped
in history, inhaling ancient times and lands,
comfort of ages in our hands.”

- FAITH GREENBOWL



COFFEE

Every coffee bean begins as a sweet and delicate fruit brimming with bright and lively flavours. Delicate, the beans are at their best for only thirty days after roasting. We have partnered with Illy Coffee to bring you aromatic brews that celebrate the natural sweetness that coffee has to offer.

ESPRESSO

The Illy Blend is a full-bodied 100% Arabica balancing chocolate and nutty notes with a light and enjoyable acidity that gives the coffee vibrance.

Single 9

Double 11

Long Black 9

ESPRESSO WITH MILK

Cappuccino 10

Macchiato 9

Latte 10

Flat White 10

BEVERAGE

COCKTAILS BY MANHATTAN



TEA COCKTAILS 19

Black Russian
Stolichnaya Vodka, Cointreau and
Russian Earl Grey

T&T
Tanqueray 10-infused Earl Grey
and Tonic Water

COFFEE COCKTAILS 19

Café Expres
Plantation Original Dark Rum,
Espresso Liqueur and Espresso

Khalua Coffee
Khalua, Tia Maria, Espresso and
Cream



TEA MOCKTAILS 14

Berry Me
Princess Breakfast Tea, Fresh
Strawberries, Milk and Grenadine
Syrup

Tea Berry
Mountain Berry Tea, Raspberry
and Lime Juice

COFFEE MOCKTAILS 14

Cocolada
Coconut Puree, Pineapple Juice and
Espresso

Affogato
Vanilla Ice Cream and Espresso

ICED BEVERAGES 12

Iced Chocolate
Iced Lemon Tea

JUICES 10
Orange, Apple, Mango

SOFT DRINKS 9
Coke, Coke Light, Sprite

BEERS 16

Tiger
Asahi
Heineken

BOTTLED WATERS 12

Aqua Panna 750ml
San Pellegrino 750ml



WINES

SPARKLING WINES

NV Duval LeRoy, Fleur De Champagne 1er Cru

25 per glass | 120 per bottle

NV Duval LeRoy, Brut Rose Prestige Premier Cru

29 per glass | 145 per bottle

NV Prosecco DOC, Astoria Lounge

16 per glass | 78 per bottle

WHITE WINES

2016 Sauvignon Blanc, Basarico, Adriano Marco & Vittorio

21 per glass | 108 per bottle

2016 Pinot Grigio, Santa Margherita

18 per glass | 88 per bottle

RED WINES

2018 Pinot Noir, Joseph Meczan, Hofstatter

25 per glass | 120 per bottle

2016 Chianti Guarniente, Buccianera

16 per glass | 78 per bottle

DESSERT WINE

2016 Moscato D'Asti Lumine, Ca d Gal

20 per glass | 95 per bottle