



# WEEKEND HIGH TEA

SATURDAY AND SUNDAY

FIRST SEATING

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

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SECOND SEATING

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



The first afternoon tea of the season brings with it the first flush of teas and the sweetest ingredients of spring.

Relish all this new year has to offer while holding on to treasured traditions at Tea Lounge.

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68 (Adult) | 34 (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.



# WEEKEND HIGH TEA

## FINGER SANDWICHES

- Earl Grey Foie Gras Mousse in Pistachio Macaron with Fresh Raspberries
- Mimosa Sandwich with Avruga Caviar
- Pacific Salmon Gravalax with Horseradish and Herb Cream Cheese in Choux Puff
- Black Truffle and Chickpea Mousse in Mini Tartlet
- Roasted Angus Beef with English Mustard on Whole Grain Bread

## SEASONAL QUICHES

- Turkey Bacon Onion Quiche
- Ricotta Spinach Walnut Quiche

## REGENT'S SIGNATURE SCONES

- Classic Scones
- Golden Raisin Scones

## INDIVIDUALLY PLATED MAIN COURSES

- Regent Signature Lobster Laksa
- Ocean King Prawn Congee with Dried Scallop and Goji Berries
- Caramelised Kurobuta Pork Char Siew
- Yuzu Confit Wild Salmon with Ponzu Sauce
- Porcini Mushroom crusted Wagyu Beef with Yorkshire Pudding and Norcia Black Truffle Sauce
- Crispy Chicken Wings with Mango Salsa
- Sauteed Green Asparagus with Chicken Consomme

## DESSERTS

- Ivory Chocolate Panna Cotta with Mandarin Compote
- Dark Chocolate Fudge with Caramelised Almond Fudge
- Garden Strawberry and Coconut Pie
- Sicilian Pistachio Macaron
- Amalfi Lemon Almond Meringue Tart
- Roasted Hazelnut Tea Cake
- Warm Cheng Tng
- Sliced Fruit



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

TIP TREE & TONIC 15

Strawberry Gin Liqueur with Light Tonic Water



TIP TREE ROYALE 15

Raspberry Gin Liqueur with Prosecco



TIP TREE JAM FIZZ 15

Rhubarb Gin Liqueur with Ginger Ale

Additional 10 | 40 for a glass, free flow of Selected Gin with Afternoon/High Tea

# 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.

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## 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

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# 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

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## 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

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## 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

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## RED WINES

2018 Pinot Noir, Joseph Meczan, Hofstatter

25 per glass | 120 per bottle

2016 Chianti Guarniente, Buccianera

16 per glass | 78 per bottle

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## DESSERT WINE

2016 Moscato D'Asti Lumine, Ca d Gal

20 per glass | 95 per bottle