**SINGAPORE HIGH TEA**

**$56++ per set (for 2 pax)**

Served with your choice of Kopi Vo or Tea that is specially hand-blended each season for Violet Oon from the Singapore Tea Company.

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**SAVOURY**

**Otak Crostini**
A spiced coconut cream fish quenelle served on a buttered crostini

**Kueh Pie Tee**
Julienne of bamboo shoot and turnip poached in a prawn bisque served in a deep fried “top hat” cup topped with prawn

**Pulled Beef Sambal Pao**
Slow cooked pulled beef in a spicy and mildly sweet sambal served in a steamed bun

**Nasi Kunying Serunding**
Glutinous rice infused with turmeric topped with spicy fried coconut flakes

**Hae Bee Hiam Sandwich**
Spicy dried shrimp floss finger sandwich

**Buah Keulak Crostini**
The delectable black diamond of the Nyonya kitchen infused with a mélange of spices, minced prawns and coconut milk on a buttered crostini

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**SWEET**

**Kueh Beng Kah**
Fresh tapioca cake infused with coconut cream and served with coconut milk and gula melaka

**Roti Jala with Gula Melaka and Banana Sauce**
Traditional Nyonya laced pancake served with a gula melaka and banana coconut sauce

**Kesturi Pie**
Citrus curd on a buttery shortcrust base topped with a papaya and limau kesturi compote served with clotted cream

**Mini Gula Melaka Cupcakes**
Gula melaka tea cake served with coconut ice cream, topped with toasted coconut flakes and gula melaka sauce

**Kueh Lapis Sago**
Pearl tapioca multi colored layered steamed cake infused with pandan

**Kueh Dah Dah**
Grated coconut cooked with gula melaka wrapped in pandan infused crepe

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**Dry Laksa**
Additional $16++ (for 2 pax)

Fresh rice noodles tossed in Violet’s laksa gravy topped with prawns, tau pok and bean sprouts

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Prices subject to service charge and prevailing GST