



# HIGH TEA

THURSDAY

2 p.m. to 5 p.m.



Celebrate the Festival of Lights with us this weekend as our chefs add South Asian dishes to the bountiful spread. In addition to our international delights, tingle your taste buds with Tandoori Salmon Fillet, creamy Butter Chicken and all their famous accompaniments.

78 (Adult) | 39 (Child) with selection of Gryphon Tea or Illy Coffee  
Additional 13 | 58 | 48 for a glass, bottle or free flow Prosecco  
Additional 20 | 98 | 78 for a glass, bottle or free flow Champagne  
All prices are in SGD, subject to 10% service charge and applicable government taxes.



# DEEPAVALI HIGH TEA

## FINGER SANDWICHES

Roasted Angus Beef Sirloin Sandwich with Mustard and Summer Truffle Mayo

Mimosa Sandwich with Avruga Caviar

Cherry Wood-smoked Duck Breast and Foie Gras Mousse in  
Blue Pea Flower Choux

Basil Compressed Watermelon with Feta Cheese and Black Olive Dust

Dill-infused Smoked Salmon Sandwich, Capers Cream Cheese and Cucumbers  
on Whole Grain Bread

## SEASONAL QUICHES

Parma Ham and Leek Quiche

Spinach and Ricotta Quiche

## REGENT'S SIGNATURE SCONES

Traditional Plain Scones

Cranberry Scones

## INDIVIDUALLY PLATED MAIN COURSE

Chef Chong's Signature Singapore Laksa

Congee with Tiger Prawns and Goji Berries

Caramelised Kurobuta Pork Char Siew

Cumin and Curry Leaf Norwegian Salmon Confit with Cucumber Raita Gratin

Masala Roasted Leg of Lamb with Mint Yogurt and Basmati Rice

Butter Chicken with House-made Garlic Naan

Tandoori Queen Scallop with Mango Salsa and Crispy Indian Rice Flakes

Sautéed Green Asparagus with Chicken Consommé

## DESSERTS

Pistachio and Almond Barfi Candy

Sweet Basil Strawberry Almond Tart

Tahitian Vanilla Lemon Financier

Gulab Jamun in Cumin Syrup

Indian Rasmalai in Saffron Milk

Passion Fruit Hazelnut Choux Puff



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

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Blacks and Blends

Greens and Whites

Oolongs

Herbs and Rooibos

Fruits and Herbal Tisane

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## SEASONAL DRINKS

### ORCHARD SPRING 24

Hendrick's Gin, Chamomile-infused St.Germaine Elderflower Liqueur,  
Lemon Juice, Rose Syrup and Tonic

### MAYFAIR 26

Hendrick's Midsummer Solstice Gin, Mathilde Peach Liqueur,  
Lemon Juice, Regency Blend Syrup and Soda

### CUSCADEN CENTRAL 26

Hendrick's Orbium Gin, Italicus Rosolio Bergamot Liqueur,  
Grapefruit and Rosemary

# 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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# BEVERAGES

## COCKTAILS BY MANHATTAN



### TEA COCKTAILS 19

#### T & T

Tanqueray 10-infused Earl Grey  
and Tonic Water

### COFFEE COCKTAILS 19

#### Kahlua Coffee

Kahlua, Tia Maria, Espresso and  
Cream



### TEA MOCKTAILS 14

#### Tea Berry

Mountain Berry Tea, Raspberry  
and Lime Juice

### COFFEE MOCKTAILS 14

#### 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

26 per glass | 125 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

2019 Sauvignon Blanc, Basarico, Adriano Marco & Vittorio

19 per glass | 98 per bottle

2019 Pinot Grigio, Santa Margherita

18 per glass | 88 per bottle

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## RED WINES

2019 Pinot Noir, Joseph Meczan, Hofstatter

25 per glass | 120 per bottle

2018 Chianti Guarniente, Buccianera

16 per glass | 78 per bottle

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## DESSERT WINE

2020 Moscato D'Asti Lumine, Ca d Gal

16 per glass | 78 per bottle