



# FESTIVE HIGH TEA

SATURDAY AND SUNDAY

FIRST SEATING

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

-

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.

---

85 (Adult) | 42.50 (Child) with selection of Gryphon Tea or Illy Coffee  
Additional 13 | 68 | 58 for a glass, bottle or free flow Prosecco  
Additional 20 | 108 | 98 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

Triple Caviar Mimosa Brioche Sandwich

Golden Squid Ink Macaron with Blueberry Mascarpone and Atlantic Salmon Gravlax

English Mustard-marinated Leg of Lamb with Truffle, Fresh Goat's Cheese and  
Mushroom Duxelle Tart

Boston Lobster and Celery Root Salad in Moss-dusted Choux Puff

Roku Gin-infused Foie Gras Mousse with Caramelised Muscat Grape  
and Almond Crumble

Alaskan Snow Crab, Matcha Soba, Seaweed Aioli and Yuzu Caviar

## SEASONAL QUICHES

Turkey Ham Quiche

Spinach and Goat's Cheese Quiche

## REGENT'S SIGNATURE SCONES

Madagascan Vanilla Scones

Cranberry and Cinnamon Scones

## INDIVIDUALLY PLATED MAIN COURSE

Chef Chong's Signature Singapore Laksa

Caramelised Kurobuta Pork Char Siew

Ocean King Prawn Congee with Dried Scallops and Goji Berries

Crispy Chicken Wing with Mango Salsa

Sautéed Green Asparagus with Chicken Consommé

Fennel Flower Norwegian Salmon Confit with Forest Berries Compote

Rosemary and Juniper Berry-roasted Wagyu Beef Rump with Sautéed

Chestnuts and Dried Figs

Organic Acacia Honey Glazed Gammon Ham with Marsala Wine Reduction

Blood Orange Malfy Gin-infused Roasted Turkey Breast with Cranberry Sauce

## DESSERTS

Sparkling Wild Strawberry Vanilla Panna Cotta

Golden Ball Apple Tarte Tatin

Snow White Fromage Blanc Canele Tea Cake

Yule Log Triple Chocolate Éclair

Christmas Citrus Marzipan Fruit Cake

Gingerbread Man Cookies

Santa Hat Raspberry 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

### CHRISTMAS SPICED COFFEE 12

Double Espresso, Milk, Caramel Syrup, Gingerbread Syrup,  
Nutmeg Powder and Cinnamon Powder



### CHRISTMAS MIMOSA PUNCH 18

Astoria Lounge Prosecco, Cointreau  
Orange Juice and Grenadine Syrup



### GINGERBREAD MAN MARTINI 23

Baileys Irish Cream, Vodka, Kahlua Coffee,  
Caramel Syrup, Gingerbread Syrup

# 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

---



# BEVERAGES



## COCKTAILS / MOCKTAILS

### 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, Lime Juice and Raspberry

### COFFEE MOCKTAILS 14

#### Affogato

Vanilla Ice Cream and Espresso



## FINE SPIRITS

### VODKA

Absolute 19

Stolichnaya 17

### GIN

Bombay Sapphire Gin 17

Tanqueray 10 19

### RUM

Bacardi Light 17

Myer's Light / Dark 17

### TEQUILA

J.Cuervo Especial 17

J.Cuervo 1800 23

### WHISKEY/ BOURBON

J/W Red Label 17

J/W Black Label; 19

Chivas Regal 12 yrs 19

Glenlivet 12 yrs 23

Suntory 12 yrs 23

Laphroig 10 yrs 23

Jim Beam 17

Jack Daniel 21

### COGNAC

Hennesey X.O 23



## BEERS

Tiger 15

Nastro Azzurro Peroni 15

Asahi 14

Heineken 14



## NON-ALCOHOLIC

### ICED BEVERAGES 12

Iced Chocolate

Iced Lemon Tea

### JUICES 10

Orange, Apple

### BOTTLED WATERS 12

Aqua Panna 750ml

San Pellegrino 750ml

### SOFT DRINKS 9

Coke, Coke Light, Sprite



# WINES

---

## SPARKLING WINES

NV Duval LeRoy, Fleur De Champagne 1er Cru

26 per glass | 125 per bottle

NV Duval LeRoy, Brut Rose Prestige Premier Cru

30 per glass | 145 per bottle

NV Prosecco DOC, Astoria Lounge

16 per glass | 78 per bottle

---

## WHITE WINES

2018 Sauvignon Blanc, Basarico, Adriano Marco & Vittorio

19 per glass | 98 per bottle

2019 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

16 per glass | 78 per bottle