



# VEGETARIAN AFTERNOON TEA

Tis' the season to indulge.

Tea Lounge presents a limited-edition afternoon tea menu, where the finest of English high tea traditions intertwine with the festive spirit of feasting.

The celebratory spread is an ode to the most wonderful time of the year, with feather-light finger sandwiches, delicate English scones and exquisite sweets, all served with the finest teas.

## FINGER SANDWICHES

Grilled Tomato Sandwich with Toasted Pecan Nut and Black Truffle Aioli  
Cinnamon Roasted Pumpkin and Burrata Mousse on Cranberry Focaccia  
Roasted Capsicum with Avocado Mascarpone in Mini Tartlet  
Cucumber and Quail Egg Mimosa

## SEASONAL QUICHES

Spinach Quiche  
Onion and Artichoke Quiche

## REGENT'S SIGNATURE SCONES

Gingerbread Spices and Candied Orange Scone  
Classic Scone

## DESSERTS

Caranoa Chocolate Mixed Nut Tart  
Chestnut Cream with Passionfruit Curd  
Red Wine Pear Jelly  
Mixed Fruit Cake  
Fig and Blackcurrant Puff

58 (Adult) | 29 (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.



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

Herbal Tisane, Fruit and Rooibos

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## FESTIVE DRINKS

Drunken Snowman Cocktail - \$23

Baileys Irish Cream, Hot Chocolate, White Chocolate, Vanilla Ice Cream, Whipped Cream, Chocolate Shavings

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Holiday Mule Mocktail - \$16

Ginger Beer, Cinnamon, Lime, Cranberry

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Peppermint Marshmallow Latte - \$16

Nespresso Coffee, Peppermint Marshmallow Creamer, Peppermint Whipped Cream, Candy Cane

# 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 Gentlemen'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 / 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

Stolichnaya 17

Absolute 19

### GIN

Bombay Sapphire Gin 18

Tanqueray 10 19

### RUM

Bacardi Light 17

Myer's Light / Dark 17

### TEQUILA

J.Cuervo Especial 17

J.Cuervo 1800 23

### WHISKEY/ BOURBON

Glenlivet 12 yrs 23

Suntory 12 yrs 23

Laphroig 10 yrs 23

Chivas Regal 12 yrs 19

J/W Black Label; 19

J/W Red Label 17

Jack Daniel 21

Jim Beam 17

### COGNAC

Hennesey X.O 30



## 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

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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