

SKAI High Tea

68 PER PERSON
34 PER CHILD (6 TO 12 YEARS OLD)

Choice of TWG Tea or Gourmet Coffee Selections

Savouries

CHARCOAL BUN, Honey Glazed Ham, Truffle Honey

KUEH PIE TEE, Foie Gras Mousse, Apricot

CUCUMBER, Cream Cheese, Dill

SMOKED DUCK, Cherry Bun, Sorrel

KING CRAB, Apple, Wasabi

Fresh Bakes from the Oven

SMOKED SALMON QUICHE

VANILLA MIX GRAIN SCONES

Apple Confit Preserve & Clotted Cream

Sweets

HAZELNUT PARIS-BREST

MANGO SAFFRON TART

WHITE PEACH CHAMPAGNE GÂTEAUX

STRAWBERRY POUND CAKE, Pink Peppercorn Chantilly



Champagne By The Glass

HENRIOT, CUVÉE SOUVERAIN BRUT NV 28

France

JACQUES PICARD, BRUT ROSÉ NV 35

France



A TWG Tea Selection

EMPEROR SENCHA

A fine TWG tea with a subtle taste, this invigorating Japan green tea is ideal during or after a meal, as it is rich in vitamin C and contains little theine.

ROYAL ORCHID

This TWG Tea semi-fermented Formosa oolong is delicately infused with the fragrance of a night-blooming orchid, suggestive of a warm summer evening. Intoxicating and generous.

CHAMOMILE

Soft and soothing, these rare TWG Tea chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.

ENGLISH BREAKFAST

This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones, this TWG broken-leaf black tea is perfect with morning toast and marmalade.

FRENCH EARL GREY

A fragrant variation of the great classic, this TWG black tea has been delicately infused with citrus fruits and French blue cornflowers.



Sustainably Sourced

Please advise us of any special dietary requirements, including potential reaction to allergens. Prices are subject to prevailing taxes and service charge.



Premium TEAS +5

These teas have been specially selected by TWG connoisseurs for our SKAI High Tea menu.

CHOCOLATE MINT TRUFFLE

With soft notes of vanilla, rich chocolate and a hint of mint, this TWG Tea red tea of South Africa is a dessert in itself. Sweet and intoxicating.

SAKURA! SAKURA! TEA

An ode to spring, this fragrant TWG Tea blend evokes Kyoto's most celebrated season. A scattering of cherry blossoms and green tea yield a most aromatic and elegant fragrance.

ALFONSO TEA

A magnificent alliance of black tea and rare mango with a secret combination of TWG Tea fruits and flowers that is fragrant and comforting.

WHITE IMMORTAL TEA

The aspiration of the ancients, silver tips of Yin Zhen lend their immortal fragrance to this blend of sweet red fruits. A white tea blend of sweet dreams.

VANILLA BOURBON TEA

Red tea from South Africa blended with sweet TWG Tea vanilla. Enveloping, this theine-free tea can be served warm or iced at any time of the day, and is perfect for children as well.



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Suzuki Gourmet Coffee SELECTIONS

Founded in 1979, Suzuki Gourmet Coffee is Singapore's oldest coffee roaster. The company first started its operations in Bukit Timah, led by a Japanese coffee master's passion and specialized roasting skills, Mr. Endo.

The special blend coffee that is used is an artful blend of both Arabica and Robusta beans. Wonderfully full and heavy bodied with delicate acidity and somewhat soft, balanced cup with a superb fragrance.

AMERICANO

A shot of espresso with hot water in a standard cup of brewed coffee.

SINGLE ESPRESSO

A single shot of coffee served in a small demitasse cup.

SINGLE MACCHIATO

A single espresso topped with a dollop of heated, foamed milk, and served in an espresso cup.



PICCOLO LATTE

Our 'Small' Latte has one shot of espresso with steamed and textured milk.

CAPPUCCINO

Cappuccino comprises of two shots of espresso topped with layers of steamed and foamed milk.

FLAT WHITE

An espresso-based coffee drink accompanied with steamed milk and micro foam.

CAFÉ MOCHA

A hot chocolate with a single shot espresso and milk.

CAFÉ LATTE

Two shots of espresso, steamed milk and a thin layer of frothed milk on top.