



PERANAKAN AFTERNOON TEA

In collaboration with Candlenut, the world's first
Michelin-starred Peranakan restaurant, savour the
nostalgia and heritage of Peranakan cuisine through
elegant Straits-Chinese signatures and classics
peppered with playful creativity.



\$68 per person with Coffee or Tea

\$88 per person
with one Craft Cocktail and Coffee or Tea

\$168 per person
with Taittinger Champagne Tasting Flight
and Coffee or Tea

COCKTAILS \$27

Chendol

Engenho da Vertente Cachaça, Koko Kanu Coconut Rum Azuki Red Beans, Coconut Cream, Lime Juice, Pandan

Little Nyonya

Ocho Blanco Tequila, Pink Guava, Kaffir Lime Leaf White Cardamon, Jasmine, Soy Milk

Straits Old Fashioned

Michter's American Whiskey, Coconut Ginger, Spices, Lime Bitters

Champagnes

Taittinger Brut Réserve \$29

Taittinger Brut Prestige Rosé \$36

Taittinger Comtes de Champagne Blanc de Blancs \$130

Prices are in SGD, subject to service charge and applicable taxes.



Savouries

Laksa Crab Cake

Mom's Chicken Curry with Prata

Chef and Owner, Malcolm Lee, Candlenut

Boston Lobster, Achar Bun King Salmon Otak, Caviar, Lemongrass Toast Chef Loke, Four Seasons Hotel Singapore



Sweets

Kueh Salat

Cassava Kueh

Pastry Chef, Phaik Choon Tan, Candlenut

Kaya Coconut Cake Pulut Hitam Chempedak Crème Brûlée

Executive Pastry Chef, Audrey Yee Four Seasons Hotel Singapore

Seasonal Scone

Rempah Udang
Clotted Cream and Pineapple Jam



Coffee Selection

Lemon Latte, Matcha Latte, Espresso, Macchiato
Cappuccino, Mocha, Cold Drip Coffee
French Press, Iced Coffee

Tea Selection

Snow Peony, Morning English, Lily of the Fields, Earl Grey Neroli Milky Oolong, Jasmine Silk Pearls, Uji Sencha, Osmanthus Sencha Shiso Mint, Chamomile, Provencal Herbs

Candlenut Signature Tea Blend

A blend of Oolong and Butterfly Pea Flower with notes of Jasmine and Pandan

If you have a food allergy or a special dietary requirement, please inform our staff.



