

# L'ESPRESSO

## FESTIVE ENGLISH AFTERNOON TEA BUFFET MENU 11 to 14 February 2021

### Lunar New Year Delicatessen

Chicken Gold Coin 'Bak Kwa'  
Pan-fried Carrot Cake with Garlic Chilli Sweet Sauce  
Chicken Pomegranate with Golden Orange Dip  
Fried 'Nian Gao' in Sweet Potato Balls  
Mini Abalone & Crispy Fish Skin 'Yusheng'  
Sichuan Peppercorn Chicken with Almonds & Chilli

### Finger Sandwiches

Gammon Ham, Emmental & Roasted Garlic  
Turkey Pastrami & Caramelised Onions with Mustard  
Cucumber & Cream Cheese  
Eggs Royale

### Open-faced Sandwiches

Lobster, Granny Smith Apple & Avocado Salad  
Herb & Garlic Cheese Tartlet with Cranberry Compote  
Jubilee Chicken with Apricot  
Pork Burritos

### Petit Sandwiches

Roasted Bacon, Cheddar Cheese & Egg Bagel  
Pork Meatloaf & Omelette in Ciabatta  
Roasted Portobello Mushroom & Halloumi with Basil Aioli in Focaccia

### Croissants

Tuna Salad  
Salami & Brie Cheese with Honey Mustard

### Chilled Delicatessen

Heirloom Tomato Salad & Lettuce with Balsamic Dressing  
Selection of Charcuterie with Pickles & Mustard

### Selection of Cheese

Bleu de Bresse, Comté & Camembert  
(Dried Fruits, Quince Paste, Walnuts & Crackers)

*Menu is subject to changes with market availability.*

*Prices are subject to 10% service charge and prevailing government taxes.*

*Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance.*

### **Hot Delights**

Beef Bourguignon with Black Trumpet Mushrooms served with Freshly Baked Bread  
Tortellini with Tomato, Shrimp & Cheese  
Crispy Beetroot Prawn with Caper Remoulade  
Cod Fish Croquette with Garlic Aioli  
Vegetables & Parmesan Cheese Polenta  
Savoury Crusted Chicken Pot Pie

### **Carving**

Crispy Golden Pork Belly with Spicy Lime Dip

### **Hearty Soup**

Soup of the Day

### **Scones**

Raisin & Plain served with Strawberry Jam, Nutella,  
Devonshire Clotted Cream & Butter

### **Ice Cream**

Vanilla & Chocolate Ice Cream with Condiments

### **Sweet Temptations**

Bread & Butter Pudding with Vanilla Sauce  
Crème Brûlée

### **Selection of Pastries at The Deli**

Chocolate Truffle  
Green Tea Opera  
Raspberry Earl Grey  
Cassis  
Royal Chocolate Crunchy Hazelnut  
Kiwi  
Orange Chiboust  
Double Chocolate Mud Cake  
Tiramisu  
Cheese Cake  
Chocolate Orange Cream Tart  
Pineapple Crumble  
Vanilla Orange Panna Cotta  
Mango Pomelo

Sliced / Whole Fresh Fruits

**\$68++ per adult**

**\$48++ per child (6 to 11 years of age)**

*Menu is subject to changes with market availability.*

*Prices are subject to 10% service charge and prevailing government taxes.*

*Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance.*