

# L'ESPRESSO

## ENGLISH AFTERNOON TEA WITH LOCAL FAVOURITES

Monday – Thursday: \$60 per adult; \$36 per child (6 – 11 years of age)

Friday – Sunday \$62 per adult; \$36 per child (6 – 11 years of age)

### Finger Sandwiches

Gammon Ham & Emmental Cheese

Cucumber & Cream Cheese

Turkey Pastrami & Sauerkraut

Egg & Truffle Aioli

### Open-faced Sandwiches

Poached Prawn with Pineapple & Avocado Salad

Herb & Garlic Cheese Tartlet with Cranberry Compote

Chicken, Granny Smith Apple & Apricot

Smoked Salmon with Caviar & Chives

### Petite Sandwiches

Parma Ham, Gherkin & Cream Cheese Bagel

Spam & Egg Omelette Ciabatta

Roasted Vegetables & Semi-dried Tomato Focaccia

### Croissants

Tuna Salad

Salami & Brie Cheese with Honey Mustard

### Scones

Raisin & Plain served with Strawberry Jam, Nutella,

Devonshire Clotted Cream and Butter

### Chilled Delicatessen

Heirloom Tomato Salad & Lettuce with Balsamic Dressing

Selection of Charcuterie with Pickles & Mustard

### Cheeses

Bresse Bleu, Comte & Camembert

(Dried Fruits, Quince Paste, Walnuts & Cracker)

### Local Hot Delights

Laksa with Condiments

Dry Mee Siam

Shrimps with Glass Noodle Spring Roll

Pan-fried Seafood Gyoza

Crispy Yam Cake with Garlic Chilli Sweet Sauce

Singapore Chilli Crabmeat with Mantou

Nyonya Otak-otak

**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.

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## Western Hot Delights

Classic Pork Stew with Cannellini & Chorizo served with Freshly Baked Bread  
Chicken Shepherd's Pie  
Cheese Croquette  
Mini Turkey Quiche Lorraine  
Crumbed Chicken with Honey Mustard  
Baked Mexican-style Chicken Mid-joint Wings  
Fish Goujon with Tartar Sauce

## Assortment of Skewers

Pork with Peanut Sauce, Korean Chicken, Prawn with Cajun Spice

## Carving (3-Day Rotation)

Oven-roasted Chicken with Black Truffle Butter  
Beef Wellington with Foie Gras & Red Wine Sauce  
Roasted Pork Neck with Caraway Crust & Shallot Jus

## Hearty Soup

Soup of the Day

## Ice Cream

Vanilla & Chocolate Ice Cream with Condiments

## Sweet Temptations

Bread & Butter Pudding with Vanilla Sauce  
Vanilla Crème Brûlée

## Desserts

Orange Frangipane Cake  
Blackcurrant Cake  
Mango Cheesecake  
Chocolate Mud Cake  
Strawberry Mousse Cake  
Raspberry Cup Cake  
Ondeh Ondeh Cake  
Mango Pomelo Pudding  
Berries Chocolate Tart  
Coffee Éclair  
Macaron  
Chocolate Truffle  
Sliced /Whole Fresh Fruits

## Pastry Pops Trolley

Pistachio Madeleine, Brownie with Gold Dust, Custard Choux Puff

## Good Ol' Days Desserts Trolley

Castella Cake, Pineapple Upside Down Cake, Queen Cake, Mini Pandan Donut

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