

# CLASSIC AFTERNOON TEA

## SAVOURIES

In-house smoked salmon sandwich with horseradish cream and cucumber  
Lobster and crab sandwich with pink mayonnaise and piparra pepper  
Spanish dry-aged Cecina and Manchego cheese sandwich  
Pancetta, potato and Gruyère cheese tart  
Wild mushroom brioche with Bayonne ham

## SWEETS

Earl grey cream puff with vanilla-apricot gel  
Fresh red fruit tart with rose-raspberry crèmeux  
Passionfruit inspiration chocolate and mascarpone cream  
Matcha-yogurt mousse with mango and mint  
Amarena cherry-chocolate tart  
Choice of plain or pistachio and cranberry scones

Our afternoon tea is served with your choice of The Peninsula tea or coffee.

Add extra \$48 per person for a glass of our house N2O cold brew or grapefruit cold brew



Add extra \$98 per person for glass of The Peninsula Cuvée sparkling tea  
or The Peninsula Rosé sparkling tea



Enjoy your afternoon tea with Maison Mumm RSRV Cuvée 4.5 Brut Grand Cru  
\$248 per glass | \$298 per two glasses



## WEEKDAYS

3:00pm to 5:30pm

\$508 per single person | \$728 for two persons  
A minimum spend of \$364 per person is required.

## WEEKENDS AND PUBLIC HOLIDAYS

3:30pm to 5:30pm

\$548 per single person | \$808 for two persons  
A minimum spend of \$404 per person is required.

All prices are subject to a 10% service charge. | Please inform our staff if you have any food allergies or intolerances.

## SIGNATURE DRINKS

### SOUTHSIDE LONGAN TEA

red dates, goji berries, dried longan, crystal sugar  
\$ 88

### PALM COURT SERENITY

non-alcoholic gin infused with rosemary,  
cucumber syrup, fresh lemon juice and  
The Peninsula Cuvée sparkling tea  
\$ 108

### RIVERIA OF THE ORIENT

rosemary-infused non-alcoholic gin, pink grapefruit juice,  
lemon juice, agave syrup, aquafaba,  
dash of angostura bitters, dried lime wheel, thyme garnish  
\$ 98

### LA FLEUR D' BAY

The Peninsula rose green tea, pink grapefruit juice,  
cherry blossom Sakura, aromatic rose spray  
\$ 108

### CHINA CLIPPER

Mortlach 12 years single malt whisky,  
sous vide red dates and dried longan infused rosso Vermouth,  
herbal red dates flavoured syrup, dash of shiso bitters  
\$ 138

### REPULSE BAY LIMONCELLO

Indulge in our handcrafted Italian classic, showcasing the vibrant  
essence of fresh lemons. This zesty liqueur offers a perfect  
balance of sweetness and tang, delivering a refreshing and  
smooth finish with every sip  
\$ 105

### LITERARY LIBATION

Hennessy V.S.O.P. Privilège cognac,  
Disaronno originale amaretto infused The Peninsula earl grey,  
dash of angostura bitters  
\$ 138

### THE OLD MAN AND THE SEA

Tanqueray No.10 London dry gin,  
sous vide tangerine infused dry and rosso Vermouth,  
orange and ginger cordial  
\$ 138

### THE HONGKONG AND SHANGHAI ROSE

Bacardí Carta Blanca superior white rum,  
cloudy apple and lychee N2O foam,  
lemon juice, rose flavoured syrup,  
gold-flecked rose petal garnish, aquafaba  
\$ 138

### APEROL 101

strawberry and thyme infused Aperol, sparkling wine,  
club soda, honey syrup  
\$ 138

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## BEVERAGES

### SOFT DRINKS

Coca cola, coke zero, sprite, ginger ale, ginger beer  
\$ 72

### FRESH JUICES

Carrot, orange, grapefruit, watermelon  
\$ 88

### SPARKLING TEA

The Peninsula Cuvée sparkling tea  
The Peninsula Rosé sparkling tea  
\$ 148 per glass | \$ 688 per bottle

### HOUSE COLD BREW COFFEE

N2O cold brew, grapefruit cold brew  
\$ 88

### FRESHLY BREWED COFFEES

Espresso, regular coffee,  
decaffeinated coffee, double espresso  
\$ 52

Cappuccino, latte  
\$ 62

### THE PENINSULA TEA COLLECTION

Peninsula afternoon tea, earl grey tea, Darjeeling tea  
mint tea, chamomile tea, jasmine tea  
\$ 58



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