

“BUBBLES & BLOOMS” SPARKLING AFTERNOON TEA



SAVOURIES

(Best enjoyed with The Peninsula Cuvée sparkling tea)

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

(Best enjoyed with The Peninsula Rosé sparkling tea)

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 a glass of The Peninsula Cuvée sparkling tea
or The Peninsula Rosé sparkling tea
and your choice of The Peninsula tea or coffee.



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

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

PALM COURT SERENITY

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

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

OLD FASHIONED NO.2

sous vide apple, cinnamon, raisin infused Bourbon whisky,
Gallino vanilla, Tio Pepe Fino
\$ 138

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

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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