



GINGER.lily

afternoon tea

SPICES & TEA FLORA THEMED

SANDWICHES

Mini Lobster Roll, Chives

Gluten Free Bread, Avocado, Dill

Iberico Ham Crostini, Baby Basil

WARM SAVOURIES

Smoked Beef Burger

Salt Crusted Pork Bun

Grilled Sandwich, Cheese,
Organic Spinach





SCONES

Vanilla Madagascar &
Golden Raisins Served with
Homemade
Ginger.Lily Jam,
Clotted Cream, Cinnamon
Chocolate Ganache

SPICES AND FLORA INSPIRED SWEETS

Amatika Chocolate Cake

Almond Fig Tarte

Spiced Apple Tatin

Blue Hibiscus Bar

Tutti Fruitti Tea Cake

Pink Peppercorn

Cherry Macarons

THIRST: TEA JOURNEY

Choose from 10 premium tea varieties by Gifel Tea, including a specially curated Ginger.Lily house blend

BLACK TEA

Scotts Breakfast

A dark and rich superb Assam black tea with malty undertones

Colonial Earl Grey

A timeless expression of robust Assam leaves with an aromatic liquoring of citrus bergamot.

Sang Nila's Lion C-Tea

Exceptionally aromatic blend of black tea, dreamy florals and tropical fruits, balanced with a light touch of lemon peel



GREEN TEA

The Ginger.Lily

Restorative tea featuring goji berries paired with a soothing blend of various tea leaves, perfumed with mild florals and exotic fruits

Singapore's Glory

Leaves are handcrafted into a carnation bouquet. Singapore's Glory blooming tea composition that blooms into a bouquet of breathtaking flowers in the teacup. Elegant and refined.

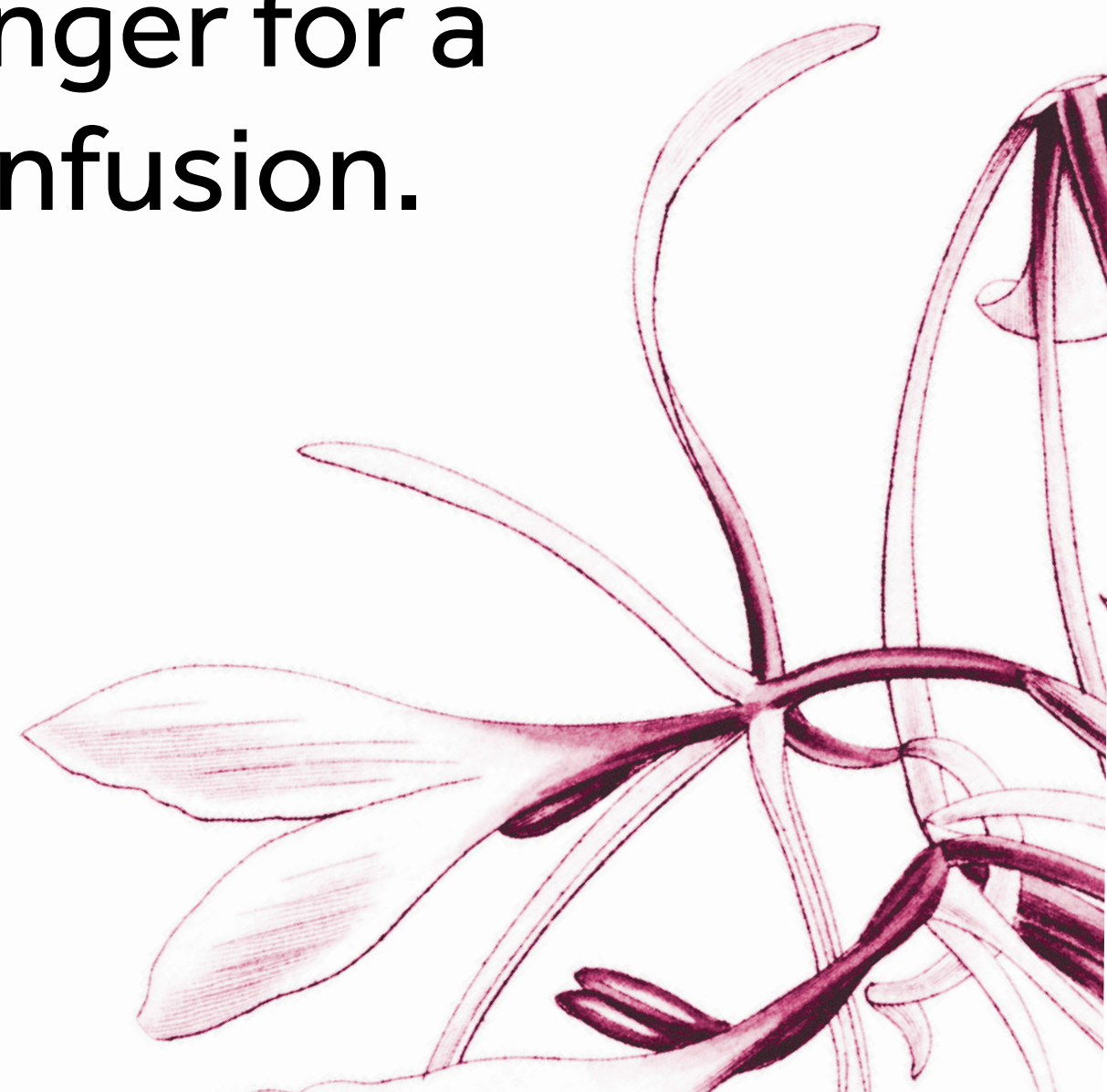
WHITE TEA

Supreme White Peony

Tea in its purest form. Containing 100% pure white tea buds, leaves and twigs

Halia & Poached Pear

Delicate white tea blended with the sweet taste of juicy orchard fresh pear and the tingle of spicy ginger for a delicate and delightful infusion.





NON-CAFFEINATED HERBAL TEA

Ginger Glow Detox

Herbal remedy with top notes of warm ginger carefully rounded by fragrant lemongrass, soothing on the stomach.

Camellia Bud

Prized spring-harvested chamomile flowers carefully handpicked and delicately dried.

Hibiscus & Strawberry Cream

Herbal blend of rich summer fruits and tropical florals best paired with desserts

All prices are in Singapore Dollars and subject to service charge and prevailing GST. Kindly inform our team if you have any special dietary needs or food allergies.

58++ PER PERSON-ONLY FOOD
78++ WITH A GLASS OF CHAMPAGNE

Available daily from 2pm to 5pm