

SANDWICHES

Egg Sandwich with Avruga Caviar
Snow Crab Roll with Chives
Avocado Crostini with Feta Cheese

WARM SAVOURIES

Smoked Beef Burger

Salt Crusted Pork Bun

Plant-based Meat with

Steamed Bun

SCONES

Ginger Scone
Vanilla Scone
Ginger Lily Jam, Clotted Cream,
Cinnamon Chocolate Ganache

SWEETS

Christmas Wreath Paris-Brest
toasted hazlnut praline with pistachio
Pumpkin Tart
Mini Minced Fruit Pie
Christmas Baileys Praline
Christmas Spiced Macaron
Mini Chocolate Yule Log

À LA MINUTE

Nitro-frozen Marron Glacé Gelato



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

Dessert black tea punctuated by hints of chocolate, vanilla, and chestnut.



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.

68++ PER PERSON (FOOD ONLY)
88++ WITH A GLASS OF CHAMPAGNE OR FESTIVE COCKTAIL