



UKIYO AFTERNOON TEA

Served daily from 2pm to 5pm
\$48++ per person

Inspired by the Japanese term used to describe the urban lifestyle and culture, Ukiyo embodies mindfulness without stress. Unwind and indulge yourself with a delectable Japanese-inspired afternoon tea with small bites, handcrafted pastries, and desserts that pay homage to the flavours of the East with an infusion of culinary accents from the West.

AMUSE BOUCHE

Nordic Smoked Salmon, Avocado Relish, Hokkaido Corn Blinis

Chicken Katsu Sando Wrap, Pickled Cucumber Relish

Japanese Mushroom Quiche with Spanish Sundried Tomato

PETIT BITES

Hickory Balsamic BBQ Pulled Pork Brioche Slider

Pan Fried Chicken Mandoo, Scallion & Roasted Sesame Dressing

Vietnamese Sugar Cane Prawn, Sarawak Pineapple Salsa

All prices are subject to 10% service charge and prevailing government taxes.



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WARM SWEET TREATS

Earl Grey Scone, Homemade Berries
Confiture, Clotted cream

Portuguese Egg Tart

Multi Grain Financier

MIGNARDISE

Matcha Mosaic Cheese Cake in shot glass

Strawberry Dip Chocolate

Seasonal Forest Berries Tartlet

BEVERAGE

Selection of Healthier Tea (serves hot or cold)

Grapefruit Pomelo with Himalayan Pink Salt

Winter Melon with Black Jaggery Sugar

Yuzu with Forest Honey

Lemongrass Pandan

Pearl Barley

Roselle

Freshly Brewed Coffee

Choice of Black coffee, Cappuccino or Latte

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