

[FOR IMMEDIATE RELEASE]

SAVOUR THE NEW FRENCH TROPICAL AFTERNOON TEA AMID TROPICAL VIBES IN LEBAR



SINGAPORE, 2 APRIL 2024 – Sofitel Singapore Sentosa Resort & Spa invites guests to indulge in a new French Tropical Afternoon Tea amid views of serenity and the South China Sea, starting April.

While the afternoon away at LeBar with Pastry Chef Woody Kong's three-tier selection of sweet and savoury bites.

For a savoury start, reach out for the Croque Monsieur (Turkey Ham, Gruyère, Pineapple Compote, Buttery Croissant), Canard à l'Orange (Smoked Duck Breast, Candied Orange, Chèvre Mousse, Tartelette), Tarte au Brie de Meaux (Pâte de Coing, Millefeuille), Craquelin de Foie Gras (Foie Gras Mousseline, Choux au Craquelin, Apricot Jam) and Classic Cucumber Sandwich (Japanese Cucumber, Fresh Dill, Crème Fraîche).

End the afternoon on a sweet note with Macarons à la Vanille (White Chocolate Ganache, Passion Fruit Cream), Panna Cotta au Chocolat (Valrhona Manjari 64% Chocolate, Banana Sauce), Paris-Brest Noisette (Hazelnut Paste, Apricot Mousseline), Tarte au Citron Meringuée (Lemon Curd, Meringue) and Financier à la Pistache (Pistachio, Orange Chantilly). The afternoon tea is also served with butter and cranberry scones, clotted cream and raspberry jam, with free-flowing coffee or tea.

French Tropical Afternoon Tea at LeBar

From April 2024, 1pm to 5pm daily

\$88++ for two adults, \$45++ per adult

Inclusive of free-flowing Nespresso coffee or TWG tea



Accor Plus members' special: One dines free with three paying adults and the member also enjoys a complimentary glass of rosé wine. Quote "Accor Plus Special Dining Privileges" upon reservation.

Administrative Professionals' Week special (from 22 to 26 April): One Administrative Professional dines free with every two paying adults and also receives a surprise door gift, upon presenting a business card.

Book now at [link](#).

Prices are subject to 10% service charge and prevailing GST.

Images can be downloaded [here](#). Please refer to Annex A for the menu.

ABOUT SOFITEL SINGAPORE SENTOSA RESORT & SPA

A hidden gem located in the southernmost tip of the island amid 27 acres of tropical woodlands and atop a cliff, is the luxurious Sofitel Singapore Sentosa Resort & Spa.

Established as a Sofitel flagship property, the Resort invites guests to retreat to a sanctuary of palatial outdoor spaces surrounded by lush greenery and a refreshing breeze that gently wafts in from the South China Sea.

Featuring architecture inspired by Paris' Jardin du Luxembourg and reminiscent of a Balinese resort, the Resort features 211 well-appointed rooms and suites, four opulent villas, the largest Sofitel SPA, three dining establishments with al fresco dining options, and a dedicated Celebrations & Events Centre with 12 meeting rooms and two ballrooms; making the Resort the ideal destination for business, leisure, meetings and gatherings. The Resort also offers direct access to the acclaimed Tanjong Beach as well as an award-winning golf club.

The Resort is pet-friendly and FurKids are welcome to accompany their owners at Kwee Zeen's al fresco area.

WHERE LIFE LIVES

[Website](#) | [Facebook](#) | [Instagram](#)

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Annex A

French Tropical Afternoon Tea

Savoury

Croque Monsieur (Turkey Ham, Gruyère, Pineapple Compote, Buttery Croissant)

Canard à l'Orange (Smoked Duck Breast, Candied Orange, Chèvre Mousse, Tartelette)

Tarte au Brie de Meaux (Pâte de Coing, Millefeuille)

Craquelin de Foie Gras (Foie Gras Mousseline, Choux au Craquelin, Apricot Jam)

Classic Cucumber Sandwich (Japanese Cucumber, Fresh Dill, Crème Fraîche)

Sweet

Macarons à la Vanille (White Chocolate Ganache, Passion Fruit Cream)

Panna Cotta au Chocolat (Valrhona Manjari 64% Chocolate, Banana Sauce)

Paris-Brest Noisette (Hazelnut Paste, Apricot Mousseline)

Tarte au Citron Meringuée (Lemon Curd, Meringue)

Financier à la Pistache (Pistachio, Orange Chantilly)

Served with

Butter Scone and Cranberry Scone Clotted Cream, Raspberry Jam

Free-flowing Nespresso coffee or TWG tea

