

# TEA TIME

M E N U



## SWEETS



### ASSORTED CHOUCHOUX PUFFS (3PC) - 8

Double Chocolate, Pistachio Chocolate, Double Raspberry.



### ASSORTED LES CAROLINES (6PC) - 14

Pistachio, Vanilla, Salted Caramel, Chocolate, Raspberry, Lemon.



### ASSORTED TEATIME MACARONS (8PC) - 19

Chocolate, Vanilla, Raspberry, Earl Grey, Coffee, Lemon, Passion Fruit, Salted Caramel.

## DESSERTS



### CHENDOL CREME BRULEE - 13

Classic creme brulee made with a chendol twist of azuki beans, and pandan jelly. Rich and so gratifying!



### YUZU & OSMANTHUS CHEESECAKE - 13

Indulge in a delicate balance of tangy yuzu and sweet osmanthus flavors in our creamy homemade cheesecake. A perfect dessert choice.



### KAYA & GULA MELAKA TIRAMISU - 14

Tiramisu with rum, a Peranakan twist of homemade kaya mousse, and gula melaka. (Mildly alcoholic)

## GOURMET COFFEE & ARTISANAL TEA

ESPRESSO - 3.50

AMERICANO - 4.50

LATTE / CAPPUCINO - 5.00

FLAT WHITE - 5.00

MOCHA - 6.00

HOT CHOCOLATE - 6.00

EARL GREY TEA - 5.00

CHAMOMILE TEA - 5.00

ENGLISH BREAKFAST TEA - 5.00

BAEL & PANDAN TEA - 6.00

PEONY JADE TEA - 6.00

GALANGAL LEMONGRASS - 6.00

\*ADD ICE - 1.00



### CHERKI NYONYA KUEH PLATTER - 14

A medley of seven iconic nyonya kuehs — sweet and savoury bite sized desserts traditionally made by Nyonias of days past.



### SIGNATURE RICE PANCAKES WITH BANANA & GULA MELAKA SAUCE (5PC) - 14

Based on the traditional and long lost Apom Berkoah, homemade rice pancakes are served with Pengat Pisang - rich banana and gula melaka sauce.