



## RAFFLES ROOM



# RAFFLES AFTERNOON TEA

Raffles Room invites guests to experience the legendary Raffles Afternoon Tea, timeless elegance meets contemporary culinary artistry. Overlooking the resort's historic ficus tree, the room's spacious areas and intimate corners provide the perfect setting for relaxed social gatherings or quiet reflection.

The savoury offerings, including house-made scones, finger sandwiches, and seasonal creations, are crafted under the guidance of Cluster Director of Culinary Chef Bjoern Alexander, whose experience at Michelin-starred kitchens around the world informs his inventive and refined approach.

Celebrated chef-artist Janice Wong of 2am: dessertbar and Janice Wong Pure Imagination, lends her creative touch to the sweets selection, presenting visually stunning creations that taste as good as they look. All items are elegantly served on an exquisite 'Tree' stand, paying homage to the resort's iconic ficus tree, and styled with exquisite Christofle silverware. From sculptural serving pieces to Jardin d'Eden cutlery, Christofle's French silversmithing artistry adds a refined sense of theatre, elevating the experience with timeless elegance. A curated selection of fine teas completes the ritual, enhancing every bite.

Step into a world where heritage and creativity converge, and savour an afternoon of indulgence, elegance and artistry.

**S\$108 per guest**

*Free flowing coffee and tea, with our compliments*

### Enrich Your Afternoon Tea Experience With Your Preferred Champagne

Delamotte Brut Champagne

*add S\$28 per glass*

Delamotte Blanc De Blanc Champagne

*add S\$38 per glass*

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## SAVOURY

**English Cucumber**  
Cream Cheese | Lemon

**Baked Choux**  
Chinese Duck Sausage | Black Truffle

**Home-Smoked Salmon**  
Fennel | Herb Crème | Trout Roe

**King Crab Rilette**  
Celeriac | Chive | Russian Caviar

**Spanish Tuna Rilette**  
Sun-Dried Tomato | Gherkin



## SWEET

Strawberry Hibiscus Cake · Chocolate Madeleine  
Lychee Butterfly Pea · Coconut Gula Melaka Pandan  
Vanilla Coffee · Sweet Mung Bean



## SCONES

**Orange Chocolate Scone**  
**Basil Scone**

Served with  
Orange Lemongrass Jam  
Red Fruits Earl Grey Tea & Ginger Flower Jam | Clotted Cream

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## TEA SELECTION

*By Harney & Sons*

Harney & Sons, renowned for their craftsmanship and excellence, presents a curated selection of fine teas sourced from the world's most distinguished gardens. Each blend is crafted with precision and character, offering the perfect complement to the Raffles Afternoon Tea experience.

### **Organic Assam**

Rich and medium-bodied, with notes of sweet honeyed malt and a smooth, lingering finish

### **Paris**

A black tea blend with ripe fruit, creamy vanilla, caramel and a hint of bergamot

### **Hot Cinnamon Spice**

Bold and comforting, this tea blend features an aromatic fusion of cinnamon, clove, and natural sweetness

### **Pomegranate Oolong**

Lightly roasted and elegantly fruity, offering soft pomegranate notes over a mellow, rounded oolong base

### **White Vanilla Grapefruit**

A delicate white tea beautifully layered with creamy vanilla and bright, zesty grapefruit

### **Organic Green with Citrus & Ginkgo**

A vibrant green tea lifted by refreshing citrus and the earthy clarity of ginkgo

### **Organic Rooibos Chai (*Caffeine-Free*)**

Aromatic South African rooibos blended with warming chai spices for a naturally soothing, caffeine-free cup

### **Raspberry Herbal (*Caffeine-Free*)**

A lively, fruit-forward herbal infusion with a vivid, berry-bright character