

## The Tower

Crab Salad Sandwiches on Pumpernickel with  
Orange and Ginger Mayonnaise

Black Pepper and Sesame Crust Tuna Peperoncino  
Chili, Cucumber and Wasabi

Trio of Sashimi  
Salmon, Tuna, Octopus

Mussel Salad Sweet Chili Dressing

Lobster and Mushroom Torchon with Lemon Puree

Poached Prawn, Cream Cheese and Green Onion on  
Grilled Focaccia Bread

## On The Slate

Lobster Thermidor  
Fresh Oysters accompanied with Champagne  
Dressing, Lychee Bourbon and Lime, Shallot  
Vinaigrette

## Desserts

Chocolate Chip Cookies

Tiramisu with Citrus  
(Contains Kahlua)

Pistachio Cherry Cheese Cake

Strawberries dipped in  
White Chocolate and Lemon

Strawberry Pecan Brownie

Mango and Lime Tart

Truffle Cupcake

## TWG Teas

Chamomile, Earl Grey  
English Breakfast Tea, Grand Jasmine Tea  
Moonfruit Black Tea, Moroccan Mint Tea  
Oolong Prestige, Royal Darjeeling  
Sencha, Vanilla Bourbon Tea  
Waterfruit Green Tea

## Infusion-De-Vie Organic Teas

Upgrade at additional \$5++

### Recover

Fresh golden chrysanthemum flower buds, natural  
sun-baked goji berries, and premium ginseng roots  
come together for a superb energy boost.  
[Caffeine-free]

### Renew

An ancient Eastern world full of exotic enchantment.  
Warm tangy notes of dry-aged tangerine peel are  
combined with deeper ripe pu'er for a rich and  
soothing blend.

### Replenish

Cashmere blankets on a cold rainy night, a precious  
moment of pure luxury. Nourishing snow fungus with  
fresh honeysuckle blossoms and the soothing sweet  
tones of the oriental red dates. [Caffeine-free]

### Rejoice

Freshly picked green tea leaves combined with young  
golden chrysanthemum flower buds to create a  
remarkably balanced and soothing concoction.

Monday to Friday (2:30PM - 5:00PM)

Saturday and Sunday

1st seating (2:00PM - 4:00PM)

2nd seating (4:30PM - 6:00PM)

**\$45++** inclusive of a pot of TWG tea

**\$55++** inclusive of a glass of Belstar Prosecco

**\$60++** inclusive of a glass of Taittinger Champagne

**\$38++** for free-flow of Belstar Prosecco

**\$88++** for a bottle of Taittinger Champagne

Lobby  
Lounge