

GARDEN-TO-TABLE HIGH TEA MENU

A TRIP TO THE GARDEN

\$75++ PER SET (SERVES 2)

SWEET

Hana-Yuzu Mochi

Sweet Red Bean Paste | *Passion Fruit Marigold Leaves*

Smoked Dark Chocolate Ganache Tartlet

Valrhona Dark Chocolate Ganache | Cinnamon Spiced Chantilly Cream

Petite ARDEN Pavlova

Yuzu and Mango Curd | *Lemon Myrtle*

Golden Lamington Junior

Vanilla Sablé | Madagascar Vanilla Bean Cream | White Chocolate | Toasted Desiccated Coconut

Compressed Watermelon

Crispy Freeze-Dried Strawberries | Strawberry Coulis | *Fresh Purple Verbena*

SAVOURY

Tarabagani & Ise Ebi Sarada Tartlet

King Crab | Spiny Lobster | Japanese Cucumber | Yuzu Mayonnaise |
Wasabi Tobiko | *Garden Edible Blooms*

Edamame Hummus Monaka (V)

Monaka Wafer | Toasted Hazelnuts | Black Sesame | *Garden Coriander | Marigold Flowers*

Wood-Smoked Kamo Kushiyaki

Duck Breast | Pickled Daikon | Shoyu-Mirin Glaze | Togarashi

Chilled Truffle Capellini (V)

Angel Hair Pasta | Black Truffle | Shio Kombu Ao Nori | *Foraged Wasabi Leaves*



Arden

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

GARDEN-TO-TABLE HIGH TEA MENU

A TRIP TO THE GARDEN

\$75++ PER SET (SERVES 2)

INCLUSIVE OF GARDEN-INFUSED TEA OR COFFEE

GARDEN-INFUSED TEA

Karigane Hojicha with Mint and Lemon Myrtle
Jasmine Tea with Rose Petals
Milky Oolong with Marigold

COFFEE

Long Black
Latte
Cappuccino
Flat White
Mocha (Supplement \$2++)
Matcha Latte (Supplement \$2++)
Hot Chocolate (Supplement \$2++)

1-ARDEN SIGNATURE COCKTAIL SELECTION

SUPPLEMENT \$10++ PER GLASS

Garden Grove

Balvenie 12 Doublewood | Smoked Rosemary | Honey | Angostura | Lemon Twist

Garden Fizz

Gin | Peach | Yuzu | Rosemary | Orange | Lime

Sunset Serenade

Discarded Grape Skin Vodka, Saffron | Vanilla Raspberry | Yuzu | Egg White

Ocean Whisper

Discarded Banana Peel Rum | Myoga | Lime | Soda



Arden

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