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



1rden

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