

## THE MANDARIN ORIENTAL TEA MENU

We chose Singapore based TWG tea Company that offers teas of outmost and unrivalled quality. TWG has cultivated relationships with tea growers worldwide to ensure exclusive access to the world's most sought after gardens in the most remote and mysterious regions.

### MANDARIN ORIENTAL EXCLUSIVE BLEND

Green tea, ginger and citrus infused

#### HARMUTTY

Assam/India

#### NUWARA ELIYA

Orange Pekoe/Sri Lanka

#### RWANDA EXPRESS

Infused with coffee beans/Rwanda

#### KILIMANJARO SNOW

Lemon and tangerine/Tanzania

#### LONDON BREAKFAST

Red berries and malty sweetness

#### EARL GREY CHOCOLATE

Bergamot and dark chocolate

#### ROYAL ORCHID

Night blooming orchid Formosa

#### EMPEROR'S WHITE GARDEN

White, green tea with rose and jasmine

#### SACRED WATER

White, green tea and rare mint

#### WHITE SILK

Blue, green and Yin Zhen/China

#### NUMBER 10

Green tea with chamomile

#### CHIYABARI EXCELLENCE

Woody with sweet freshness/Nepal

#### GOLDEN PU-ERH

Yunnan/China

#### MIDSUMMER NIGHT

Black tea with chocolate and mint

#### GRAND JASMINE

Green tea with jasmine blossoms/China

#### EMPEROR SENCHA

Green tea/Japan

#### ROYAL THAI OOLONG

Blue tea with notes of toasted rice

#### EARL GREY FORTUNE

Darjeeling infused with Bergamot

#### MIRACULOUS MANDARIN

Black tea with orchard fruits

#### PASSION FRUIT

Rich black tea and passion fruit

#### FIRST KISS

White tea with hibiscus and amaranth

#### ETERNAL SUMMER

Rose, raw berries and peach/South Africa

The following special selection teas are available for an additional charge:

#### WHITE NIGHT JASMINE 15 PER POT

The rarest Yin Zhen white tea tips blended with night blooming jasmine. One of the most extravagant teas of China.

#### TUKDAH DARJEELING 25 PER POT

First planted in 1864 and harvested at 2000m, this is a dazzling afternoon tea



## AXIS BAR AND LOUNGE

### AFTERNOON TEA

Blood orange jelly with timut pepper, citrus foam



Duck tea soba granite, wolfberry, coriander cress

Blood orange cured prawn, pink peppercorn

Blood orange marmalade, goat cheese crostini



Blood orange waffles, green pea, carrot purée

Roasted duck crepes, cucumber, spring onion

Apple gelatine, seared scallop, baby radish

Confit of duck leg, green olive, mashed potatoes, onion jam



Madagascar vanilla scone

Banana scone



Duck stew and potato pie

Blood orange and beetroot puff



Coffee mille-feuille

Hazelnut smooth caramel

Mandarin orange ganache

Apple dill sable breton

Pistachio praline pate choux

Cocoa nib ganache chocolate tart



42 per person, 80 for two

Prices are in Singapore dollar and subject to 10% service charge and 7% government tax