

Afternoon Tea Menu

5th January - 24th February 2026
Available from 14:30 - 17:00

春晖茶语 CHAPTERS OF SPRING

Beginning with the **hand-washing** ritual - a nod to Malaysian hospitality and delight in delicate treats **served on a congkak**, with sips chosen from The Chinese Medicine-inspired tea trolley curated with Virtue TCM.

The Prelude 158

An afternoon tea experience for one, served with one tea or coffee

The Grand Volume 348

An afternoon tea experience for two, served with teas or coffees and Beef or Salmon Wellington. *Available on Saturdays and Sundays only*

CHAPTER ONE: Savoury

New Year Pie hoisin-smoked duck, scallion, jujube

Arancini salted egg prawn, glutinous rice, black sesame

Vol-au-vent Sichuan beef ribs, pickled loh bak

CHAPTER TWO: Sweets

Feuilletine white chocolate, osmanthus flower, sweet tart

Terrine cream cheese frosting, red dates, walnut

Gâteau orange mousse, vanilla sable

CHAPTER THREE: Artisanal Scones

Classic Plain Scone and Mixed Orange Scone served with house-made kaya, clotted cream and orange marmalade (*sustainably crafted with orange peel*)

CHAPTER FOUR: The Trolley Delights

Madeline mandarin, wolfberry

Quiche shiitake, Chinese cabbage, whipped tofu, spring onion

Sandwich Chinese BBQ salmon, ginger aioli, roe

THE FINAL CHAPTER: Artisan Chocolate Pralines

Pineapple Tart, Mandarin, Crunchy Peanut (*crafted in collaboration with local artisans*)

A LA CARTE Available on Saturdays and Sundays only, from 14:30 - 22:30

Beef Wellington 148

five-spice-rubbed angus beef, wild mushrooms, golden pastry, goji berry jus

Salmon Wellington 148

Norwegian salmon fillet, bean paste, golden pastry, caviar, plum citrus cream

ADD-ONS: The Sparkling Chapter

Non-Alcohol Copenhagen Sparkling Tea 38 | Prosecco 48 | Pol Roger Champagne 98

The food may contain or come into contact with common allergens. Please inform your host of any dietary requirements.

All prices are in Malaysian Ringgit and subject to SST, and prevailing government taxes.