



CAPELLA TEA EXPERIENCE

Monday to Friday | 3:00p.m. - 5:00p.m.

\$45** per person

SAVOURY

CURED NORWEGIAN SALMON

Quinoa with Capella Garden Herbs, Lemon Gel, Kumquat, Roquette Leaves

CRAB SALAD

Saffron Brioche, Espelette Pepper Gelée, Coriander

FOIE GRAS TERRINE

Granny Smith Apple, Coffee Crumble, Onion Confit,
Toasted Walnut Bread

BEEF PASTRAMI SANDWICH

Coarse Mustard Mayonnaise, Gherkin, Oak Leaf Lettuce

SCONES

Buttermilk Scone | Blueberry Thyme Scone

Served with Organic Raw Honey, Mascarpone, Strawberry Jam

THE SWEET FANCIES

JAPANESE MACARON

Sesame-Yuzu Ganache

ORGANIC WHITE CHOCOLATE-RASPBERRY TEXTURES

Fresh Bergamot Zested À La Minute

VANILLA COCONUT MOUSSE

Lemongrass Passion Fruit Quenelle

IRANIAN PISTACHIO FINANCIER

CAPELLA'S GARDEN BLUE PEA FLOWER

Lychee Soft Gelée

 Vegetarian  Contains nuts  Dairy  Shellfish

All prices are subject to 10% service charge and 7% GST.

Advance reservation of 24 hours required.