

THE
TEA
ROOM



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*Set within a summer garden, enjoy
elevated classics which pay homage to
local and contemporary flavours.*



APPETISERS & SALADS



Chilli Crab Kueh Pie Tee (LF, S) 29

Mini deep-fried pastry cups filled with chilli king crab and cucumber

Peach Tartine (N, V) 26

Sourdough bread, goat cheese spread, grilled peach, feta cheese, walnuts and aged balsamic pearls

Vegan option is available without cheese, and is served with guacamole

Rojak (N, R) 23

A Southeast Asian fruit and vegetable salad with fried Chinese dough sticks tossed with prawns and tamarind sauce

Chicken Tikka Salad (GF, R) 25

Regionally-sourced chicken thigh, romaine lettuce, cucumber, tomato, red onion and yogurt dressing

Shoestring Fries (GF, LF, VG) 12

Shaved Parmesan Fries (GF, V) 12

Truffle Fries (GF, LF, V) 14

With truffle mayonnaise



Gluten-Free (GF) | Lactose-Free (LF) | Nuts (N) | Regionally Sourced (R) | Sustainably Certified (S) | Vegetarian (V) | Vegan (VG)

Should you have any allergies, kindly inform our Hosts prior to placing an order. Vegan options are available upon request.

All prices are in Singapore dollars and subject to 10% service charge and prevailing taxes.

MAINS



The Local Club (P, S) 26

Toasted housemade sesame bread, char siew, fried cage-free egg, romaine lettuce, tomato and black garlic mayonnaise

The St. Regis Burger (P) 34

*Angus beef patty, bacon, tomato, red onion, romaine lettuce, gherkin, cheddar cheese and mayonnaise
Option to remove bacon*

Croque Monsieur (P) 28

*Toasted white bread, béchamel, ham and gruyère cheese, served with a side of petite salad
Make it a Croque Madame with a cage-free sunny-side-up (+5)*

Lobster Laksa (S) 42

Vermicelli noodles with fish cake, sustainably-sourced poached lobster, bean sprouts, quail egg and fried bean curd in rich coconut milk gravy

Singapore Char Kway Teow (LF, P) 28

Wok-fried flat rice and yellow noodles with prawns, Chinese sausage, sambal, fish cake, bean sprouts and chives

Pandan Chicken (GF, LF, R) 36

Steamed chicken breast, steamed pandan and lemongrass flavoured rice, chicken broth and signature sauce

Ravioli (V) 26

Ravioli pasta filled with eggplant and smoked scamorza cheese, served with confit tomato coulis and fresh basil leaves



Gluten-Free (GF) | Lactose-Free (LF) | Pork (P) | Regionally Sourced (R) | Sustainably Certified (S) | Vegetarian (V)

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DESSERTS



Calamansi Tart (R) 16

Citrus shortbread, calamansi namelaka, calamansi whipped foam and calamansi sauce

Chempedak Paris-Brest (N) 16

Choux puff pastry, chempedak mousseline and peanut praline

Pandan-Coconut Tiramisu 16

Pandan ladyfinger, mascarpone coconut cream and gula melaka syrup

Dairy-Free Ice Cream and Sorbet (GF, LF, VG) 14

Choice of Tahitian vanilla ice cream, double chocolate ice cream or red dragon fruit sorbet



Gluten-Free (GF) | Lactose-Free (LF) | Nuts (N) | Regionally Sourced (R) | Vegan (VG)

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