

Shangri-La Singapore is delighted to announce an exclusive partnership with Sisley, a French luxury beauty brand renowned for its commitment to quality and excellence. This collaboration brings together the elegance of Sisley's Black Rose Collection and the culinary artistry of The Rose Veranda's team to offer guests an extraordinary afternoon tea experience.

Drawing inspiration from the collection, The Rose Veranda culinary team has meticulously crafted a purple-themed afternoon tea that promises to be a feast for the senses, which will be available for dine-in from 2 August to 1 September 2024.

Guests of the black Rose Afternoon Tea will receive a complimentary 5-piece Sisley Black Rose Experiential Kit.



Black Rose

Afternoon Tea

 SHANGRI-LA x **sisley**
SINGAPORE PARIS

THE SISLEY *Black Rose* COLLECTION

The Black Rose collection is famed for its luxurious textures, delicate scents, and powerful smoothing and plumping ingredients. After years of studying the benefits of this Black Baccara Rose, the collection features a formula that delivers an incredible sensory experience like no other.

Since its launch, it has garnered over 280 international awards, making it one of Sisley's best-selling and most loved collections. The results, both instantaneous and lasting benefits to the skin, enhancing your radiance by plumping, smoothing and hydrating your skin.

Explore more about the Sisley Black Rose Collection and its extensive range of deep hydration by scanning the QR code below:



AFTERNOON TEA

..... SIGNATURE SCONES

(V, D, E, G)

Hibiscus Jam, Vanilla Mascarpone and
Lemon Curd

..... SAVOURIES

Cajun Roasted Shrimp and Tobiko Sandwich,
Purple Pototo Brioche (SF, SE, D, E, G)

Lavender and Parmesan Crusted,
Pumpkin Quinoa Gougère (V, D, E, G, N)

Maple Herb Cream Cheese Sandwich,
Blueberry Chutney (V, D, E, G, N)

Caramelised Beetroot, Fig and Onion Tart,
Sweet Alyssum (V, D, E, G, N)

Truffle Smoked Chicken Sandwich,
French Pea Mousseline, Egyptian Flower (D, E, G, N)

..... CHOICE OF MAIN COURSE

Pan Roasted Sous Vide Prime Steer Tenderloin
Texture Of Mushroom, Wasabi Shoyu Butter
(D, A, G)

Free Range Chicken Breast
Truffle Foie Gras Butter, Burnt Onion Soubise,
Pinot Noir Reduction
(D, A, G)

Seafood Cioppino
Octopus, Mussel, Shrimp, Red Snapper,
Tomato-Fennel Broth, Garlic Bread
(SE, D, A, G)

Zucchini & Goat Cheese Tart
Citrus, Minted Pea Puree, Shaved Asparagus
(D, V, G)

..... DESSERT BAR

An Array of Handcrafted Cakes and Treats from
the Buffet

..... BEVERAGE

Signature Tea or Coffee of Choice

\$78++ per person

DESSERT BAR SPECIAL HIGHLIGHTS -

INSPIRED BY
THE SISLEY BLACK ROSE COLLECTION.



Ispahan Macarons
(D,E,G,N)

Hibiscus Strawberry Verrine
(D,E,G)

Rose Swirl Mousse, Gold Dust
(D,E,G,N)

Rosella Panna Cotta with Lychee Konnyaku
(D,V)

DESSERT BAR

Indulge at the Ever-Flowing Dessert Bar
with An Array of Handcrafted Cakes and
Treats from the Buffet.

BEVERAGE

Signature Tea or Coffee of Choice

\$48++ per person

A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts | T Tree
Nuts | SE Seafood | P Pork | SH Shellfish | V Vegetarian

Prices are in SGD, subject to 10% service charge and prevailing
government taxes. Above menu is subject to change.