



The Rose Veranda

Festive Menu

2023

Delectable Delights

Petite Bites

Egg Mimosa

Otah Otah, Avocado Puree, Ikura
E, S, D, G
SGD 18++

Prawn Cocktail

Grilled Prawns, Marie Rose Sauce, Butter Gem Lettuce
S, D, G
SGD 24++

Caviar d'Eden 10g

Majestic, Blini, Sour Cream, Cucumber
S, D, G, E
SGD 48++

Satisfying

Baked Camembert

Baguette, Cornichons, Parma Ham
D, P, G
SGD 45++

Devils on Horseback

Marinated Prunes, Stilton Cheese, Bacon
D, P, G
SGD 22++

Popcorn Chicken

Shaved Parmesan, Shaved Truffle,
Rosemary, Roasted Garlic Aioli
D, E, G
SGD 28++

Indulgence

Chocolate Fondue

58% Dark Chocolate, Strawberries,
Marshmallow, Chocolate Fudge Brownie
D, G, E, N
SGD 42++

All Day High Tea

12pm - 2pm | 2.30pm - 4.30pm | 5pm - 7pm

SGD 64++ per adult

Savoury

Bourbon Maple Glazed Ham
with Redcurrant Sandwich
D, E, N, G, P

Truffle Egg and Parmesan Puff
D, E

Citrus Aioli Crab Tartlet with Caviar Pearls
S, D, E, G

Smoked Salmon and Mentaiko Salad
in Pecan Roll
S, D, E, N

Roasted Turkey Ragout with Wild Morel and
Cheddarin Sun-dried Tomato Brioche
D, E, G

Sweet

D, E, G

Santa Belt

Chocolate Truffle Mousse, Feullatine Crunch, Pate Sable

Forest Noire

Cocoa Sponge, Cherry Coulis, Mascarpone Chantily

Chestnut Mont Blanc Tart

Chestnut Cream, Candied Orange, Breton Dough

Fraisier Verrine

Fraisier Compote, Vanilla Chantily

Citrus Tea Cake

Christmas Dried Mixed Fruit, Citrus Icing

Vanilla And Candied Orange Scone

Served With Cranberry Orange Marmalade,
Clotted Cream And Yuzu Curd

Beverage

Coffee

or

Tea

(The Rose Veranda Signature Blend, The Shangri-La Tea,
Rosehip & Hibiscus, Jasmine or Osmanthus)

D Dairy | E Eggs | G Gluten | N Nuts | P Pork | S Shellfish

Prices are subject to 10% service charge and prevailing government taxes.



*High tea during Christmas is a
cherished tradition, blending the
warmth of the festive season with the
charm of a refined tea experience.
It's a delightful way to savour the
spirit of the holidays.*



SHANGRI-LA
SINGAPORE