



Afternoon Tea Experience

MO BAR offers a unique afternoon tea experience. Comforting, creative and delicious culinary treats paired with beautiful teas, cocktails and champagne.

The exclusive selection showcases rare teas sourced from Asia's famous tea-growing regions.

TEA SELECTION

Mandarin Oriental, Singapore Exclusive Blend

Singapore

London-Singapore Tea

Black Tea | Exotic Spices | Britain

Comptoir Des Indes

Chai Blend of Black Tea | Spices | India

Malabar OP

Fine Black Tea | Sweetness | Indonesia

White Knight Tea

Formosa Oolong & White Tea | Grand Orchids |
Laos

Malacca Gold BOP

Delicate Black Tea | Rich in Flavour | Malaysia

New World Tea

Black Tea | Ripe Forest Fruits | Myanmar

Blue Lotus Tea

Green Tea | Red Fruits | Vietnam

Spice Island Tea

Green Tea | Exotic Fruits | Philippines

Ocean Voyage Tea

Green Tea | Fresh Cut Ginger | Polynesian Islands

Singapore Breakfast Tea

Green Tea & Black Tea | Rich Vanilla | Singapore

Navigator's Tea

Green Tea | Fruity Elegance |
Spain

Nuwara Eliya OP

Black Tea | Orange Pekoe | Sri Lanka

Pink Flamingo Tea

Green Tea | Crimson Hibiscus | Florida, US

EXCLUSIVE COFFEE SELECTION

Kachalu



Earthy spice notes and a hint
of red berries

1910 Coffee



Freshly picked wild
strawberries and heavy cream

Hola Columbia



Candied fruits and
citrus zest



Afternoon Tea Experience September 2021

Cantaloupe granite with lime and mint



Rolled rye crepe | smoked salmon | dill cream cheese
Black truffle toast | chicken mousseline | yuzu mayonnaise
Deep fried polenta | mozzarella | romesco sauce



Grilled tillamook cheese | multigrain | avocado pureé
Pulled beef sandwich | sriracha | pickled vegetables | coriander
Crab masala | semolina puff | garlic chutney
Cucumber | cream cheese | crispy sourdough



Black lemon infusion | earl grey orange marmalade | charcoal choux
Chestnut sponge | acai blueberry confit | cinnamon mousse | chestnut cream
Makrut lime chocolate mousse | macadamia praline | calamansi cremeux
Mango compote | coconut frangipane | sable tart
Earl grey baked cheesecake | coffee praline

Vanilla scone
Bonito and anchovy scone



Chocolate bar

52 per guest
68 per guest, inclusive of one cocktail or mocktail
72 per guest, inclusive of one glass of "R" de Ruinart Champagne

98 for two guests
(Monday to Friday)

Our Chefs will be delighted to assist you with any dietary requests.
Prices are in Singapore dollars and subject to 10% service charge and 7% government tax.