



## 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

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#### **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

### EXCLUSIVE COFFEE SELECTION

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#### **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



## Spooktacular Afternoon Tea Experience

“Frozen Blood”  
Pomegranate lychee granite



“The Evil’s Starter”  
Devilish quail egg | flying fish roe | brioche

“The Black Parade”  
Charcoal toast | tandoori chicken mousseline | garlic mayonnaise

“The Deep Fried Eye Ball”  
Deep fried polenta | mozzarella | Romesco sauce



“Vampire’s Graveyard”  
Grilled Tillamook cheese | multigrain | avocado purée

“Chopper Chop at Slaughter House”  
Pulled beef | Kurobuta pork | hoisin sauce | mustard seeds

“From The Deepest End”  
Crab masala | semolina puff | garlic chutney

“Murderer under the Blanket”  
Tortilla | cajun shrimps | pico de gallo



“Coffin”  
Makrut lime chocolate mousse | macadamia praline | calamansi crèmeux

“Poison Apple”  
Yuzu pound cake | apple compote | yuzu mousse

“Creepy”  
Coconut mousse | pineapple confiture | dacquoise

“The Night”  
Black lemon infusion | earl grey orange marmalade | charcoal choux

“Heart Grenade”  
Strawberry feuilletine | soft ganache | raspberry marmalade



“Wake Up From The Dead”  
Cinnamon pumpkin scone  
Bonito and anchovy scone

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

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.