



## 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

#### **Pink Flamingo Tea**

Green Tea | Crimson Hibiscus | Florida, US

### 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



## Afternoon Tea Experience

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.