

BOTANICO 

Mori 森

Afternoon Tea

AVAILABLE ON FRI-SUN & PUBLIC HOLIDAYS | 3PM - 4:30PM

\$78++ FOR TWO

Savouries

KELONG TIGER PRAWN

CRISPY NORI | JALAPEÑO | IKURA

ATLANTIC SURF CLAM CROQUETTE

TOBIKO | PANKO CRUMBS | THAI SESAME MAYONNAISE

SUMATRAN CRAB RILLETTE

EBIKO WASABI | BANANA SHALLOTS | KAFFIR LIME ZEST | SHOYU

YUZU SCALLOPS

SCALLOP PEARL | YUZU | TSUYU

PROSCIUTTO & YOGHURT

ŌBA LEAVES | PILLOW PASTRY | ROCK MELON | CRÈME FRAÎCHE

YAKITORI

FREE-RANGE CHICKEN | SHIO KOMBU | ROASTED SESAME

Sweets

PERSIMMON RICE CAKE

DRIED PERSIMMON | SWEET RED BEAN PASTE

CANNOLI

ALMOND | DRIED MANGO | BUFFALO RICOTTA

MATCHA MOCHI CUSTARD

THREE-LAYER DAIFUKU | RED BEAN PASTE | MATCHA | CUSTARD
CREAM

RED-FLESHED MELON CAKE

HOKKAIDO RED MELON | VANILLA SPONGE | RASPBERRY CREAM

AURORA CUSTARD

RICE PASTE | CUSTARD PUDDING

PISTACHIO SEMIFREDDO

PISTACHIO | PUFF PASTRY | FRESH CREAM

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Inclusive of 2 Beverages

Tea

BRITISH BREAKFAST

A BOLD, FULL-BODIED BLACK TEA BLENDING CEYLON FLORALS, AFRICAN CARAMEL NOTES, AND ROBUST INDIAN DEPTH.

EARL GREY LAVENDER

BLACK TEA INFUSED WITH NATURAL BERGAMOT OIL AND FRENCH LAVENDER FOR A REFINED, AROMATIC FINISH.

NYMPH OF THE NILE

A FRAGRANT WHITE TEA WITH BLUSHING STRAWBERRY, BASIL, AND ROSE, LINGERING SOFTLY FLORAL ON THE PALATE.

PEARL OF THE ORIENT

JASMINE PEARL GREEN TEA DELICATELY SCENTED WITH PINK ROSE PETALS, GRACEFUL AND SERENELY FLORAL.

CHAMOMILE DREAM

A SOOTHING CAFFEINE-FREE INFUSION OF CHAMOMILE, LEMON VERBENA, LAVENDER, AND HONEYED FLORALS.

COBA CABANA

AN UPLIFTING TROPICAL TISANE WITH AFRICAN BUSH TEA, CITRUS FRUITS, HERBS, AND REFRESHING MINT.

Coffee

ESPRESSO

DOUBLE ESPRESSO

LONG BLACK (HOT / ICED)

CAPPUCCINO (HOT / ICED)

LATTE (HOT / ICED)