



SERRE.

Summer Afternoon tea

“A tea meeting should always be treasured because it is a unique occasion, one that can never be reproduced.”

– Sen no Rikyu

SERRE.

Afternoon tea

Afternoon tea was introduced in the 1840s by Anna Maria Russell, the 7th Duchess of Bedford, who began enjoying tea and light refreshments to bridge the gap between lunch and dinner. The tradition soon became popular among high society and was embraced by Queen Victoria at her Buckingham Palace garden parties.

Tea ceremonies had already been celebrated in Japan since the 16th century, guided by the philosophy of Sen no Rikyū. Held in simple tatami rooms with seasonal flowers and calligraphy, these ceremonies became an important part of Japanese culture and continue to influence tea traditions today.

At Serre, we combine inspiration from our Japanese heritage, local surroundings, and seasonal ingredients to create our afternoon tea experience, alongside a curated tea selection from JING Tea.

Royal afternoon tea | 69

- Cuvée Okura, sparkling wine
- Serre's savoury selection
- Scones & cream
- Sweet selection
- Your choice of tea and coffee

Afternoon tea | 55

- Serre's savoury selection
- Scones & cream
- Sweet selection
- Your choice of tea and coffee

Serre's savoury selection

Smoked salmon

Horseradish, quinoa & radish

Asparagus soup

Oyster

Celery & Granny Smith apple

Scallop

Daikon, coriander & calamansi

Scones

Sweet

Vanilla scone served with clotted cream & strawberry-vanilla jam

Savory

Scone with Cheddar, Parmesan & black lampong pepper

Sweet selection

Summer tartlet

Rhubarb & strawberry

Mousse

Mandarin & mascarpone

Yuzu madeleine

Almond & Valrhona chocolate

Macaron

Peach & vanilla

Tropical choux

Passion fruit, mango & coconut