



WHERE BEAUTY  
BEGINS

eave  
— BISTRO AT —  
SERRE

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## EAVE AFTERNOON TEA

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

- Sen no Rikyu

## AFTERNOON TEA

Afternoon tea is a tradition invented by Anna Maria Russell, the 7th Duchess of Bedford, around 1840. A lifelong friend of Queen Victoria, the Duchess would become hungry during the long gap between an early lunch and a late dinner. To satisfy her appetite, she asked for tea, bread, butter, and cakes to be brought to her room. This became such a success that she soon started inviting friends to join her. The idea was later embraced by Queen Victoria, who was herself a keen tea drinker.

Queen Victoria began hosting “garden parties” at Buckingham Palace, where members of high society could socialise and enjoy tea alongside a selection of afternoon treats. While the term afternoon tea originates from the English royal courts, tea ceremonies had already been held in Japan as early as the 16th century.

Japanese tea ceremonies followed a holistic philosophy, much of which is attributed to Sen no Rikyū. The food was served in the style of akaiseki menu, a traditional Japanese tasting menu, and took place in simple tatami rooms adorned with seasonal flowers and beautiful calligraphy. Through his tea ceremonies, Sen no Rikyū became one of the most influential figures in 16th-century Japan. His descendants later established three schools where Japanese tea culture continues to be taught to this day.

At Serre, we draw inspiration from our Japanese heritage, our local surroundings and the finest ingredients to create our afternoon tea dishes. For our tea selection, we work with JING Tea, who help us curate our tea list.

### 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
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### Savoury selection:

**Inca tomato**  
Burrata & basil

**Smoked salmon**  
Quinoa & horseradish

**Asparagus soup**

**Oyster**  
Celery & Granny Smith apple

### Scones:

**Sweet vanilla scone**  
Served with Devonshire clotted cream and homemade strawberry-vanilla jam

**Savoury whole-wheat scone**  
With aged cheese and black Lampong pepper cream

### Sweet selection:

**EAVE matcha-pistachio roll cake**  
Matcha-pistachio cream with mango-passionfruit compote

**EAVE golden honey macaron**  
Honey and white chocolate ganache and edible gold

**Cacao bean**  
Nyangbo chocolate 68% cacao from Ghana and Oabika, syrup from cacao

**Fleur d'oranger**  
Mascarpone mousse and orange blossom jelly

**Madeleine**  
Almond madeleine dipped in matcha chocolate