



PADMA
LEGIAN



TROPICAL FOREST AFTERNOON TEA



Introduction

Nestled amidst a lush tropical jungle, we invite you to embark on a unique afternoon tea experience like no other. Welcome to our tranquil oasis, where an afternoon tea inspired by the tropical forest awaits. Indulge your senses with each meticulously crafted piece, created by the culinary artistry of our talented Pastry Chef, Pang Yoon Hwa.

Made with genuine warmth and passion, Chef Pang pours his heart and soul into crafting the most exquisite creations, leaving no detail unattended. Utilising only the freshest and most natural ingredients, Chef Pang takes immense pride in sourcing directly from our very own garden, resulting in an array of sweet and savoury delights that will elevate your evening to new heights of gastronomic delight.

Sweet Treats



Black Forest

64% Valrhona chocolate manjari mousse, dark cherry compote, chocolate sponge, chocolate crumble soil

Black Sesame Cake

Japanese black sesame crémeux, 72% Valrhona chocolate mousse, dark chocolate sponge, chocolate crumble soil chocolate crumble soil



Raspberry Pistachio Cake

35% Valrhona ivoire chocolate, pistachio mousse, raspberry jam almond sablé, almond joconde



Mango Passion Cake

mango compote, 35% Valrhona opalys white chocolate, passion fruit mousse, almond joconde, white chocolate crispy rice



Lychee Tart

lychee mousse, almond tart, crispy pop Rock



Banana Choux Puff

banana jam, banana chantilly cream, crispy choux puff, whip ganache



Lemon Mint Cake

fresh mint mousse, lemon curd, almond joncode, lemon sablé



Savoury Bites



Green Crumbed Arancini

Arborio rice, bread crumbs, butter, chopped parsley, pea shoot, sorrel

Katafi Prawn Mango Salsa

prawn, potato strings, mango, shallot, coriander leaf, sorrel crumble soil



Balik Ekmek

beetroot bun, chicken char siu, pickled cucumber and turnip

Truffle Salmon Tartare

salmon tartare, cucumber, brown bread crouton, black tobiko, truffle oil, sorrel



Harvest Mushroom

brioche bun, shimeji mushroom, green pea purée, coriander leaf

Homemade Tea Blends

Elevating your afternoon tea experience, we have thoughtfully curated premium tea selections from our very own garden to complement every delectable bite.

Chrysanberry

A mixed of chrysanthemum flowers and dried strawberries, delivering a harmonious blend of floral and fruity notes.

Pale Ruby

The enchanting taste of rosella flowers combined with dried apple, dried orange skin, and a touch of kaffir lime, offers a delicious and refreshing ruby-hued infusion.

Purple Velvet

The rich allure of butterfly pea flowers, mingled with the essence of dried pineapple and subtle hints of dried ginger, crafting a velvety and captivating tea experience.

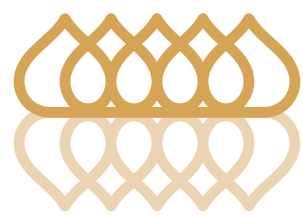




The Man Behind The Creations

Born in Malaysia and grew up in Singapore, **Chef Pang** brings 20 years of experience in the pastry industry to Padma Resort Legian. He spent most of his career in Singapore, where he worked for 9 years at a renowned Michelin-starred restaurant at Marina Bay Sands, honing his craft and developing his unique style in creating more captivating shapes, vibrant colours, and delectable flavours.

His creations promise to deliver a new way of savouring delectable delights, making your afternoon tea a unique and unforgettable affair. Get ready to indulge in a one-of-a-kind, mouthwatering experience crafted by Chef Pang!



P A D M A
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