Arteastiq
Tea Lounge

The Arteastiq brand was inspired by Singapore's history - The ruling and dissolving of the British colony, the merger with Malaysia, and Singapore's independence in 1965.

The massive inbound migration of different ethnicities during Singapore's nation-building period has greatly influenced its modern culture.

Amongst the immigrants, is the Teo family - Descendants from historical Chao Zhou prefecture in the eastern Guang Dong province who speak the Teow Chew dialect. Chao Zhou is recognised by some as the "Capital" of Gong Fu Tea, a traditional tea ceremony involving the preparation and presentation of tea.

The youngest son in the Teo family was exposed to the ceremony of Gong Fu Tea at a young age. He recalled a serendipitous incident in his childhood, where the lychee fruit he consumed was accidently brewed together with Oolong tea. The refreshingly sweet and woody taste of that tea left a deep impression on him. This inspired him to recreate that taste and aroma, giving birth to the Jewel Of Tea, Arteastiq's signature Lychee Oolong Tea.

Journey through Southeast Asia with Arteastiq's all-day dining menu. Rich in history and bold Asian flavours, our dishes evoke comforting nostalgia. Ignite marvel within the palate with a blend of diverse ingredients and spices. Paired with our collection of speciality teas, get ready for a gastronomic experience to remember!

Begin your journey to dreamland and let us guide you through a menu of tantalising tea party potions made with the most delicious concoctions.

DREAM TEASERY AFTERNOON TEA SET

Unleashing a whimsical teatime dreamscape offering a carousel of elegant sweet treats and assorted savoury bites to tease and tantalise your taste buds. Wear the crown and be seated on your throne as you dine on our Dream Teasery Afternoon Tea Set.

NATIONAL TREASURE AFTERNOON TEA SET

Explore the rich history of Peranakan Culture through Straits Chinese signature picks that will tickle your fancy.

Indulge in the hearty flavours of our National Treasure Afternoon Tea Set, with a dazzling array of sweet treats alongside savoury goodness.

LUSCIOUS SEAFOOD AFTERNOON TEA SET

Escape into the world of tranquility with our Luscious Seafood Afternoon Tea Set.

Experience the ultimate decadence and relish into a lavish selection of seafood delicacies, complete with a dessert platter of dainty delights.

The road to happiness is first, brunch on a lazy morning. Indulge in an exquisite all-day brunch offerings on the menu. Now you can enjoy your favorites at any time.

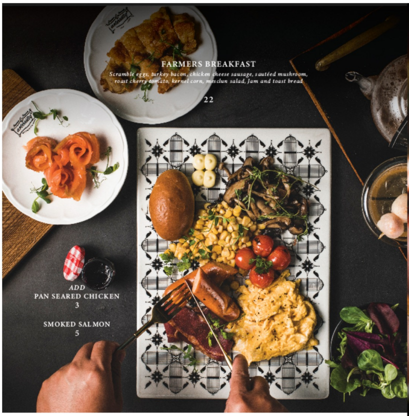
BRUNCH
ALL-DAY

BLUE CRAB CAKE OF ATLANTIC COAST

Crab cakes on toasted English muffins with sous vide egg, béarnaise sauce, smoked paprika and asparagus

25

Chef's Recommendation Vegetarian Spicy



FARMERS BREAKFAST

Scramble eggs, turkey bacon, chicken cheese sausage, sautéed mushroom, roast cherry tomato, kernel corn, mesclun salad, Jam and toast bread

22

ADD
PAN SEARED CHICKEN
3

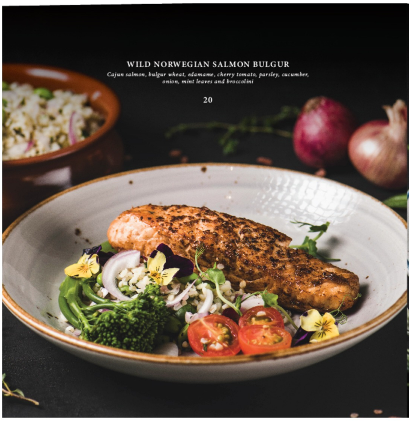
SMOKED SALMON
5

STEAK PANINI MUFFINS

Sliced beef sautéed with onion, capsicum and demi glaze on English muffins with sous vide egg and feta cheese, served with arugula salad

25

Chef's Recommendation Vegetarian Spicy



WILD NORWEGIAN SALMON BULGUR

Cajun salmon, bulgur wheat, edamame, cherry tomato, parsley, cucumber, onion, mint leaves and broccolini

20

BEIJING DYNASTY CREPES DUCK CONFIT

Duck confit, Japanese cucumber and chives wrapped in crepe served with balsamic glaze, truffle and arugula salad

24

Chef's Recommendation Vegetarian Spicy

Let's start off with some notable small bites, specially crafted to satisfy your palate. We would love to introduce our all-day dining menu that serves an array of delectable nosh that suits your every mood, be it lunch or dinner. And for those who love to experience local favourites with a twist, give our Asia Delights a try!

SMALL BITES

SEASONAL FRESH OYSTER

Served on crushed ice and sliced lemon

17/ *4 PCS* 24/ *6 PCS*

ADD

IKURA

22/ *4 PCS* 32/ *6 PCS*

Chef's Recommendation *Vegetarian* *Spicy*

GREAT DYNASTY TOFU CHEESE INFUSION

Cheese tofu, honey, macadamia nut, maple apple and toast

12

FOIE GRAS CRISP BRIE FROM PARIS

Pan seared foie gras with sautéed spinach, brie cheese, pistachio crush and maple apple

15

WILDERNESS FRANCE ALPS ESCARGOT

Sautéed snail with chilli oil, garlic, cocktail onion and light cream. Served with toast bread

12

FRENCH BOTANIST PORTOBELLO MUSHROOMS

Portobello mushroom with sautéed spinach, cherry tomato, feta cheese and truffle oil

13

ALPHINE ROSETTES EDEN GARDEN

Tête de Moine cheese, rice paper-netted, dried cranberry, tobiko and pearl jelly

13.5

Chef's Recommendation *Vegetarian* *Spicy*

MALA SPICY CHICKEN POP
With Sichuan pepper, dried chilli and onion
12

OTAH FRIES
Served with lemon wedges and green chilli sauce
13

HONEY CHICKEN MID-JOINT WING
With honey garlic soy sauce
12

SWEET POTATO FRIES
Served with horseradish mayo
12

ADD
TRUFFLE OIL
3

LOADED ONION RING
With vegan bacon and blue cheese mayo
12

HAR CHEONG SQUID
Sliced whole squid marinated with prawn paste
served with lemon wedges and green chilli sauce
13

Chef's Recommendation *Vegetarian* *Spicy*

SALAD

QUEEN OF APULIA SALAD
Spinach and sweet potato salad
with burrata cheese, sunflower seed and honey mustard

15

ADD
SMOKED SALMON
5

COOKED SHRIMP
5

PAN SEARED CHICKEN
3

Chef's Recommendation *Vegetarian* *Spicy*

GREEK FETANANSE
Kale Salad with feta cheese, almond, apple, cranberry and honey mustard

15

ADD
SMOKED SALMON
5

COOKED SHRIMP
5

PAN SEARED CHICKEN
3

THE CHRISTMAS SALAD
Iceberg lettuce with vegan bacon,
cherry tomato, feta cheese and Caesar dressing

13

Chef's Recommendation *Vegetarian* *Spicy*

PASTA

WILD CAUGHT LOBSTER SPAGHETTI OF BOSTON FISHERMAN

Spicy boston lobster, sautéed chilli oil,
garlic, cocktail onion, light cream tossed Spaghetti

33

Chef's Recommendation Vegetarian Spicy

HOKKAIDO SCALLOP SQUID INK SPAGHETTI

Squid ink spaghetti served with pan seared scallop,
sautéed spinach and butter saffron cream and salted egg

18

TRUFFLE HUNTERS OF ITALY

Truffle sauce tossed with capellini served with
sautéed sliced beef striploin with mushroom and yuzu ponzu sauce

25

Chef's Recommendation Vegetarian Spicy

TUSCAN WILD SALMON FETTUCCINE

Pan seared salmon in fettuccine creamy sauce with garlic, cherry tomato,
spinach, basil, parmesan cheese and sous vide egg

25

SHELLS ALLA AUSTRALIA BEEF BOLOGNESE

Shell pasta bolognese braised minced beef with garlic, onion and basil and tomato sauce.
Served with Melted cheddar cheese and parmesan cheese

16

Chef's Recommendation Vegetarian Spicy

ASIAN DELIGHTS

SINGAPORE SAMBAL BARRAMUNDI WITH DRY LASKA

Oven baked Sea bass fillet with dried shrimp sambal chilli.
Served with rice vermicelli, sliced onion, cucumber and calamansi

25

Chef's Recommendation Vegetarian Spicy

SINGAPORE SALTED EGG YOLK SPAGHETTI

Spaghetti tossed with silky spice salted egg yolk cream,
served with cooked prawns and Tobiko

24

Chef's Recommendation Vegetarian Spicy

SINGAPORE SATAY PLATTER

Pan roasted satay chicken boneless thigh served with prawns, rice vermicelli,
bean sprouts, sliced onion, cucumber, small lime, peanut sauce and maple apple

22

MALAYSIA BAKED CHICKEN RENDANG

Baked quinoa and chicken rendang with cheddar cheese

22

INDONESIA SAMBAL MATAH SQUID

Pan seared butterfly squid Served with black rice, cucumber,
Balinese spicy shallots salsa and kecap manis soy sauce

22

Chef's Recommendation Vegetarian Spicy

MAINS

MEAT AND SEAFOOD

HALLMARK BLACK ANGUS SIRLOIN STEAK

Pan roasted 300gm Black Angus sirloin with black pepper crusted. Served with whole garlic, cherry tomato, broccolini, béarnaise sauce, brown sauce and basil pesto

46

ADD
FOIE GRAS
6

Chef's Recommendation Vegetarian Spicy

FRENCH AFFECTION RIBEYE

230gm Black Angus Rib eye served with broccolini, cherry tomato, banana shallot and sweet potato purée

34

ADD
FOIE GRAS
6

FRENCH DUCK LEG CONFIT

Duck leg confit served with black rice, honey garlic soy sauce, gratin potato, asparagus and maple apple

28

Chef's Recommendation Vegetarian Spicy

BOSTON LOVE BOAT CIOPPINO

Medley of baby octopus, salmon, scallop & prawns in claypot, baked en feuillantine and served with arugula

28

Chef's Recommendation Vegetarian Spicy

WILD COD FISH FROM FRANCE

Teriyaki white cod fish served with relish,
truffle mushroom quinoa, Ikura and broccolini

36

CROWN ROAST OF LAMB

Pan roasted lamb rack served with gratin potato,
sautéed spinach, banana shallot and basil pesto

34

Chef's Recommendation *Vegetarian* *Spicy*

DESSERT

SNOW HOUSE

Strawberry shortcake with strawberry layered
with smooth whipped cream and lava cheese sauce

16

Chef's Recommendation *Vegetarian* *Spicy*

APPLE UPSIDE DOWN CAKE

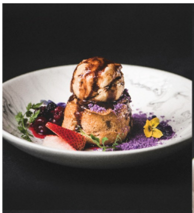
With purple crumble, chocolate sauce
and oolong lychee sorbet

14

PULSE OF PASSION

Crepes served with purple crumble, berries compote,
warm chocolate sauce and two scoops of gelato of your choice

14



NEW YORK CONNECTION FRENCH TOAST

Brioche bread filled with brie cheese served with
purple crumble and champagne vanilla gelato

14

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