

# L'heure du Thé

## Tea Time



### La Formule Thé aux Truffles

4703 **The Black Truffles High-Tea Set** NEW \$28.00  
 Sweet and Savoury, enjoy with your tea\* these 6 exquisite black truffle-based "Bouchées":

- 1 Truffle Tarama toast
- 1 Truffle creamy French "Oeufs Brouillés"
- 1 Truffle artichoke heart
- 1 Truffle torchon Foie Gras toast
- 1 Truffle honey panacotta
- 1 Truffle and white chocolate Macaron



### La Formule Thé à-la-Française

(from Monday to Friday, 3pm to 6pm, excl. public holidays)

4701 **The Classical French Tea Set** \$12.00  
 Enjoy your tea\* with a pastry of your choice from our pastry menu.

\*just top up the price difference for other preferred beverages from our menu like Champagne (above SGD9.00 in our menu)



Available at the shop



Vegetarian

All displayed prices at Hediard Café are subject to 10% service Tax and GST

# Le Petit Déjeuner

## Breakfast

(week days until 11.30am, week-ends and public holidays until 2.30pm)

### Les formules



#### 1501 Hédiard breakfast set

\$19.00

- Madeleine blend coffee, chocolate or Hédiard blend tea
- Orange juice freshly squeezed 16.5cl
- Choice of one viennoiserie (croissant, brioche or pain au chocolat)
- Soft boiled egg or hard boiled egg or fried egg
- Hédiard country style toasted bread and butter
- One 30gr jar of home made jam and one 30gr jar of honey



1516 Additional 30gr jar of jam or honey

\$3.50

4401 Additional 2 slices of toasted bread

\$1.50

4413 Additional orange juice freshly squeezed 16.5cl

\$6.00

1504 Additional pure butter croissant

\$2.80

1505 Additional pure butter pain au chocolat

\$3.50

1506 Additional pure butter brioche

\$2.80

### Les compléments



#### 1503 Basket of 3 viennoiseries

\$8.00

One croissant, one brioche and one pain au chocolat



#### 1507 Tartines with butter and jams

\$10.00

2 slices of Hédiard country style toasted bread and 2 x 30gr jars of home made Hédiard jam

#### 1508 Creamy French "Œufs Brouillés" (scrambled eggs "à-la-Française")

\$13.00

Served with 2 slices of Hédiard country style toasted bread

4402 Additional 3 slices of bacon

\$4.00

4406 Additional 30gr of Norwegian smoked salmon

\$9.00

#### 1510 Eggs "Bénédicté"

\$16.00

2 poached eggs on toast with Parma ham, shaved parmesan and hollandaise sauce



#### 1511 Eggs Norwegian

\$19.00

2 poached eggs on toast with Norwegian smoked salmon, parmesan and hollandaise sauce



#### 1512 Truffle juice omelet (served with salad on the side)

\$24.00

#### 1514 Parma Ham platter (100gr of Parma ham)

\$15.00

#### 1515 Norwegian smoked salmon platter (80gr of smoked salmon)

\$19.00



Available at the shop



Vegetarian

All displayed prices at Hédiard Café are subject to 10% service Tax and GST

# Le Déjeuner et Le Dîner

## All Day Dining



### Les Soupes

- 2401 **Soup of the day from the Hédiard selection** 🌿 \$9.00  
 2402 **Lobster bisque** (only first week of the month) \$14.00  
 2403 **Chilled Spanish gazpacho soup with vegetables garnish** 🌿 \$10.00

### Les Salades & Entrées



- 5103 **Classic pink Tarama (50g) with toasts** NEW \$10.00  
 5102 **Black Truffles Tarama (50g) with toasts** NEW \$16.00  
 5101 **Slices of "Torchon" Foie Gras (45g) with toasts** NEW \$15.00



- 2301 **Salad of the day** \$14.00  
 2302 **Roquette salad with shaved parmesan cheese** 🌿 \$12.00  
 2303 **Caesar salad with Hédiard Croquets from Provence** 🌿 \$14.00  
 4402 **Additional 3 slices of bacon** \$4.00  
 4406 **Additional 30gr of Norwegian smoked salmon** \$9.00  
 4418 **Additional hard boiled egg** \$2.00

- 🛒 2304 **Taboulé salad with fresh mint leaves** 🌿 \$12.00

- 2305 **Slices of foie gras torchon salad** (35gr of foie gras) \$19.00  
 4412 **Additional 5 slices of black truffles** \$12.00  
 Served with 2 slices of Hédiard country style toasted bread

- 2306 **Pan-seared foie gras on a bed of ginger bread crumbs** \$29.00  
 Served with a roquette salad tossed in mango pulp vinegar

### Les Tartines



- 2501 **Tartine of the day** \$18.00  
 2502 **Croq' Ferdinand** \$16.00  
 Inspired by Ferdinand Hédiard, founder of Hédiard, grilled bread with Parma Ham, gruyere cheese, mornay sauce



- 2503 **Croq' Germaine** \$18.00  
 Inspired by Germaine Kusel, grand-daughter of Ferdinand, grilled bread with Parma Ham, gruyere cheese, mornay sauce topped with a fried egg

- 2503 **Croq' Ferdinand with Black Truffles** NEW \$26.00  
 The gourmet version of our famous Croq' Ferdinand

- 2504 **Tartine with black truffles and artichokes hearts** 🌿 \$32.00

- 🛒 2505 **Tartine with Pink Tarama** (fish roe with lemon juice and olive oil) \$19.00  
 (All tartines are served with salad on the side, extra salad request chargeable)



Available at the shop



Vegetarian

All displayed prices at Hédiard Café are subject to 10% service Tax and GST

# Le Déjeuner et Le Dîner

## All Day Dining

### Les Assiettes Gourmandes



2101 **Nordic assortment** \$29.00  
Herrings, Tarama, Norwegian smoked salmon, salmon roes served with chives cream and toast



2102 **Atlantic discovery** \$39.00  
Danish, Scottish and Norwegian smoked salmons with chive cream and blinis (160gr of smoked salmon)



2105 **Herring farandole** \$32.00  
Herrings selection served with sliced potatoes, condiments sauce

2104 **Special Hédiard** \$29.00  
Duck foie gras torchon, Smoked salmon, Croq' Ferdinand, served with a roquette salad tossed in mandarin pulp vinegar



2103 **Best from the goose and the duck** (from 3.00pm onwards) \$39.00  
Duck magret (4 slices) with roasted peach, duck foie gras torchon and goose rillettes, served with roquette salad with walnut dressing, black fig jam, Hédiard toasted brioche and 2 slices of toasted bread



2106 **Duck confit** (from 3.00pm onwards) \$34.00  
One whole duck leg served with "persillade" (garlic and parsil) sliced potatoes fried in duck fat and a grilled persillade tomato



2107 **Cheese selection** \$24.00  
Four different affinage cheeses from our selection of the day (140gr) served with walnuts, black fig jam, dried and fresh fruits from the season and 2 slices of Hediard toasted bread



### Les Grains de caviar

Choose from the selection of caviar available at the Boutique (retail price applied). Your caviar will be served automatically on crushed ice with our caviar accompaniment plate:

2204 **Caviar accompaniment plate** \$10.00  
Served with blinis, pure cream and a lemon wedge



Available at the shop

All displayed prices at Hédiard Café are subject to 10% service Tax and GST



Vegetarian




## La Formule a \$ 28

### The \$28 Set

(from Monday to Friday, from 11.30am to 4.30pm, excl. public holidays)



### The "Savoury" set

Hot soup of the day  
or chilled soup gazpacho or classic pink Tarama (50g) with toast   
+  
Salad of the day  
or Tartine of the day or Croque-Ferdinand  
+  
Glass of wine (Red or white)  
or Madeleine blend coffee or Hédiard blend tea or soft drink



### The "Savoury and Sweet" set

Salad of the day or Tartine of the day or Croque-Ferdinand  
+  
Thyme crème brûlée or moelleux chocolate with vanilla Anglaise  
or bourbon vanilla mille-feuilles or seasonal fruit tart  
or tarte tatin with vanilla Anglaise  
or 2 scoops of home made Glaces or Sorbets  
+  
Glass of wine (Red or white)  
or Madeleine blend coffee or Hédiard blend tea or soft drink



Available at the shop




Vegetarian

All displayed prices at Hédiard Café are subject to 10% service Tax and GST

# Les Gourmandises

## All day sweets



-  1102 **Chocolate fondue (choice of dark, milk or white chocolate)** \$39.00  
Served in a glass jar with fruit pieces - dessert for 2 to 4 persons to share  
(please allow us 15 minutes for preparation)


### Choice of Home made "Glaces"

Creole rum with raisins, Wild strawberry, Madagascar rich vanilla, Guanaja dark chocolate



- 1201 **1 scoop** \$7.80  
1202 **2 scoops** \$13.00


### Choice of Home made sorbets

Authentic Raspberry, Passion fruit with Banana, Mango 



- 1401 **1 scoop** \$4.80  
1402 **2 scoops** \$8.00



-  1103 **Creole punch mini-babas (2 pieces) with Madagascar rich vanilla "Glace"** \$12.00

- 1301 **Thyme crème brûlée** \$8.00

-  1302 **Dark chocolate éclairs with orange peels** \$8.00



-  1303 **Coffee éclairs with cardamom** \$8.00

-  1304 **Bourbon vanilla mille-feuille** \$8.00

- 1305 **Moelleux chocolate cake with vanilla crème Anglaise** \$8.00  
(please allow us 15 minutes for preparation)



- 1306 **Tarte Tatin with vanilla Anglaise** \$8.00

-  1307 **Seasonal fruit tart** \$8.00

-  1309 **Large macaron** \$8.00

-  1310 **Large Madeleine** \$1.80



Available at the shop




Vegetarian

All displayed prices at Hediard Café are subject to 10% service Tax and GST

# Le Café Gourmand & Le Bar-a-Macarons

## Gourmet coffee & Macarons' bar




 1104 **Hédiard "Café Gourmand"** NEW \$ 16.00  
Served on a mini-platter, enjoy Hédiard's exquisite delicacies of the day together with your coffee\*:

- 1 Marzipan
- 1 Fruit Jelly
- 2 macarons  
*(randomly picked from our 30 flavors)*
- 1 Orangette  
*(orange peel coated with chocolate)*
- 1 Chocolate bouchee
- 1 Espresso or long black coffee\*

*\*just top up the price difference for other preferred beverages from our menu (tea, chocolate...)*



 1313 **Hédiard "Bar a Macarons"** NEW \$ 15.00  
6 Hédiard's exclusive macarons served on a "bar" plate for a macaron's tasting on your own or to share at anytime of the day:

- 3 macarons "Les Fruits"**  
*(randomly picked from our 15 flavours box)*
- 3 macarons "Les Saveurs"**  
*(randomly picked from our 15 flavours box)*



You liked it? What about bringing some home? Available at the shop.  
All displayed prices at Hédiard Café are subject to 10% service Tax and GST

# Les Boissons Fraîches

## Cold Drinks

### Les eaux minérales



3501	<b>Perrier</b> (33cl)	\$5.50
3502	<b>Evian</b> (33cl)	\$5.00
3503	<b>Hédiard spring water St Geron</b> (bottle)	\$7.40

### Les jus de fruits (33cl bottle)



3101	<b>Tomato Juice</b>	\$12.00
3102	<b>Pure Orange Juice</b>	\$12.00
3103	<b>Grapefruit Juice</b>	\$12.00
3104	<b>Apple &amp; Orange Juice</b>	\$12.00
3105	<b>Carrot Juice</b>	\$12.00
3106	<b>Yellow tomato juice</b>	\$16.00

3201	<b>Red Peach nectar</b>	\$12.00
3202	<b>Strawberry nectar</b>	\$12.00
3203	<b>William Pear nectar</b>	\$12.00
3204	<b>White peach nectar</b>	\$12.00
3205	<b>Raspberry nectar</b>	\$16.00
3206	<b>Mango nectar</b>	\$16.00

### Les Sodas

3301	<b>Coke</b>	\$4.80
3302	<b>Coke-light</b>	\$4.80
3303	<b>7UP</b>	\$4.80
3304	<b>Ginger Ale</b>	\$4.80
3305	<b>Bitter Lemon</b>	\$4.80
3307	<b>Soda</b>	\$4.80
3308	<b>Orangina</b>	\$4.80

### Les Glacés

4601	<b>Hédiard blend ice tea</b>	\$6.00
China, sweet orange, lemon, bergamot		

4602	<b>Flower blend herbal ice tea</b>	\$6.00
Mix of hibiscus petals, dried apples, rosehip and orange peels, cornflower and marigold, mango and tropical fruits		

4603	<b>Ice Capuccino</b>	\$7.00
------	----------------------	--------



4604	<b>Ice Latte</b>	\$7.00
------	------------------	--------

### Les Frappés

3004	<b>Ice chocolate</b>	\$8.50
Blended vanilla beans, milk, drinking chocolate		

3002	<b>Madeleine blend ice coffee</b>	\$8.00
Blended vanilla beans, milk, espresso		

3003	<b>Madeleine blend ice mocha</b>	\$8.50
Blended vanilla beans, milk, espresso, drinking chocolate		

### Les Petillants sans Alcool



4901	<b>Fantaisy (75 cl bottle)</b>	\$27.00
Alcohol-free peach sparkling cocktail		



You liked it? What about bringing some home? Available at the shop.

All displayed prices at Hédiard Café are subject to 10% service Tax and GST



# La Sélection des Thés et Tisanes

## Teas and herb teas selection (with infusion time)

### GREEN TEAS

3801 **GENMAICHA JAPAN GREEN BANCHA** \$8.50  
"Genmaicha means grilled rice tea. A tea that is traditionally served with meals in Japan, it is pleasant and thirst quenching with green vegetable, iodine and grilled cereal notes thanks to the puffed grains of rice.

3802 **JASMIN CHUNG HAO** \$9.00  
One of the most famous Chinese floral recipes, this Chung Hao green tea has a good balance between the woody vegetable notes of the tea and the delicate perfume of the jasmine flowers.

3805 **TWO CHINESE MEN** \$7.00  
An original blend combining acidic Sencha green tea with lime and the gourmet notes of coconut, spiced up with a touch of ginger and pepper, sprinkled with sunflower and rose petals.

3803 **CHINA SENCHA PASSION FRUIT** \$8.00  
A harmony of fresh fruit on a background of Sencha tea with predominantly passion fruit and peach with the addition of petals.

3804 **GREEN TEA WITH NANAH MINT** \$7.00  
This blend of gunpowder with small, dark, shiny pellets and a blend of peppermint and sweet mint is full bodied and thirst quenching. It is the taste of tea made by the Tuaregs, which they prepare when crossing the Sahara.

### BLACK TEAS

3601 **MELANGE HEDIARD** \$8.50  
A fine blend of black teas from China with a zesty touch of lemon, bergamot and sweet orange.

3602 **EARL GREY DYNASTIE** \$8.00  
A great classic among Earl Grey teas, which has proved its worth at Hédiard, this is a balanced blend of bergamot and a touch of smoked tea. The two combined give a well-balanced result, sophisticated and well rounded.

3611 **EARL GREY SUPERIOR WHITE TIPS** \$8.00  
This Earl Grey has a slight bergamot flavour. It is smooth with woody notes. The white tea buds add a touch of elegance and mildness.

3612 **DARJEELING BADAMTAM** \$9.00  
F.T.G.F.O.P. The estate of Badamtam is on the side of the mountain along the Rangit river, where the nights are cool and misty, which makes the aromas of the tea more concentrated. This tea has lovely twisted brown leaves sprinkled with golden buds. Its amber liqueur hints at woody, fruity and floral notes with a very ample palate.

3614 **LAPSANG SOUCHONG** \$8.00  
From the family of smoked teas, this tea is one of the most famous, selected in China by the English royal family over 2 centuries ago. It is medium smoked, well rounded, and is neither astringent nor bitter.

3613 **ASSAM MANGALAM F.T.G.F.O.P.1** \$9.00  
This is a great classic from the Mangalam family estate with powerful woody, spicy notes, a slight astringency and a touch of bitterness.

3604 **OPERA** \$8.00  
This blend of teas from China and Ceylon is scented with gourmet notes of vanilla and orange with the addition of orange peel and jasmine flowers.

3605 **BLUE GARDEN** \$8.00  
A gourmet blend of strawberry and rhubarb on a background of black teas from China and Ceylon with cornflowers and sunflowers.

3608 **SINGAPORE FRUITE BLEND** \$8.50  
A fine blend of black teas - China (50%), India (30%), Malaysia (20%) - with aromas of jackfruit, pineapple and mangosteen, with added pieces of pineapple and orange peel.

3610 **SINGAPORE SPICY BLEND** \$8.50  
This exclusive Hédiard blend made with black teas from China, India and Malaysia is characterized by warm ginger, red berry, clove and cardamom flavours.

3609 **SINGAPORE FLOWERY BLEND** \$8.50  
A blend of black and green jasmine tea - China (50%), India (30%), Malaysia (20%) - with a touch of orchid, and jasmine and peony flowers.

3606 **CEYLON BREAKFAST TEA** \$8.50  
A strong and powerful tea with a touch of bitterness. It can be enjoyed with some milk.



Available at the shop

All displayed prices at Hédiard Café are subject to 10% service Tax and GST

## OOLONG TEAS

4001 **OOLONG FANCY** \$9.00  
This oolong tea from Formosa island - Taiwan, semi oxidized for 70%, has a taste that is typical of this family: fruit compote and woody, with a good, well-rounded structure.

4002 **OOLONG TI KUAN YIN** \$8.00  
This oolong tea has been roasted, hence its characteristic woody, caramelized note with a slight astringency.

## ROOIBOS TEAS

4101 **ORIENTAL & FLOWERS ROOIBOS** \$8.00  
A blend of South Africa Rooibos with fruity notes: passion fruit, red-fleshed peach, wild woodland strawberry, bergamot orange pieces and a bouquet of multicoloured petals.

## WHITE TEAS

3701 **JASMINE SILVER SICKLE** \$22.00  
A native of the Guangdong Province, this is a very fine tea rich in twisted downy buds with their silver highlights, hence its name, Silver Sickle. The tea has been in contact with jasmine buds for several hours to capture their fragrance, then the buds are removed so that the tea does not become bitter. This is one of the nicest jasmine teas in the range, developing mild vegetable and floral jasmine.



## HERBAL TEAS

3905 **FLOWER FLAVOUR** \$7.50  
An acidic blend with marigold and cornflowers, a touch of mango and tropical fruits on a background of orange peel, hibiscus, apple and rosehip.

3901 **ORANGE FLAVOUR** \$7.50  
An acidic blend of orange with orange peel, and sunflowers, on a background of hibiscus, apple and rosehip.

3906 **ROSEBUDS** \$9.00  
These attractive rosebuds will add a pleasant, lightly floral perfume to your teas or herbal teas, or they can be drunk on their own.

3903 **SWEET SMELLING VERBENA** \$9.50  
Good quality leaves with mild lemony notes, to drink hot or cold at the end of a meal to help you relax.

3904 **CAMOMILE FLOWERS** \$12.00  
Digestive and relaxing, chamomile is perfect for drinking at the end of a meal before bedtime.

## FLOWERING TEAS

These exceptional products are derived from an ancient Chinese tradition: dried flowers are arranged within an "imperial bud" and tied with fine white thread. Two hundred tea leaves envelop this flower that blooms underwater in a delicate bouquet of flavours (the flower can be steeped up to 6 times!)

5001 **JASMINE AND AMARANTH** \$15.00   
5002 **CAMELIA** \$15.00 



Available at the shop

All displayed prices at Hediard Café are subject to 10% service Tax and GST

# La Sélection des Cafés et Chocolats

## Coffees and chocolates selection

### Full-bodied coffees (Espresso or long black)



1801 **Hédiard blend (1.20% caffeine)** \$5.60  
Burundi, Ethiopia and Brazil give a dense coffee with high aromatic delicacy

1802 **Italian blend (1.28% caffeine)** \$5.60  
Blend of Costa Rica, Brazil, Haiti vintage with powerful aromas

1803 **Indonesia Blue Java (1.27% caffeine)** \$5.60  
From the Sonde Islands, very well built body with generous aromas

1804 **Kenya "AA" (1.36% caffeine)** \$5.60  
Grown at the most optimal elevations on the slopes of Mt. Kenya

### Medium-bodied coffees (Espresso or long black)

2001 **Salvador Pacamara (1.32% caffeine)** \$5.60  
Cross between Pacas variety and Maragogype variety for a fruity and aromatic coffee

2002 **Jamaica BlueMountain(1.24% caff.)** \$12.00  
Subtlety, fineness, an indisputably exceptional vintage coffee at a "discovery" price

2003 **Moka Harrar (1.10% caffeine)** \$5.60  
"Small Horse" from Ethiopia with a wild character



1601

**Classic chocolate**

\$7.00

1602

**Chocolate with spices**

\$8.00

### Light-bodied coffees (Espresso or long black)

1901 **French blend (1.20% caffeine)** \$5.60  
Blend of Costa Rica, Guatemala and Colombia

1902 **Madeleine blend(1.20% caffeine)** \$5.60  
Subtle balance with the acid note of Kenya, the fruity flavor of Guatemala and the strength of Costa Rica

1903 **Colombia decaffeinated** \$5.60

### Coffee with milk

1701 **Flat white** \$6.00

1702 **Cappuccino** \$6.00

1703 **Macchiato long or short** \$6.00

1704 **Latte** \$6.00

1705 **Mocha** \$6.00

### La sélection de Chocolats

# Les Boissons Alcoolisées

## Alcoholic Drinks



### Les Bieres et le cidre

0101	<b>Tiger</b>	\$9.00
0102	<b>Heineken</b>	\$9.00
0103	<b>Corona</b>	\$10.00
0301	<b>Hédiard cider</b>	(bottle) \$29.00
0302		(glass) \$9.00

### Les Champagnes

0201	<b>Grand cru brut</b>	(bottle) \$104.00
0202		(1/2 bottle) \$57.00
0208		(glass) \$28.00
0203	<b>Rose</b>	(1/2 bottle) \$66.00
0205	<b>Brut Vintage</b>	(bottle) \$135.00

0207	<b>Kir Royal</b>	\$32.00
	Champagne with blackcurrant cream	

### Les Vins rouges de Bordeaux

0601	<b>Bordeaux Hédiard</b>	(bottle) \$59.00
0602		(1/2 bottle) \$32.00
0607		(glass) \$12.00

0608	<b>Graves</b>	(bottle) \$60.00
0609		(1/2 bottle) \$33.00

0612	<b>Margaux</b>	(bottle) \$104.00
0613		(glass) \$22.00

### Château la fleur Cravignac St Emilion grand cru

0603		(bottle) \$85.00
0604		(1/2 bottle) \$43.00

0605	<b>Saint Julien</b>	(bottle) \$104.00
------	---------------------	-------------------

### Les Vins rouges de Bourgogne

0703	<b>Beaune 1<sup>er</sup> Cru</b>	(bottle) \$112.00
	« Les Greves »	



### Les Vins blancs de Bordeaux

0901	<b>(Sweet) Sauternes</b>	(bottle) \$94.00
0902		(1/2 bottle) \$50.00

0907	<b>(Dry) Bordeaux Hédiard</b>	(bottle) \$52.00
0908		(glass) \$12.00

### Les Vins blancs de Bourgogne

0903	<b>Chablis</b>	(bottle) \$60.00
0904		(1/2 bottle) \$33.00
0905	<b>Macon village</b>	(bottle) \$62.00
0909		(1/2 bottle) \$33.00

### Les Vins blancs de la Loire

1001	<b>Sancerre</b>	(bottle) \$70.00
1002		(glass) \$19.00

### Les Spiritueux

0401	<b>Cognac,</b>	
	<b>vieille fine champagne</b>	(30ml) \$18.00
0402	<b>Bas-Armagnac hors d'âge</b>	
	<b>grande réserve</b>	(30ml) \$24.00
0403	<b>Punch Creole</b>	(60ml) \$22.00
0404	<b>Punch Planteur</b>	(60ml) \$16.00
0411	<b>Rum VSOP</b>	
	<b>AOC Martinique</b>	(30ml) \$14.00
0405	<b>Whisky single malt</b>	
	<b>12 years</b>	(30ml) \$14.00
0406	<b>William pear eau de vie</b>	(30ml) \$14.00
0407	<b>Calvados Cœur de lion</b>	(30ml) \$14.00
0408	<b>Porto Jack's port</b>	(60ml) \$14.00
0409	<b>Raspberry in Armagnac</b>	(30ml) \$24.00
0410	<b>Pommeau de Normandie</b>	(60ml) \$14.00
0412	<b>Ginger Vodka</b>	(30ml) \$14.00

