

The Writers Bar



RAFFLES HERITAGE
AFTERNOON TEA

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PHP3,200++ for two persons

CULINARY ART

Fresh Vegetable and Red Pepper
Hummus Roll Up



Smoked Chicken Salad Wrapped
with Grilled Zucchini Leaf



Mini Prawn Cocktail Sandwich



Prosciutto and Manchego Mousse



Smoked Salmon Crepe Rolled in
Chia Seeds



PASTRY DELIGHTS

Tropical Fruit Tartlet
Inspired by the Singapore Sling



Pistachio Tea Cake



Rose, Cardamom, and Yoghurt Bar
Inspired by the Tiffin Room



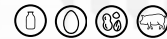
Lemon Financier

Inspired by Mirèio



Peanut Crunch Cake

Inspired by Long Bar



Classic Napoleon



ACCOMPANIES

Classic Scone



Golden Raisin Scone



COCKTAIL

Upgrade to two glasses of cocktails for
1,100++ or one cocktail for 600++

Legacy Chamomile Blend

MOCKTAIL

Upgrade to two glasses of mocktails for
700++ or one mocktail for 400++

Heritage Lemon Spritz

dairy eggs nuts pork seafood soya gluten-free vegetarian plant-based

Allow us to fulfill your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

Raffles Makati is dedicated to sustainability through the implementation of environmentally friendly practices in our kitchen, restaurants and daily operations. We guarantee that over half of our menu ingredients are sustainably sourced, such as cage-free eggs, locally sourced fish, responsibly farmed seafood, and sustainable coffee and tea. Our commitment to sustainability includes prohibiting the use of endangered species and palm oil within the hotel premises.

All prices are in Philippine Pesos (PHP), inclusive of VAT and are subject to 10% service charge and local taxes.