



## Disney's Winnie the Pooh-Themed Tea with a Little Hunny • High Tea at SKAI (1 June to 31 August 2026)

### Description

If you've ever dreamed of taking tea in the Hundred Acre Wood, SKAI at Swissôtel The Stamford is making that dream a reality. From **1 June to 31 August 2026**, the iconic 70th-floor restaurant is launching **Tea with a Little Hunny** a Disney's Winnie the Pooh-themed high tea that transforms beloved characters into refined sweet and savoury bites, all set against panoramic views of Singapore's skyline.



## A Menu Inspired by the Hundred Acre Wood

Led by newly appointed **Executive Chef Enver Can Gumus** and **Executive Pastry Chef Yong Ming Choong**, the menu balances nostalgia with culinary precision, translating each character into a series of visually expressive and flavour-driven creations.

### Sweets

- **Blushing Strawberry Delight** – Inspired by Piglet, featuring layers of Sengana strawberry cream, basil coulis and almond genoa sponge, finished with delicate strawberry chocolate detail.
- **Golden Hunny Lemon Choux** – Shaped like a floating balloon and filled with forest honey lemon and mascarpone Chantilly, a nod to Winnie the Pooh’s love of hunny.
- **Gentle Meadow Cream Tart** – Vanilla cream cheese, orange compote and matcha sponge with a crackle of popping candy, evoking the calm beauty of the meadow.

- **Nectar Garden** – Manuka honey-poached white peach with house-made granola and yoghurt gelato, crowned with a delicate white chocolate bee.

The sweet course concludes tableside with a curated trio of single-origin Indonesian honeys – Black Forest Honey from Flores, Cotton Blossom Honey from Central Java, and Dark Acacia Honey from Java’s peatland forests – each with its own distinct character and flavour profile.

## Savouries

- **Garden Harvest Basket** – Carrot hummus in a delicate tart shell with savoury crumble, inspired by Rabbit’s love of fresh produce.
- **Picnic Blanket Roll** – Soft pink focaccia with truffle beetroot cream, Parma Ham and olive oil caviar.
- **Herb Garden** – Savoury labneh and green pea dip with crisp crouton, capturing Tigger’s vibrant energy.
- **A Little Blue Puff** – Char siu shrimp with ponzu mayonnaise and Oscietra caviar, finished with an edible flower – a gentle nod to Eeyore.
- **Hunny Butter Picnic Bun** – A fluffy corn bun with fig jam and mascarpone, topped with honey jelly, gold flakes and honeycomb – the perfect homage to Pooh’s insatiable love of honey.

The savoury selection is rounded off with warm house-made scones served with Devonshire cream.



## Handcrafted Non-Alcoholic Cocktails

- **Sweet Snuggle Fizz** – Raspberry, lemon, grenadine, cream and soda – soft and uplifting, inspired by Piglet.
- **A Smackerel of Hunny** – Chamomile tea, honey, ginger ale and apple cider vinegar foam – warm, floral and lightly sparkling, themed after Pooh’s signature warmth.

Each set also includes a choice of TWG Tea or gourmet coffee.

## Winnie the Pooh Staycation at Swissôtel The Stamford

Extend the magic with a Disney’s Winnie the Pooh-themed staycation. Rooms are dressed with playful touches – bunting, illustrated welcome cards, special decorations and in-room treats. Each stay includes a take-home keepsake redeemable at the dedicated Level 2 merchandise pop-up (daily 9am–9pm from 1 June), plus priority access to Tea with a Little Hunny• reservations. Themed cakes and macarons are also available to pre-order for special occasions.



## Dates, Times & Pricing

**Dates** 1 June – 31 August 2026  
**Time** Daily, 12:15pm – 5:30pm  
**Price (Adult)** \$78 per person  
**Price (Child)** \$39 per child (ages 6–12)  
**Location** SKAI, Level 70, Swissôtel The Stamford, Singapore 178882  
**Nearest MRT** City Hall

## Reservations

Reservations can be made via phone at **+65 6431 6156**, by email at **skai@swissotel.com**, or online at [www.skai.sg](http://www.skai.sg).

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