

THE ART OF GROWTH

*Rooted in season. Refined with care.
In Celebration of Our 3rd Anniversary.*



Three years of growth. One shared harvest.



CHITOSE
AGRICULTURE

Arc-en-ciel Pâtisserie × Chitose Agriculture | 11 March – 26 April



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Three years of growth. One shared harvest.

To mark its third anniversary, *Arc-en-ciel Pâtisserie* presents a seasonal collaboration with *Chitose Agriculture* — a partnership rooted in shared values: intention, craftsmanship, and respect for produce.

Titled “**The Art of Growth**,” this chapter reflects not only the literal growth of ingredients, but also the evolution of a brand that has moved from classic entremets to immersive parfait experiences.

At the heart of the collaboration is a simple idea:
Before a dessert becomes refined,
it begins somewhere quiet — in the soil.

Chitose Agriculture’s produce takes centre stage across the anniversary menu. Strawberries harvested at peak sweetness, delicate white corn, fragrant oba leaves, vibrant shishito peppers, tomatoes, and seasonal muskmelon are thoughtfully reinterpreted through Arc-en-ciel’s dessert language. Rather than masking the ingredients, the menu highlights their natural character — balancing sweetness, acidity, freshness, and texture.



Singapore's First Parfait Pairing Experience
Parfaits • Wine • Cocktails • Tea

MENU

Our 3rd Anniversary Menu
created with *Chitose Agriculture*

ICE CREAM PARFAITS

Our Japanese-inspired ice cream parfaits feature Chitose Agriculture's seasonal produce – a sweet taste of Japan in every spoonful.



eve's garden / 28
strawberries · hokkaido milk

recommended wine pairing:
Granmonte Sakuna Rosé



shizuku / 28
muskmelon · sudachi · yoghurt

recommended wine pairing:
Granmonte The Orient Viognier



enka / 24
white corn · shishito peppers · oba

recommended wine pairing:
Granmonte Spring Chenin Blanc

THIRST QUENCHERS

Shake up your day and night with our specially curated teas, tea mocktails and cocktails and exquisite wines from rare regions.

HOT TEA

11+ per pot
(only available during day service)

black tea

Singapore Dream

green tea

Secrets of Singapore

herbal infusions

Lemongrass Detox
Toffee Time

COLD

BREW TEA

12+ per glass
(only available during day service)

pu-erh with pear

strawberry champagne

lavender citrus

ICED TEA

MOCKTAILS

14+ per glass

poire mangue tea

pu-erh tea | pear | mango

mara menthe tea

green tea | strawberries |
passion fruit | wild mint

TEA

COCKTAILS

from 22+ per glass

uri oolong

oolong tea, melon, gin,
sparkling water

bergamote sour

black tea, lavender, lemon,
honey, bourbon

EXQUISITE

WINES

from 16+ per glass

white of the month

red of the month

dessert wine of the month

rosé of the month

Our 3rd Anniversary Menu created with Chitose Agriculture
11 March - 26 April



THREE CREATIONS. SHAPED BY THE SEASON. EVERY TWO WEEKS.

(Available 15 Apr to 26 Apr)



noa / 12

genmaicha white corn basque cheesecake

genmaicha | Chitose white corn

Recommended tea pairing:
Toffee Time (Hot)