

# THE ART OF GROWTH

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



*Three years of growth. One shared harvest.*



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 1 April to 12 April)



**sakasa** / 10

tomato strawberry oba tarte

**chitose cherry tomatoes | chitose momotaro  
tomatoes | chitose strawberries | oba**

Recommended tea pairing:  
*Lavender Citrus Cold Brew*