

Welcome to The Rose Veranda's Snakes and Ladders Game!

A timeless board game cherished by generations,
offering simple and enjoyable gameplay.

Be the first to reach the final square on the board! Roll the
dice, climb the ladders, and dodge the snakes as you race
to the finishing line!

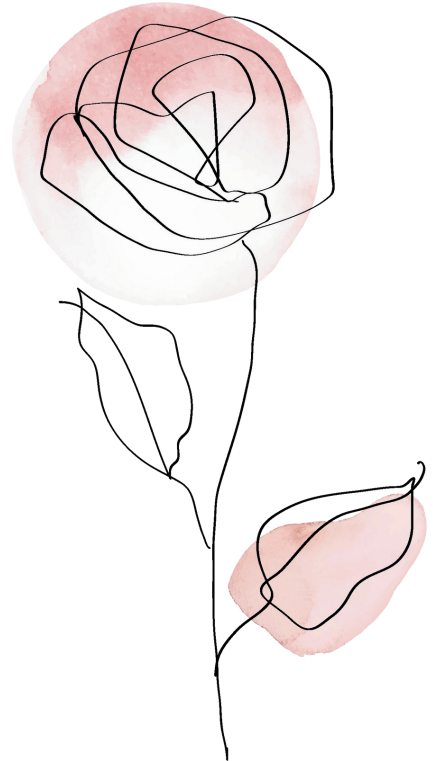
100	98	97	96	95	94	93	92	91
81	82	83	84	85	86	87	88	90
80	79	78	77	75	74	73	72	71
61	62	63	64	65	67	68	69	70
60	59	58	57	56	55	53	52	51
41	42	44	45	46	47	48	49	50
39	38	36	35	34	33	32	31	
21	22	23	24	25	26	28	29	30
20	19	18	17	16	15	14	13	12
1	2	3	4	5	6	7	8	10

Instructions:

1. Players take turn rolling the dice and moving their token forward the number of squares rolled.
2. If you land on the bottom of a ladder, climb up to the square at the top of the ladder.
3. If you land on the head of a snake, slide down to the square at the snake's tail.
4. To win the game, you must land on the final square "100" with an exact roll of the dice.

Tip: Rolling a six gives you an extra turn!

The Rose Veranda



Before you go, take part in our
Game of Fortune at the main entrance –
you could win exciting prizes such as

**a bottle of VCP Champagne,
a dining discount and more!**

Afternoon Tea Menu 29 January – 2 March 2025

Scones

Vanilla Scone, Orange Raisin Scone

Rosella Jam, Orange-Ginger Jam, Mascarpone Cream
D, E, G, V

Cold Sandwiches

Yuzu Chicken and Chilli Gougere with Candid Mandarin Peel

D, E, G, N

Citrus Crab Aioli in Mini Tart with Salmon Roe and Key Lime Zest

E, G, SE, SH

Golden Pumpkin and Cream Cheese Sandwich, Hawthorn Berry Flakes

D, N, V

Savoury

Spicy Bak Kwa Egg Tart

D, E, G, S

Prawn and Lobster Gyoza with Shellfish Essence with Avruga Caviar

D, E, G, SH

Soy Mirin Marinate Baby Abalone with XO Glutinous Rice Maki

G, SE, SH

Choice Of Main Course

Grilled Slow-Braised Five Spice Angus Grain Fed Short Rib

Fondant Potato and Roasted Pink Oyster Mushroom,
Chestnut, Périgueux Sauce
A, D

OR

Pan Seared Seabass

Peas Mousseline, Honey Glazed Finger Carrot, Tomato Tapenade,
Mandarin Orange Butter Sauce, Dill Essence
A, D, G, SE

OR

Roasted Corn-Fed Chicken Breast

Savoy Cabbage, Charred King Oyster, Yuzu Pumpkin Puree,
Natural Chicken Jus
D, G

OR

Texture of Celeriac

Peas Mousseline, Shaved Truffle, Espuma
D, G, V

Sweets

Money Bag

Citrus Coulis, Vanilla Chantilly
D, G

Golden Kumquat Knots

Kumquat Paste, Butter Cookies
D, E, G

Sakura Blossoms

Lotus Red Fruit, Yoghurt Whipped Ganache
D, E, G, N

Mandarin

Opalys Mousse, Strawberry Compote,
Raspberry Almond Sponge
D, E, G, N

Beverage

Signature Tea of Choice

OR

Coffee of Choice

OR

Golden Glow

Strawberry Bubbles, Gold Cordial,
Chrysanthemum, Ginger, Soda

\$68++ per person

Cocktail

Bubbly Blessing

Strawberry Bubbles, Gold Cordial, Chrysanthemum,
Veuve Clicquot Champagne

\$22++

A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts | T Tree Nuts |
SE Seafood | P Pork | SH Shellfish | V Vegetarian

Prices are subject to 10% service charge and prevailing government taxes.