



**From Peru to London and now Singapore!
Paddington™ Pops into SKAI for High Tea**



[Paddington™ High Tea]

From 6 October to 31 December 2025, SKAI invites guests to step into the delightful world of Paddington™ with a themed high tea set against panoramic views of Singapore.

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Executive Chef Seumas Smith and Executive Pastry Chef Yong Ming Choong craft an imaginative menu that transforms Paddington's favourite moments, from marmalade sandwiches and iconic red London buses to his well-travelled suitcase into playful, edible creations.

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The experience pairs storytelling with culinary craft, a Paddington photo moment and a jar of signature orange marmalade to take home. Prices start from \$78++ per adult and \$39++ per child.



SINGAPORE - 23 September 2025 - Since arriving in London from Peru with just a suitcase, duffle coat and an endless love for marmalade, Paddington™ has charmed generations with his curiosity, good manners and gentle mischief. Now, in partnership with STUDIOCANAL Kids & Family Ltd. (brand-owner of the Paddington brand), his world comes to life high above the city of Singapore, where Executive Chef Seumas Smith and Executive Pastry Chef Yong Ming Choong translate his adventures into inventive, visually striking creations. Each element of the menu is carefully crafted to capture Paddington's stories in edible form, from playful savoury bites to intricately detailed desserts, making the high tea both imaginative and memorable.

A Menu of Discovery, Best Enjoyed with Marmalade

The savoury selection brims with character and playful storytelling. The **Orange Marmalade Sandwich** is served tableside from Paddington's hat, a nod to the marmalade sandwiches he famously keeps for emergencies. This sweet reveal sets the tone for the experience, adding a touch of theatre and charm. The **Cheese and Truffle Gougères**, finished with a vivid red glaze, cheekily mirror Paddington's iconic hat, their light, airy texture and warmly savoury flavour turning a simple bite into something unforgettable. The **Honey Baked Ham, Apple and Whole Grain Mustard Remoulade**, presented in a red bun, brings together sweet ham, crisp apple and tangy mustard in a bold and unexpected pairing that reflects Paddington's spirited personality. The **Hot Smoked Salmon Rilette with Caviar**, evokes the elegance of London life and those moments when Paddington finds himself in grand surroundings quite by accident. Completing the selection, the **Crab Blini with Spicy Dressing and Yuzu** layers freshness, spice and citrus brightness. While the **Chicken Pie** offers a hearty, golden-crusting bake that recalls a quaint British tearoom, the perfect pick-me-up after Paddington's adventurous journey from Peru to London.

Paddington's story unfolds at the table through sweet, delicious pastries. The **Raspberry Battenberg Sponge**, adorned with London's iconic red double-decker bus, is a charming nod to the bustling city. The **Royal Hazelnut Praline**, shaped as a well-travelled suitcase and complete with Paddington's initials, recalls the treasured case he carried on his very first journey from Peru to London. The **Clementine Marmalade Sandwich with Honey Brioche** reimagines Paddington's favourite snack with a zesty twist, its golden brioche layered with honey, citrus butter and clementine marmalade, finished with a touch of edible gold for refinement. The **Paddington Fruity Macaron**, printed with his image, hides a burst of fruity flavour within its crisp shell, capturing his playful spirit and love of life's little joys. The **Lemon Tea Meringue Shortbread**, shaped like a cupcake, blends buttery shortbread, tangy lemon tea and fluffy meringue into a teatime classic. Completing the set, the **Citrus Basil Sorbet with Earl Grey Tea and Orange Pomelo Salsa**, crafted in the shape of a miniature orange, refreshes with bright citrus notes and the floral lift of Earl Grey tea, a fitting homage to Paddington's beloved marmalade and to a quintessential British tradition.



William J. Haandrikman, Managing Director at Fairmont Singapore and Swissôtel The Stamford, shares, “Paddington has captured hearts across generations, and we are excited to celebrate his timeless appeal with Singapore’s very first Paddington high tea that is as charming as it is inventive. Chef Seumas and Chef Ming have re-imagined his world with wit and creativity, turning favourite moments into memorable treats. It’s a joyful way for families and friends to come together at SKAI. With this, we are proud to have created over 20 distinctive thematic experiences, each one designed to surprise and delight our guests”

The high tea is served alongside freshly baked warm traditional plain and raisin scones with homemade jam, Devonshire clotted cream and butter, a classic staple of British teatime.

Guests may complete the experience with a choice of TWG tea, gourmet coffee or one of two handcrafted non-alcoholic cocktails. **Tea with Paddington™** blends orange marmalade, lemon juice, Earl Grey tea, orange juice and elderflower tonic, while **Sunshine at No. 32**, a tribute to the Browns’ home at Windsor Gardens, combines coconut, orange juice, lemonade and caramel cordial into a sunny, uplifting sip.

Strike a Pose in Paddington’s London

On arrival, guests are welcomed at the lobby of Swissôtel The Stamford with a London-themed photo opportunity, complete with a red phone booth, red mailbox, red bench and a Paddington cut-out, setting the stage for a charming afternoon.

Paddington’s Orange Marmalade Jam

Paying homage to Paddington’s beloved orange marmalade, SKAI’s artisanal rendition transforms surplus breakfast oranges into culinary treasure through thoughtful upcycling. This thoughtful keepsake reflects Paddington’s resourcefulness while keeping with Swissôtel The Stamford’s commitment to sustainability. Their pastry team carefully prepares each batch, cooking the fruit with juice and peel to capture the orange’s full-bodied essence. Natural ingredients including star anise, ginger, cardamom and lemon juice create complex, aromatic layers. This sustainable delicacy is packaged in a charming Paddington inspired jar, available for purchase at **\$12++** per jar at SKAI, while stocks last or available as a set when you order the **\$88++** high tea set.



High Tea Set Options

The Paddington™ High Tea will be served daily at a special timing from 12.15pm to 5.30pm, from 6 October to 31 December 2025. Each set includes a choice of non-alcoholic cocktail, TWG Tea or gourmet coffee selections. Guests may also opt for a free-flow package available per person for 1.5 hours, with Pommery Champagne and house wine at \$138++ or San Martino Prosecco and house wine at \$58++.

6 October to 30 November: **\$78++ per adult** or **\$88++ per adult with a takeaway jar of Orange Marmalade Jam**, and **\$39++ per child (6 to 12 years old)**

1 to 31 December: **\$88++ per adult with a takeaway jar of Orange Marmalade Jam**, and **\$39++ per child (6 to 12 years old)**

Click [HERE](#) to view the full menu for the Paddington High Tea. Reservations can be made at +65 6431 6156, via email at skai@swissotel.com, or online at www.skai.sg.

Supporting high-resolution imagery is available [HERE](#).

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About SKAI

Bringing to the fore a chic contemporary grill set in a lifestyle and social dining destination, SKAI is located on the 70th floor of the iconic Swissôtel The Stamford and is the go-to sky-dining establishment in Singapore. Pairing unparalleled views of the cityscape with a curated selection of prime beef cuts and fresh seafood infused with delicate Japanese accents, Chef Seumas Smith's signature culinary style, philosophy and techniques are showcased in SKAI's contemporary and casually inviting setting.

SKAI is open daily from 12pm to 12midnight., offering uninterrupted service from midday to midnight. From an express business lunch to champagne and tuna at the bar, a Golden Hour cocktail, or a late-night supper, SKAI invites guests to dine and play at any hour of the day.

Inspired by Nordic simplicity, the airy minimalist space features light maple wood, soft natural hues, minimalist vertical design and organic textures to create an urban atmosphere with a residential design aesthetic. The elegant space seats 129 guests, making the casual and vibrant, yet intimate setting perfect for social gatherings.



About Paddington™

For over 65 years, British-born writer Michael Bond has delighted readers all over the world with his stories about Paddington, the bear from Peru, famous for his love of marmalade. The kindness and humour in the stories appeal to children and adults alike, ensuring Paddington's enduring popularity from one generation to the next.

Since then, Paddington's adventures have been adapted several times for television and at the end of 2014 Paddington made his debut onto the big screen, a further film Paddington 2 followed in 2017. The third instalment Paddington in Peru was released in the UK on 8th November 2024 and internationally throughout 2025 grossing over \$212 million at the box office. The movies are produced by STUDIOCANAL, Europe's leader in production, distribution and international sales of feature films and series, part of CANAL+ Group, major player in the creation and distribution of content worldwide. In 2020, a brand-new Paddington TV series designed for a pre-school audience, The Adventures of Paddington launched on Nickelodeon, winning two Daytime Emmys.

You can catch-up with Paddington's many adventures on: Instagram&TikTok @paddingtonbear | Facebook.com/PaddingtonBear | dailymotion.com/Paddington | YouTube.com/PaddingtonBearOfficial

Shop all collections at: <https://store.paddington.com/>

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ABOUT STUDIOCANAL (a CANAL+ Company)

STUDIOCANAL, CANAL+'s in-house studio, is one of Europe's leading film and television studios, with worldwide production and distribution capabilities. It operates directly in nine major European markets including Austria, Benelux, Denmark, France, Germany, Ireland, Poland, Spain and the United Kingdom, as well as in Australia and New Zealand, and offices in the United States and China. STUDIOCANAL finances, produces, and distributes 80 films per year. It owns one of the most prestigious catalogues in the world and the largest catalogue of European titles, boasting more than 9 400 titles from 60 countries. With a catalogue spanning 100 years of film history, STUDIOCANAL has invested close to 25 million euros into the 4K restoration of nearly 1 000 classic feature films over the past 7 years.



STUDIOCANAL also produces over 15 series each year, including local creations and premium international co-productions, and distributes its scripted productions and CANAL+ Originals globally (2,000 hours of current and library content in distribution). Projects are produced in-house by STUDIOCANAL or through its worldwide network of production companies, including 2e Bureau, Flab, Kissman, Pernel, Upside and Grands Ducs Films in France; Birdie Pictures, Urban Myth Films, Strong Film & Television, Sunny March TV and Brock Media in the UK; Bambú Producciones and Te Espero en Marte in Spain; Lailaps Films and STUDIOCANAL Series in Germany; Opus TV in Poland; Sam Productions in Denmark; Dingie in Belgium; and The Picture Company in the United States.

canalplusgroup.com/en/group/content-production-distribution-and-other

About Swissôtel The Stamford

Swissôtel The Stamford is part of the Swissôtel Hotels & Resorts group. The hotel provides a wide range of amenities from a luxurious range of 1,252 guestrooms and suites, 7 restaurants and bars. It also houses the 108,000 sq ft Raffles City Convention Centre which comprises 34 meeting venues with technologically advanced business facilities and services. One of Southeast Asia's tallest hotels and conveniently located in the heart of Singapore, Swissôtel The Stamford boasts panoramic views of Singapore, Malaysia and nearby islands of Indonesia.

As a purpose-driven hospitality brand committed to sustainability, Swissôtel The Stamford is proudly a Global Sustainable Tourism Council (GSTC) Certified hotel. Sustainability initiatives include reduction of single-use plastic, using sustainable products in restaurants and most notably, the launch of the industry's first urban Aquaponics farm within the hotel where fish and vegetables grow together in a pesticide-free integrated system.



Address	SKAI, Level 70, Swissôtel The Stamford, Singapore 178882
Contact/Reservations	Call +65 6431 6156 or email skai@swissotel.com
Menus	All day dining: 12pm to 10pm Lunch: 12pm to 2pm High Tea: 12.15pm to 5.30pm Supper Club: 9.30pm to 12 midnight
Capacity	129 pax
Website	www.skai.sg
Closest MRT	City Hall

For more information, please contact:

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