



# SET MENU

## STARTER

Soup of the Day

- or -

Fried chorizo croquette accompanied by guacamole served with tomato salsa tossed in a Love Me Tea infused vinaigrette.

## MAIN COURSE

Romaine lettuce tossed in a parmesan, garlic and anchovy dressing infused with Smoky Earl Grey, accompanied by quail eggs and seared tuna tataki slices, served with herb bread croutons and semi dried tomatoes.

- or -

Fettuccine tossed in a traditional cabonara sauce infused with Darjeeling Britannia Tea accompanied by pancetta and shimeji mushrooms, served with a soft cooked egg.

- or -

Grilled Iberico pork collar marinated with a barbeque sauce infused with Moroccan Mint Tea accompanied by celeriac boulangère and green beans, topped with crispy garlic and pine nuts.  
*Supplement of \$80 applies*

- or -

Seared Hamachi fillet topped with kataifi crust accompanied by edamame purée, couscous with roasted bell peppers salsa sprinkled with Happy Hour Tea powder.  
*Supplement of \$100 applies*

## HOT TEA

### VANILLA FLOWER TEA

A complex and well-balanced blend combining rare and precious black tea and red tea, which infuses into a cup suffused with the warm flavours of vanilla followed by a sweet, lingering aftertaste.

- or -

## ICED TEA

### POMME PRESTIGE TEA

A lingering desire. A whiff of temptation. A forbidden fancy on the eve of the unknown. Alluring and fragrant apples yield their immortal aroma to this tangy and delightful Tea WG black tea.

## DESSERT

Brownie carrot cake layered with a coconut mousse infused with Vanilla Bourbon Tea, topped with a dark chocolate coconut ganache, served with a mango sorbet.

- or -

Choose from our trolley of tea infused pâtisseries, conceived and crafted daily.

<b>MAIN COURSE + TEA</b> .....	<b>\$128</b>
<b>MAIN COURSE + DESSERT + TEA</b> .....	<b>\$168</b>
<b>FULL SET MENU</b> .....	<b>\$208</b>

