



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.

- or -

Arugula salad tossed with Parma ham accompanied by shaved parmesan, green apple wedges and walnuts served with a vinaigrette infused with Fruit Mountain Tea and balsamic vinegar.

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 -

Linguine tossed in a light chilli tomato sauce infused with Singapore Breakfast Tea, served with sautéed shrimp, asparagus and crispy garlic .

Supplement of \$40 applies

- 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.

STARTER + MAIN COURSE + TEA \$188

FULL SET MENU \$208



**Supplement for teas above \$85.*

PLEASE ASK YOUR WAITER ABOUT ALLERGENS.