



FATHER'S DAY SET FOR 2

9 - 17 June

STARTER

Choice of 2 starters:

Classic beef consommé served with Royal Darjeeling FTGFOP1 infused caviar and foam.

- or -

Grilled tiger prawns brined with Pu-Erh of the Night accompanied by julienne of carrot and cucumber tossed in a Thai style chilli dressing and a garden salad, served with pickled shallots and pine nuts.

MAIN COURSE

Choice of 2 main courses:

Squid ink risotto complemented by a dashi broth infused with French Earl Grey accompanied by grilled tiger prawns and served with calamari rings and asparagus.

- or -

Seared monkfish fillet wrapped with Parma ham accompanied by potato galettes, braised shallots and served with a light seafood sauce infused with Coconut Tea.

- or -

Roasted French duck breast rolled with Sichuan pepper accompanied by grilled endive and caramelized carrot, served with a gooseberry sauce infused with American Earl Grey.

HOT TEA

BREAKFAST KING TEA

A vigorous blend of broken & whole leaf black teas will embolden the palate with an invigorating intensity. Balanced by notes of rare ginseng root and hints of sweetness, this majestic blend will impart calm and strength for the day ahead.

- or -

ICED TEA

TIMELESS TEA

A swirling eddy of savours, this classic black tea, blended with a passionate bouquet of hibiscus and bright flowers, turns back the hand of time, producing a refreshing cup with a lingering floral aftertaste. For those moments of eternal emotion.

DESSERT

Choice of 2 desserts:

Almond streusel filled with fresh strawberry and basil confit accompanied by a whipped Chantilly infused with Jasmine Queen Tea served with a quenelle of red fruit sorbet.

- or -

Choice of one tea infused pâtisserie from our trolley, conceived and crafted daily.

SET FOR TWO **\$688**





SET MENU

STARTER

Soup of the Day

- or -

Mixed mushroom quesadilla accompanied by Brie cheese, tomatoes, pickled jalapeño, chopped red onions, served with sour cream and a mesclun salad tossed in a Magic Moment Tea infused vinaigrette.

- or -

Roasted French chicken accompanied by julienne of Thai papaya, jicama, coriander and pumpkin seeds served with a lime and yuzu vinaigrette infused with Bain de Roses Tea.

MAIN COURSE

Smoked swordfish with quinoa accompanied by cucumber, capers, radish and olives served with baby kale tossed in a Lemon Bush Tea infused vinaigrette.

- or -

Creamy crabmeat risotto accompanied by fennel, tomato and sea grapes sprinkled with Sakura! Sakura! Tea leaves.

Supplement of \$40 applies

- or -

Roasted Black Angus striploin accompanied by French beans, baked potato tossed in Cajun butter and served with a beef jus infused with Imperial Lapsang Souchong.

Supplement of \$80 applies

- or -

Seared sea bass accompanied by baby cuttlefish, broccolini and pearl barley served with a dashi broth infused with Royal Darjeeling FTGFOP1.

Supplement of \$100 applies

HOT TEA

MIDNIGHT HOUR TEA

As the clock chimes midnight, this tea unfurls a magical infusion of decaffeinated black tea delicately blended with fragrant tropical fruits. A tea to transform and renew.

- or -

ICED TEA

NUMBER 15 TEA

A marvelously unique green tea. Comforting sweet spices contrast with the rare flavours of Sicilian bitter orange and raw ginkgo leaves, which impart a surprising taste of ripe starfruit on the palate.

DESSERT

Lemon bavarois mousse infused with Apple Tea, layered with apple compote jelly, ginger and lemon grass cream, served with a scoop of yuzu 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.