



SET MENU

STARTER

Soup of the Day

- or -

Fresh heirloom tomatoes and mini mozzarella cheese balls accompanied by a mesclun salad served with a vinaigrette infused with Love Me Tea and balsamic glaze.

- or -

Smoked Scottish salmon carpaccio accompanied by pomegranate, mizuna salad and shaved parmesan, served with a Fruit Mountain Tea infused vinaigrette.

MAIN COURSE

Quiche Lorraine accompanied by bacon, brown mushrooms and onions served with a mesclun salad tossed in a Lemon Bush Tea infused vinaigrette.

- or -

Risotto accompanied by baby squid, clams, baby spinach and shaved cheese served with a clam juice infused with Safari Tea. *Supplement of \$40 applies*

- or -

Braised Wagyu short rib in a Burgundy sauce, accompanied by cauliflower purée, pearl onions, baby carrots and French beans, served with a reduced red wine and Pu-Erh Prestige infused beef jus. *Supplement of \$80 applies*

- or -

Pan-seared king tiger prawns accompanied by roasted corn, kidney beans, peppers and red onions served with a lobster sauce infused with London-Singapore Tea. *Supplement of \$100 applies*

HOT TEA

ROYAL MOROCCAN TEA

With rare resins and fresh notes of the world's rarest elixirs – ambry myrrh, musk, and precious calambac – this blend truly yields a majestic infusion.

- or -

ICED TEA

EARL GREY GENTLEMAN

A rich and robust Ceylon is balanced with intense and fragrant Tea WG bergamot, giving this black tea blend a sparkling citrus aroma and an enduring and refreshing aftertaste. A dashing tea of sophistication.

DESSERT

Grand Wedding Tea infused vanilla mousse covering a chocolate almond sponge layered with a mixed tropical fruits cream topped with a white chocolate piece, served with a scoop of mixed berry sorbet.

- or -

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

Enjoy this week's recommended tea selections at 15% discount with purchase of the Set Menu

STARTER + MAIN COURSE + TEA	\$188
FULL SET MENU	\$208

