



SET MENU

STARTER

Soup of the Day

- or -

Pickled cauliflower accompanied by baby scallops, hard-boiled quail egg and a mesclun salad served with a Fruit Mountain Tea infused vinaigrette.

- or -

Japanese bluefin tuna tartare accompanied by chopped shallots and coriander, tossed in a honey dressing infused with Lemon Bush Tea and served with bread chips.

MAIN COURSE

Roasted beetroot and spinach salad accompanied by poached shrimp, caramel walnuts, chickpeas, ricotta cheese and served with a Happy Tea infused vinaigrette.

- or -

Tagliolini pasta tossed in a Brother's Club Tea infused cream sauce with roasted aubergine, accompanied by a seared tuna fillet and roasted cherry tomatoes and topped with mozzarella cheese.
Supplement of \$40 applies

- or -

Roasted French chicken brined with spices, accompanied by red lentils, artichoke, Thai asparagus and served with a Caramel Tea infused game jus.
Supplement of \$80 applies

- or -

Seared Hokkaido scallops accompanied by white radish in a dashi broth, baby spinach and served with stir-fried shimeji mushrooms and miso foam topped with Genmaicha furikake.
Supplement of \$100 applies

HOT TEA

NUMBER 16 TEA

A tremendously rich and woody China black tea that conjures up the fragrance of cedar and pine forests, and is blended with powerful herbal notes of rare anise.

- or -

ICED TEA

HOLIDAY IN PARIS TEA

Rare Yin Zhen and sweet vanilla have been blended as an ode to a leisurely promenade along the cobblestone streets of Paris.

DESSERT

Matcha cheese cake topped with a raspberry confit and cream cheese whipped ganache, served with a scoop of mixed berry sorbet.

- or -

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

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

