



SPECIAL BRUNCH MENU

10am to 3pm

Each set is served with 2 choices of hot or iced tea* from our extensive tea list and freshly squeezed apple or orange juice.

STARTER

2 sets of:

Poached egg accompanied by roasted red potatoes, bell peppers, zucchini and veal sausage served with a beef jus infused with Smoky Russian Tea.

MAIN COURSE

Choice of 2 main courses:

Cornflake-crusted halibut accompanied by herb focaccia bread and grilled onions served with matchstick potatoes and a meslun salad tossed in a Fruit Mountain Tea infused vinaigrette.

- or -

Pan-seared Hokkaido scallops accompanied by creamed risotto with green peas and shaved parmesan served with a sea urchin infused Tea Party Tea sauce.

- or -

Grilled beef skirt steak accompanied by black trumpet mushrooms, fregola pasta, baby spinach and roasted garlic served with a beef jus infused with Pu-Erh Prestige.

PÂTISSERIES

Choice of 2 freshly baked muffins or scones served with tea jelly and whipped cream

- and -

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

HOT TEA

WHITE SILK TEA

Reuniting only the best from the tea plant, this blend of China blue tea, green tea and the finest silver tips of Yin Zhen yields a floral bouquet with soft tonalities of honey and caramel. A tapestry of flavours.

- or -

ICED TEA

MAGIC MOMENT TEA

A magical potion that unites the delicious character of enveloping black tea, rare citrus fruits and the nutty savours of tropical coconut.

SET FOR TWO \$598



WG *Supplement for teas above \$85. Prices are not inclusive of service charge or goods and service tax
PLEASE ASK YOUR WAITER ABOUT ALLERGENS.