



FESTIVE SET MENU

FESTIVE SPECIAL

COCKTAIL \$118

A Joy of Christmas Tea cocktail with a touch of sparkling white wine.

MOCKTAIL \$80

An eggnog-inspired almond milk mocktail infused with Joy of Christmas Tea, cinnamon and cocoa powder.

STARTER

Baked parmesan mousse topped with crab meat salsa and White Christmas Tea infused glaze.

- or -

Braised pigeon and tomato consommé served with pigeon confit ravioli and Red Christmas Tea infused caviar.

MAIN COURSE

Steamed Boston lobster tail accompanied by a seabass tartare with lime zest and coriander.

- or -

Herb coated lamb rack accompanied by zucchini cannelloni stuffed with goat cheese, olive and mint.

HOT TEA

RED CHRISTMAS TEA

For those cosy holiday evenings, this theine-free red tea is a festival of flavours and spices, to reminisce and celebrate all year long.

- or -

ICED TEA

NOEL! NOEL! TEA

An elixir that will surely inspire wintry fireside reunions and joyful Christmas celebrations, this white tea and black tea blend resounds with fragrant spices and tones of clementine and rich Tahitian vanilla. A warm and generous tea.

DESSERT


Yule log encasing a Red Christmas Tea infused vanilla mousse layered with lychee rose raspberry confit and madeleine sponge served with a red fruit sorbet and raspberry sauce.

STARTER/SOUP + MAIN COURSE + DESSERT + TEA* \$428

STARTER + SOUP + MAIN COURSE + DESSERT + TEA* \$468

FREE FLOW SPARKLING \$288



 *Supplement for teas above \$85.

PLEASE ASK YOUR WAITER ABOUT ALLERGENS.