



SET MENU

MAIN COURSE

Slow-cooked veal breast glazed with a Singapore Breakfast Tea infused soy sauce, accompanied by a coral lentil and squash mash, served with charred onions and savoy cabbage.

- or -

Squid ink spaghetti tossed in a clam and basil butter emulsion, accompanied by pan-seared squid, tiger prawns infused with Earl Grey Gentleman and bell pepper confit.

- or -

Warm honey-glazed organic chicken breast with cereal, served on a bed of frisée salad with julienned carrots and cherry tomatoes tossed in a Tibetan Secret Tea infused vinaigrette, accompanied by soft-cooked quail eggs.

DESSERT

Vanilla Basque cheesecake accompanied by fresh berries and raspberry coulis, served with Timeless Tea infused raspberry sorbet.

- or -

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

HOT TEA

TAWNPENG BOPF

This harvest, grown at altitudes of over 2,000 metres, offers an authentic, full-bodied and intense cup. An invigorating black tea. Perfect for a brisk morning awakening.

- or -

ICED TEA

WHITE KNIGHT TEA

An authentic TWG Tea blend that celebrates great legends of chivalry. This noble melange of Formosa oolong and white tea is delicately scented with the fragrance of grand orchids that produces a smooth yet resilient cup. An iron hand in a velvet glove.

MAIN COURSE	\$29.50
MAIN COURSE + TEA	\$40
MAIN COURSE + TEA + DESSERT	\$50

