



SET MENU

MAIN COURSE

Spaghetti with bay scallops in basil and zucchini pesto sauce, served with dried strawberry tomatoes and Emmental cheese chips infused with Sencha Meicha.

- or -

Wagyu flank steak served with tarragon and confit shallot beef jus, accompanied by a raclette cheese and potato soufflé infused with Golden Swan Tea, and roasted asparagus.

DESSERT

Crème caramel infused with Vanilla Bourbon Tea, served with lemon madeleines.

- or -

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

HOT TEA

IMPERIAL OOLONG

An exquisitely balanced semi-fermented TWG Tea yielding a luminous golden infusion. Delicate floral notes intertwine with gentle vegetal notes, creating a harmonious and refined profile. Smooth and creamy on the palate, it concludes with a lingering, graceful finish.

- or -

ICED TEA

MORNING MIST TEA

In sympathy with the awakening of nature, this radiant blend of black tea and first flush Darjeeling boasts sweet notes of vanilla with a hint of rose that evokes a dewy sensation of freshness.

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

