

# WEEKDAY SET MENU

### **STARTER**

Soup of the day

- or -

Garden salad tossed in an 1837 Green Tea infused vinaigrette.

# **MAIN COURSE**

Crispy chicken thigh served on a bed of Romaine lettuce with quail eggs, cherry tomatoes, parmesan and blueberries, tossed in a Smoky Earl Grey infused parmesan and garlic dressing.

- or -

Toasted sourdough bread topped with poached farmhouse eggs served with hollandaise sauce and smoked salmon, accompanied by a grapefruit and orange garden salad tossed in an 1837 Green Tea infused vinaigrette.

- or -

Fried soft shell crab pasta tossed in a salted egg sauce, accompanied by shimeiji mushrooms and Crème Caramel Tea powder.

Supplement of \$40 applies

- or -

Grilled Wagyu beef burger with caramelized onion, lettuce, tomato and cheddar cheese, accompanied by Matcha fries or garden salad.

Supplement of \$60 applies

#### DESSERT

Tea-infused pâtisseries from our trolley, conceived and crafted daily.

- or -

Choice of 3 tea-infused macarons.

### **HOT TEA**

### **GRAND ISTANBUL TEA**

A rich and intense black tea blend that is full of character and which infuses into a ruddy, coppercoloured cup. A nostalgic creation reminiscent of the glory of Constantinople.

- or -

### **ICED TEA**

# **RIVIERA TEA**

A magnificent blend of green tea with sweet notes of lavender and rose. This sensual cup leaves an elegant floral bouquet on the palate.

FULL SET MENU ...... \$268





# 平日套餐

# 前菜

是日餐湯

- 或 -

田園沙律伴注入1837綠茶的香醋汁。

# 主菜

香脆雞腿肉搭配羅馬生菜、鵪鶉蛋、櫻桃蕃茄、巴馬臣芝士及藍莓,佐注入煙燻伯爵茶的 巴馬臣芝士香蒜沙律醬汁。 - 或 -

烘酸種麵包配搭水波蛋、煙三文魚及荷蘭醬,伴西柚及香橙田園沙律佐以1837綠茶 特調香醋汁。 -或-

炸軟殼蟹義大利麵配以蟹味菇及鹹蛋黃醬,撒上焦糖奶油南非之茶茶粉。 (須補\$40差價)

- 或 -

香煎和牛漢堡搭配焦糖洋蔥、生菜、蕃茄及車打芝士,配搭抹茶粉薯條或田園沙律。 (須補\$60差價)

# 甜點

甜點推車中的手工茶香蛋糕。

-或-

任選三款茶香馬卡龍。

# 茶燃

# 伊斯坦堡特選

這濃釅的紅茶泡出來的茶湯呈琥珀色,茶香甜潤馥郁,品嘗時讓人聯想起古代君士坦丁堡的光輝歲月。 -或-

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### 冰茶

### 河岸風情之茶

綠茶與薰衣草及玫瑰搭配,組成美妙的調配茶,口味高雅感性,飲後有如將花卉芳香長留 於口中。

全份套餐......\$268



(WG) 選擇超過\$85以上茗茶,需補差價。需另收10% 服務費。結單後不足一元之金額將以四捨五入計算。 如有食物過敏,請咨詢店內服務員。