

WEEKDAY SET MENU

STARTER

Soup of the day

- or -

Garden salad tossed in an 1837 Green Tea infused vinaigrette.

MAIN COURSE

Grilled tiger prawns accompanied by a green papaya, pomelo and pomegranate, tossed in a Grand Wedding Tea infused fresh mango and chilli vinaigrette.

- or -

Classic style scrambled eggs accompanied by smoked salmon, pork sausage, roasted cherry tomatoes, bacon, sautéed mushrooms, avocado and toast, served with Singapore Breakfast Tea infused baked cannellini beans.

- or -

Saikyo miso yaki halibut linguine tossed with mushrooms and Japanese soy sauce, accompanied by Genmaicha Furikake.

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

NUMBER 17 TEA

As gentle as a warm spring rain, this sophisticated green tea and black tea blend is light and sparkling, and once infused, transforms into a rich and elegant infusion accented by malty notes of white chocolate and nuts. White rose and jasmine blossoms suffuse the tea with a quiet floral aftertaste.

- or -ICED TEA

WEEKEND IN HONG KONG TEA

The energy of this island metropolis is captured in this grand melange green tea, wild rhubarb, a scattering of blossoms and subtle overtones of malty toffee. An audacious blend that will transport you to the city and back.

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

香煎虎蝦伴青木瓜、香柚及石榴, 佐注入皇家婚禮茶的芒果香辣油醋汁雜菜沙律。

- 或 -

西式炒蛋配煙三文魚、豬肉腸、烤櫻桃蕃茄、煙肉、炒蘑菇、牛油果及多士,佐融入獅城早餐茶的焗豆。

- 或 -

西京燒比目魚蘑菇和風醬油扁意粉,搭配玄米茶飯素。 (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。

茶燒

第十七號茶

猶如溫暖的春天雨水,這精緻的綠茶與紅茶調配茶清爽怡人,沖泡出來的茶濃郁優雅,帶有白巧克力與漿果的麥芽味,喝進嘴裏可細味到白玫瑰與茉莉花所給予的輕微香花餘香。 - 或 -

冰茶

香港週末之茶

為詮釋這摩登島嶼城市的激情,將特選綠茶佐以魔幻配方,幻似太妃糖的香味撲鼻而來,藉由杯中這朵朵花瓣,帶您穿梭城市之中,無限暢行。

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。