



# SET MENU

## MAIN COURSE

Pan-roasted duck breast served with a green peppercorn and Pai Mu Tan infused sauce, accompanied by sautéed potatoes and a mesclun salad.

- or -

Pan-seared octopus served with piquillo pepper coulis and squid ink vinaigrette, topped with a free-range poached egg seasoned with Matcha salt, accompanied by Padrón peppers and confit Charlotte potatoes.

- 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

Chocolate mousse cake infused with Eau Noir Tea, served with raspberry coulis and fresh raspberries, accompanied by Eau Noir Tea infused Chocolate Manjari sorbet.

- or -

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

## HOT TEA

### EMPEROR PU-ERH

Recognised for its medicinal qualities, this TWG Tea matured tea yields a strong and earthy fragrance, with a warm taste of terroir. A perfect post-meal tea.

- or -

## ICED TEA

### SAVANNAH DAWN TEA

A fragrant meadow of sweet decaffeinated green tea blended with the tart notes of rare maracuya and ripe mango. A fragrant tea to be enjoyed from sunrise to sunset.

**MAIN COURSE + TEA ..... \$45**

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