



# SET MENU

## MAIN COURSE

Sautéed sliced Wagyu beef and mushrooms in a creamy Stroganoff sauce, served with Parmesan shavings and bread croutons, sprinkled with Genmaicha furikake, accompanied by rice pilaf.

- or -

Slow-cooked cod and Bouchot mussels served with marinière emulsion, roasted hazelnuts and piquillo peppers, accompanied by Sencha Prestige infused haddock parmentier.

- 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

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

### CEYLON OP THEINE-FREE

This fine Orange Pekoe black tea offers a golden, decaffeinated cup that is balanced yet intense in flavour. An excellent tea to enjoy with cakes and sandwiches at any time of day.

- or -

## ICED TEA

### FIRST EDITION TEA

A magical manuscript that engages all of the senses, this essay is a combination of fruity green tea enhanced by the philosophical aroma of cherry blossoms and verberna, which enthralls and captivates.

<b>MAIN COURSE + TEA</b> .....	<b>\$45</b>
<b>MAIN COURSE + TEA + DESSERT</b> .....	<b>\$55</b>

