



SET MENU

STARTER

Soup of the Day 每日主厨精选汤品

- or -

Salad of the Day

MAIN COURSE

Sautéed chanterelle mushroom and linguine pasta tossed in a light garlic and Emperor Pu-Erh infused cream sauce, accompanied by oyster mushroom crisps and soft cooked egg, topped with black truffle shavings.

意大利扁面和香炒鸡油菌拌盛御普洱茶茶香大蒜奶油酱汁，搭配香脆平菇，温泉蛋和新鲜黑松露片。

- or -

Pan-seared Japanese scallops accompanied by Jerusalem artichoke purée, lovage tuile, oven-baked king oyster mushrooms and mushroom crisps, served with a Snow Mountain Tea infused orange beurre blanc sauce.

香煎日本带子佐以雪山白茶桔子黄油酱汁，搭配洋姜泥，香烤杏鲍菇，香脆杏鲍菇和欧芹脆片。

- or -

Grilled oriental chicken and caramelised bacon with opulent butterhead lettuce salad accompanied by breaded soft cooked egg, heirloom cherry tomatoes, avocado and Comté cheese, sprinkled with freshly grounded Purple Buds Tea and spices.

东方香料烤鸡搭配奶油生菜，培根，面包糠炸鸡蛋，佐以串番茄，牛油果和孔泰芝士，撒上新鲜混合香料和紫色花蕾黄昏茶茶粉。

PÂTISSERIE

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

可自甜点推车上任选一款每日新鲜特制茶风蛋糕。

HOT TEA

CHRYSANTHEMUM BLACK TOUCHA 菊香沱茶

Compressed, matured tea 'cups' are blended with pristine chrysanthemum blossoms to yield an infusion of floral sweetness.

优质普洱茶与清新淡雅的菊花花蕊调配压缩，泡出来的茶甜蜜又馥郁芳香。

- or -

ICED TEA

POMME PRESTIGE TEA 苹果精配红茶

A forbidden fancy on the eve of the unknown. Alluring and fragrant apples yield their immortal aroma to this tangy and delightful black tea with a scattering of white tea buds.

梦幻般的香气热情四射地舞动着，探索那未知的禁忌，一种充满曼妙的神韵围绕在馥郁苹果香氛中。此款红茶足以刻画记忆里的茶味印记。

MAIN COURSE + TEA RMB148

STARTER + MAIN COURSE + TEA RMB178

MAIN COURSE + PÂTISSERIE + TEA RMB188

