



# SET MENU

## MAIN COURSE

Bay scallops and spaghetti tossed a in rich pesto sauce, served with artisanal dried tomatoes and Emmental cheese chips with Sencha Prestige.

- or -

Warm honey glazed chicken breast and 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

Meringue topped on a joconde sponge filled with Christmas Lights Tea strawberry sorbet and Silver Moon Tea ice cream, layered with strawberry confit and mascarpone Chantilly cream, served with fresh berries and a strawberry sauce.

- or -

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

## HOT TEA

### SAMOVAR NIGHT TEA

Recreate the emotion of a winter's evening in St. Petersburg with this strong and rich black tea carefully blended with blue tea and with exquisite nutty overtones.

- or -

## ICED TEA

### HOLIDAY SPIRIT TEA

A nostalgic blend of black tea blended with magical and evocative spices – a true invitation to make merry. A festive tea that pays tribute to the warmth and joy of the celebratory season.

<b>MAIN COURSE + TEA</b> .....	<b>\$32</b>
<b>MAIN COURSE + TEA + DESSERT</b> .....	<b>\$38</b>

