



SET MENU

MAIN COURSE

Pan-roasted red grouper accompanied by Coconut Tea infused risotto, served with light curry emulsion and topped with green apple and coconut shavings.

- or -

Seared quail served with a red wine and shallot sauce, accompanied by potato and cauliflower gratin infused with black truffle and arugula tossed in a Tokyo-Singapore Tea infused vinaigrette.

- or -

Seared Tasmanian ocean trout on a bed of Tuscan kale salad with roasted pumpkins, puffed wild rice, broccoli and cauliflower seasoned with a calamansi dressing, served with fresh pomegranate and an Indian Night Tea infused beetroot relish.

DESSERT

Soufflé cheesecake accompanied by a scoop of fromage blanc cheese sorbet, served with a Crème Brulée Tea infused strawberry jus.

- or -

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

HOT TEA

DRAGON WARRIOR TEA

A fragrant balance of black tea and blue tea mysteriously combined with the complexity of fresh floral aromas and harmonious fruits. A tea of strength and spirituality.

- or -

ICED TEA

BREAKFAST YUZU TEA

A vivacious blend of green teas awakens the senses and is delicately balanced by notes of rare citrus fruit and delicate blossoms. A tea to soften awakenings.

MAIN COURSE + TEA \$32

MAIN COURSE + TEA + DESSERT \$38

