



# SET MENU

## SOUP OF THE DAY

每日例湯

### MAIN COURSE

Slow-roasted spiced pork shoulder with chives, accompanied by an 1837 Black Tea infused mini polenta croque, served with charred Brussels sprouts and figs confit with a port wine glaze.

慢烤香料豬肩肉襯蝦夷蔥，佐1837黑茶風味迷你玉米糕庫克，搭配炙煎孢子甘藍與波特酒烤無花果。

- or -

Pan-seared crimson snapper, served with barley risotto and charred Romaine lettuce, accompanied by parmesan cheese, microgreens, and a Jasmine Queen Tea infused seaweed butter sauce.

香煎姬鯛佐大麥仁燉飯與炙燒蘿蔓葉，襯帕瑪森起士迷你苗菜，搭配皇后茉莉花綠茶風味海藻奶油醬汁。

- or -

Roasted salmon with chorizo crust topped on Uva Highlands BOP infused spaghetti tossed in pesto accompanied by pan-seared zucchini.

烏瓦高地BOP茶香義大利麵拌佐蘿勒青醬與綠櫛瓜，搭配西班牙臘腸烤鮭魚。

### DESSERT

Earl Grey Fortune infused chocolate mousse layered with orange confit and chocolate hazelnut crumble, served with Earl Grey Fortune infused Chantilly cream.

伯爵富貴茗茶風味巧克力慕斯，鑲佐柑橘風味凝凍與巧克力榛果脆餅，搭配伯爵富貴茗茶香緹。

- or -

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

可自甜點推車上任選一款每日新鮮特製TWG Tea手工茶風蛋糕。

### HOT TEA

#### NEW YORK BREAKFAST TEA 紐約早餐茶

This extraordinary black tea is an inviting whole-leaf Assam blended with rich and malty sweetness. A tea to savour from morning till far into the night.

一件創時代感的作品，出自於永不沈睡的光輝大都市。紐約早餐茶採用全葉阿薩姆製成，單一扎實，茶湯濃郁充滿麥芽甜蜜。適宜全天不分晝夜享用。

- or -

### ICED TEA

#### MIDNIGHT HOUR TEA 午夜時光之茶

As the clock chimes midnight, this tea unfurls a magical infusion of decaffeinated black tea delicately blended with fragrant tropical fruits. A tea to transform and renew.

時鐘輕輕宣告午夜的來臨，這款無茶鹼黑茶正靜靜綻放出它那充滿魔力的暗香，隨著熱帶水果的香調，準備迎接夜與黎明的交替。

**MAIN COURSE + TEA** ..... \$800

**MAIN COURSE + TEA + SOUP** ..... \$900

**FULL SET MENU** ..... \$1,050



Prices are not inclusive of service charge. PLEASE ASK YOUR WAITER ABOUT ALLERGENS.  
價格未含一成服務費，最低消費每人一壺茗茶。如有食物過敏，請諮詢店內服務人員。