



SET MENU

Soup of the day
每日例湯

MAIN COURSE

Pan-seared New Zealand lamb rump, accompanied by wilted chayote and Singapore Breakfast Tea infused crêpe, served with roasted zucchini, tomato confit and garlic feta cheese, drizzled with a lamb jus.
香煎紐西蘭高地羊臀里肌, 搭配龍鬚菜與獅城早餐茶香法式薄餅佐爐烤烤櫛瓜、油封小蕃茄及蒜味羊奶酪, 附香料羊骨醬汁。

- or -

Seared cod fish in a French Earl Grey infused fish broth, accompanied by steam bok choy, sauteed oyster and shimeji mushrooms served with sticky pilaf rice.
香煎扁鱈魚與綜合野菇、迷你青江菜及特製糯米飯, 附法式伯爵茶香海鮮高湯。

- or -

Linguine pasta tossed in an artisanal chilli crab sauce, accompanied by soft shell crab tempura fritters infused with Eternal Summer Tea.
辣味蟹肉細扁麵搭配盛夏緋紅茶香軟殼蟹天婦羅。

DESSERT

Geisha Blossom Tea infused rose and lychee mousse, layered with a lychee raspberry confit.
蝴蝶夫人之茶香玫瑰荔枝慕斯, 佐荔枝覆盆莓凝凍。

- 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手工茶風蛋糕。

HOT TEA

DARJEELING MIST TEA 大吉嶺之薄霧

This precious first flush Darjeeling harvested in the Himalayan range is delicately enhanced by a touch of a high-altitude red tea from South Africa.

珍貴的春摘大吉嶺是在喜馬拉雅山脈上培植, 其韻味因添加了南非的高原路易南非國寶茶而更加馥郁。

- or -

ICED TEA

ENGLISH BREAKFAST TEA 英式早餐茶

This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones, this broken-leaf black tea is perfect with morning toast and marmalade.

這款經典碎葉紅茶原是為了搭配英式早餐而創造, 茶湯濃郁, 口感純厚卻有隱隱花香飄逸, 適於早餐時搭配烤麵包與果醬一起享用。

MAIN COURSE + TEA	\$800
SOUP + MAIN COURSE + TEA	\$900
FULL SET MENU	\$1,050

