



# SET MENU

Soup of the day  
每日例湯

## MAIN COURSE

Pan-seared pork collar accompanied by braised Chinese baby chicory, served with roasted corn purée, green beans and an Eternal Summer Tea infused pork sauce, garnished with truffle gel.  
烙煎松阪豬佐油封娃娃菜, 搭配碳烤玉米泥與長豆, 襯松露菌菇泥與盛夏緋紅南非國寶茶香醬汁。

- or -

Pan-seared Isaki fish, accompanied by Paris-Singapore Tea infused Parisian gnocchi, served with fennel velouté and stir-fried zucchini with Spanish Serrano ham.  
嫩煎黃雞魚, 搭配巴黎-新加坡茶香手工法式麵疙瘩, 佐精粹茴香醬汁與綠蘆瓜炒塞拉諾火腿。

- or -

Lemon and Grana Padano cheese risotto served with chayote, deep-fried oysters and baby squids infused with Valentine Breakfast Tea, drizzled with a squid broth.  
檸檬及義大利帕達諾起士風味燉飯, 拌佛手瓜、酥炸生蠔與戀人早餐茶香小卷, 佐精粹小卷高湯。

## DESSERT

Silver Moon Tea infused osmanthus jelly topped with mandarin sorbet and yuzu granite, accompanied by assorted fresh fruits and vanilla sauce.  
銀月綠茶風味桂花凍佐柑橘雪酪與日本柚子冰砂, 搭配綜合水果與香草醬汁。

- 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

### WEEKEND IN HONG KONG TEA 香港周末之茶

The energy of this island metropolis is captured in this grand melange green tea, wild rhubarb, a scattering of blossoms and subtle overtones of malty toffee. An audacious blend that will transport you to the city and back.

為詮釋這摩登島嶼城市的熱情, 將特選綠茶佐以魔幻配方, 幻似太妃糖的香味撲鼻而來, 藉由杯中這朵花瓣, 帶您穿遊市井之中, 無限暢行。

- or -

## ICED TEA


### WORLD TOUR TEA 環遊世界香茶

This exotic alchemy of black tea is a celebration of fresh fruits, tart Normandy apples and glowing sunflower blossoms, which infuse into a tour of flavours and sensations.

環遊世界特製紅茶富有新鮮果實、辛銳的諾曼第蘋果及向日葵花瓣的滋味, 猶如一趟情感豐富的五感之旅。

<b>MAIN COURSE + TEA</b> .....	<b>\$900</b>
<b>SOUP + MAIN COURSE + TEA</b> .....	<b>\$1,000</b>
<b>FULL SET MENU</b> .....	<b>\$1,150</b>



 Prices are not inclusive of service charge. Minimum order of one item per person is required.

PLEASE ASK YOUR WAITER ABOUT ALLERGENS.