



FESTIVE SET MENU

STARTER

Langostine sashimi accompanied by salmon roe, radish and wasabi mayonnaise, served with an uni sauce and a Lemon Bush Tea infused dressing.

- and -

Creamy chestnut soup infused with Rum Tea, served with chestnut chips.

ENTRÉE

Pan-seared Amadai accompanied by beetroot and yam bean, served with a Silver Moon Tea infused cranberry sauce.

MAIN COURSE

Duck confit accompanied by roasted baby carrots and Brussels sprouts, served with an Orange Tea infused duck jus.

- or -

Roasted Wagyu steak accompanied by potatoes, baby carrots, asparagus, Brussels sprouts and Smoky Russian Tea infused sautéed mushrooms, served with a red wine sauce.

DESSERT

Meringue served with a French Earl Grey crèmeux, accompanied by French Earl Grey infused poached pear, chestnut Chantilly, pear sorbet and pear sauce.

HOT TEA

CHRISTMAS LIGHTS TEA

Rich, nutty tonalities blended with spices give this grand green tea a party allure. A celebration of rich and aromatic flavours.

- or -

ICED TEA

NOEL! NOEL! TEA

An elixir that will surely inspire wintry fireside reunions and joyful Christmas celebrations, this white tea and black tea blend resounds with fragrant spices and tones of clementine and rich Tahitian vanilla. A warm and generous tea.

FULL SET..... \$888

