



FESTIVE SET MENU

23 – 25 December 2022

FESTIVE MOCKTAIL

Refreshing mocktail of Noel! Noel! Tea, lemonade and cranberry juice.
(Supplement of \$58 applies)

STARTER

Caviar topped on a lobster jelly layered with Red Chai infused Japanese snow crab meat and cauliflower cream.

- and -

Chestnut soup infused with Rum Tea sprinkled with chestnut chips.

ENTRÉE

Roasted miso halibut fillet accompanied by bok choy, daikon and Smoky Russian Tea infused tempura chips served with a Malabar pepper oyster sauce.

MAIN COURSE

Slow-cooked duck foie gras, pigeon and bacon roll accompanied by baby carrots, pearl onions and cherry sauce served with a Pink Flamingo Tea infused pigeon jus.

- or -

Australian Wagyu beef sirloin accompanied by seasonal vegetables and beetroot purée, served with a Pu-Erh 2000 infused beef jus.

DESSERT

Vanilla parfait served with a Christmas Lights Tea infused ladyfinger biscuit, fresh citrus, kumquat confit and mandarin orange sauce, topped with a scoop of orange sorbet.

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 \$788
CHAMPAGNE GLASS, \$138
BOTTLE, \$688

