



FESTIVE SET MENU

FESTIVE COCKTAIL

Sparkling white wine infused with Red Christmas Tea.

**Supplement \$50 applies*

BEETROOT RICOTTA CHEESE AND HOKKAIDO SCALLOP SALAD

Oven-baked beetroot ricotta cheese accompanied by Hokkaido scallops topped with Matcha, served with an umibudo seaweed and quail egg salad.

CELERIAC CHESTNUT SOUP

Gluten-free celeriac and chestnut soup accompanied by morel mushroom infused with white truffle oil, served with White Christmas Tea infused foam.

ANKIMO PATE SEAFOOD BROTH AND STRAWBERRY RISOTTO

Smoky Earl Grey infused seafood broth with an Australian strawberry risotto, served with Japanese Ankimo monkfish liver pate and torched flounder fish fin with aged balsamic vinegar.

SORBET

Apple Tea sorbet.

BAKED COD

Baked cod fillet marinated in a Japanese soy sauce accompanied by fresh clams and steamed bok choy, served with a dashi broth infused with Royal Darjeeling FTGFOP1 and oyster mushrooms.

- or -

SIRLOIN STEAK

Prime beef sirloin accompanied by pumpkin purée and Sicilian caponata vegetables, served with a Noel! Noel! Tea infused with French sea salt butter.

POACHED PEAR AND WHITE CHOCOLATE MOUSSE

White wine poached pear elegantly topped on 1837 Black Tea infused white chocolate mousse, served with a quenelle of Vanilla Bourbon Tea ice cream and strawberry compote.

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

JOY OF CHRISTMAS TEA

As the fiery yule log crackles in the fire and family and friends gather to celebrate, offers a warm and sparkling black tea blended with spiced fruits and velvety chocolate just in time for the season of giving.

FULL SET MENU..... \$648



 Supplement for teas above \$85. Price subject to 10% service charge. The bill will be rounded off to the nearest dollar.

PLEASE ASK YOUR WAITER ABOUT ALLERGENS.