



# SPECIAL BRUNCH MENU

10am - 3pm

Each set is served with a choice of 2 hot or iced teas\* from our extensive tea list and freshly squeezed apple or orange juice.

## STARTER

2 sets of:

Crabmeat seasoned with red curry accompanied by a celery salad topped with a poached egg, served with a hollandaise sauce infused with lemongrass and Weekend in Hong Kong Tea.

## MAIN COURSE

Choice of 2 main courses:

Halibut fish fillet coated with crisp oats, accompanied by a gherkin and green pea mash, served with a mesclun salad tossed in yoghurt dressing and French fries tossed in Matcha powder.

- or -

Manchego cheese risotto with green asparagus and pumpkin, served with a Moroccan Mint Tea infused pesto and toasted hazelnuts.

- or -

Breaded Japanese pork loin accompanied by a purple and white cabbage salad sprinkled with Genmaicha tea leaves, served with a kaffir lime mayonnaise.

## DESSERT

Choice of 2 freshly baked muffins or scones served with tea jelly and whipped cream.

- or -

Choice of 1 tea-infused patisserie from our trolley, conceived and crafted daily.

## RECOMMENDED TEA PAIRINGS

### HOT TEA

#### MEDITERRANEAN BREAKFAST TEA

A warm melange of black teas that yields a bright and stimulating infusion and a strong fragrance that fills the mouth with a round and malty taste. Perfect for a seaside breakfast.

- or -

### ICED TEA

#### JADE TEMPLE TEA

Celebrating heritage and tradition, this precious green tea embraces an enchanting mélange of lime blossoms, verbena and red fruits with a subtle hint of strawberries.

**SET FOR TWO ..... \$628**

