



DINNER SET MENU

STARTER

Soup of the day

- or -

Hokkaido scallop carpaccio served with Lemon Bush Tea infused dressing and salmon roe, garnished with shallot, chive and coriander cress.

MAIN COURSE

Squid ink risotto complemented by a French Earl Grey infused dashi broth accompanied by seared tiger prawns, clams, squid and sea urchin.

- or -

Pan-seared seabass accompanied by king oyster mushrooms, asparagus, pearl barley and basil cress served with an Alfonso Tea infused cream foam.

- or -

Pan-seared slow cook pork loin accompanied by green peas, bacon, radish and garlic chips, served with Honey Tea infused pork jus.

Supplement of \$60 applies

- or -

Australian Wagyu beef sirloin served with sautéed brussels sprouts, grenaille potato, black fungus, green pea purée and Pu-Erh 2000 Infused beef jus.

Supplement of \$90 applies

DESSERT

Tropical pavlova filled with pineapple compote, accompanied by a Grand Wedding Tea infused passion fruit crèmeux topped with mango jelly.

- or -

Choose from our trolley of tea-infused patisseries, conceived and crafted daily.

HOT TEA

LU AN GUA PIAN

Comprised entirely of delicate, flat, green leaves, this extremely smooth infusion evokes a pleasant floral sweetness that steadily fills the mouth. A rare and special tea with a hint of smokiness, Lu An Gua Pian is one of the 'Ten Famous Teas of China'.

- or -

ICED TEA

MANJHEE VALLEY SFTGFOP1

Grown in the Kangra region, known as 'the valley of gods', this tea has been cultivated on the gentle slopes of the Himalayas since 1949, at altitudes of 1,300 to 1,500 metres. This tea is harvested from March to October and gives a subtle, golden cup with a delicate, floral taste.

FULL SET MENU \$448

