



# NEW YEAR SET MENU

## NEW YEAR COCKTAIL

Sparkling white wine infused with Singapore Breakfast Tea.

### HAMACHI AND ROMA TOMATO SALAD

Hamachi slices marinated in Japanese soy sauce and sesame accompanied by Roma tomatoes and onion salad, topped with Genmaicha furikake.

### CELERIAC CHESTNUT SOUP

Gluten-free celeriac and chestnut soup accompanied by morel mushroom, served with a Vanilla Bourbon Tea infused foam.

### CHICKEN RISOTTO

Sous vide French yellow chicken breast infused with Pu-Erh of the Night, accompanied by winter chestnuts and roasted parsnip served with aged acquerello rice cooked in a chicken broth.

### PAN-SEARED SEA BASS

Pan-seared sea bass fillet topped on fresh green pea purée, cherry tomatoes and citrus salsa, served with a Singapore Breakfast Tea infused tomato sauce and Matcha infused oil.

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### BEEF TENDERLOIN

Pan-seared beef tenderloin topped with herbs accompanied by buttery potato mash, spinach and baby oyster mushrooms, served with a Pu-Erh Prestige infused beef jus.

### CHRISTMAS LIGHTS TEA MOUSSE

Christmas Lights Tea infused mousse topped with blood orange cream, served with a scoop of Vanilla Tea ice cream.

## HOT TEA

### FESTIVE NIGHT TEA

A green tea temptingly blended with notes of cherry blossom that infuses into a dazzling cup with a sweet aroma of red fruits and the intense warmth of rose petals.

- or -

### ICED TEA

### COCKTAIL HOUR TEA

This dazzling composition of black tea and green tea is composed of crimson blossoms that illuminate notes of sweet sugar cane and rum. A tempting alcohol-free interpretation for a festive moment.

**FULL SET ..... \$544**

