



DINNER SET MENU

STARTER

Soup of the day

- and -

Vietnamese shrimp roll accompanied by mixed salad, served with a Midnight Hour Tea infused shiso ponzu sauce.

MAIN COURSE

Pan-seared sous vide pork loin accompanied by soy bean stew, carrots, zucchini and shallots, served with a Honey Tea infused pork jus.

- or -

Pomfret côtelette accompanied by Brussels sprouts, baby carrots, green peas and potatoes, served with a Magic Moment Tea infused coriander green curry sauce.

- or -

Wagyu beef cheek complemented by a Pu-Erh Prestige infused red wine sauce, accompanied by mashed potatoes, baby carrots, baby corns, asparagus, Brussels sprouts and mushrooms.
Supplement of \$50 applies

- or -

Lobster linguine complemented by a lobster broth infused with Milk Oolong.
Supplement of \$70 applies

DESSERT

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

HOT TEA

CRIMSON HILL TEA

Reminiscent of a summer sunset, this green tea with radiant wild berries offers a soothing touch of delicate rose and southern Tuscan fruits.

- or -

ICED TEA

MIDSUMMER NIGHT TEA

A fairy’s elixir. Warm and pleasant black tea is blended with a hint of malty chocolate and spicy mint. A luscious tea to savour on a long summer’s night.

FULL SET MENU \$498

