



# LUNCH SET MENU

## STARTER

Soup of the day

- or -

Smoked salmon accompanied by fennel and green apple salad, served with a Matcha Nara infused herb oil.

## MAIN COURSE

Fregola pasta tossed in a Milk Oolong infused cream sauce, complemented by fresh clams, prawns and octopus.

- or -

Pan-seared yellow chicken breast accompanied by a warm potato and endive salad, served with a Honey Tea infused chicken jus.

- or -

Pan-seared seabass accompanied by shallots, Brussels sprouts and green peas, served with a yam cream sauce and Matcha Nara infused herb oil.

*Supplement of \$40 applies*

- or -

Grilled Wagyu beef burger layered with caramelized onions, tomatoes, lettuce and Taleggio cheese, accompanied by Matcha French fries.

*Supplement of \$80 applies*

## HOT TEA

### 1837 GREEN TEA

A fragrant fantasy, this aromatic green tea blend of Tea WG's signature 1837 Tea is a voyage, boasting a lofty fruit and flower bouquet that leaves a delicious aftertaste of red fruits and caramel with a light touch of astringency. A delightful tea for any time of the day and perfect paired with desserts.

- or -

## ICED TEA

### BILLET DOUX TEA

A charming couplet, this fragrant tea is as intoxicating as a lover's declaration, a binding blend of rich and powerful black tea and creamy notes of malty sweetness, a magic potion to conquer your beloved's heart.

MAIN COURSE + TEA .....	\$198
STARTER + MAIN COURSE + TEA .....	\$268
TEA WG PÂTISSERIE .....	\$40

