



DINNER SET MENU

MAIN COURSE

Wagyu beef burger served on an artisanal bun with lettuce, tomato and Comté cheese topped with barbeque sauce infused with Moroccan Mint Tea and accompanied by truffled Matcha matchstick potatoes.

- or -

Pan-seared scallops and lobster emulsion accompanied by crushed potatoes infused with Green of Fujian Tea and seaweed butter, served with an assortment of garden vegetables.

HOT TEA

DRAGON GATE TEA

A striking blend of white tea, green tea and blue tea with lusty tonalities of ginger and a hint of sweet mint and citrus. A creation that celebrates the myths of the Orient.

- or -

ICED TEA

WEEKEND IN SHANGHAI TEA

An exclusive tribute to a city of juxtapositions. This precious green tea is embellished with ripe red berries, swirls of mystical blossoms and a hint of mint, producing a cup of dazzling freshness.

DESSERT

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

