



SET MENU

MAIN COURSE

Pan-roasted barramundi fillet accompanied by a hearty coconut and tomato based curry infused with Mistral Tea, served with okra, zucchini, baby eggplant and cherry tomatoes, topped with deep fried curry leaves and croutons.

- or -

Beef oyster blade steak infused with Snow of Yunnan Tea, served with green peppercorn and a yuzu chilli jus, accompanied by grilled king oyster mushrooms and wasabi scented baby vegetables.

- or -

Crispy Sicilian style wagyu meatballs in a tomato sauce accompanied by Imperial Lapsang Souchong infused tagliatelle, served with parmesan cheese and fresh basil.

HOT TEA

IMPERIAL KEEMUN

The infusion illuminates the cup with an enticing red colour and its heady flavour reveals delicious malty notes. Aromatic with a sweet orchid-like aftertaste that has depth and character.

- or -

ICED TEA

WEEKEND IN ST TROPEZ TEA

With an allure of long lazy summer days ahead, this black tea blend will sparkle in your teacup and linger on the palate.

DESSERT

Pineapple and coconut entremet infused with Red of Africa Tea served with an exotic coconut coulis.

- or -

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

MAIN COURSE + TEA \$29

MAIN COURSE + TEA + DESSERT \$35

