



SET MENU

MAIN COURSE

Pan-seared ocean trout, accompanied by steamed organic ruby rice, wilted pea sprouts with light wasabi served with a Matcha infused French oyster beurre blanc sauce.

- or -

Smoked duck breast and grilled chicken on a bed of opulent butterhead lettuce salad elegantly garnished with breaded soft boiled free-range egg, tomato, avocado and mozzarella cheese sprinkled with Matcha.

DESSERT

Vanilla parfait topped with a scoop of refreshing orange sorbet and Forever Noel Tea infused tuile, served with citrus caviar, grapefruit, mandarin orange and lime zest.

- or -

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

HOT TEA

MALABAR OP

Established in 1896, this illustrious tea plantation in Indonesia harvests a fine black tea, which infuses into a flavourful cup enhanced with a touch of sweetness.

- or -

ICED TEA

WEEKEND IN VENICE TEA

A vision of the Grand Canal, this green tea blend features lingering notes of rich and luxuriant pineapple and forest berries illuminated by a bouquet of rose petals which infuse into a shimmering, floral cup, enigmatic of this incomparable city suspended in time.

MAIN COURSE + TEA	\$39
MAIN COURSE + TEA + DESSERT	\$49

