



# NATIONAL DAY SET MENU

5th – 11th August

## MAIN COURSE

Pan-seared wild tiger prawns and baby cuttlefish tossed in Earl Grey d'Amour infused oil, accompanied by sakura shrimp, pencil asparagus, chayote gourd and flying fish roe, served with creamy salted egg fusilli pasta.

## DESSERT

Vanilla panna cotta topped with a scoop of 1837 Black Tea sorbet, almond tuile, grapefruit and orange segments, served with a raspberry sauce with sago pearls.

## HOT TEA

### MAHA GASTOTTE OPI

Grown at 1,900 metres above sea level, this tea benefits from generous rainfall and consistently low temperatures during most of the year. This Ceylon black tea is light but has an exquisite flavour and an aroma of softly ripening raspberries.

- or -

## ICED TEA

### SINGAPORE SURPRISE TEA

A brilliant twist on TWG Tea's signature dessert – a much beloved and creamy crème brûlée on a tea-infused crust dotted with firm wild strawberries – this black tea will revive the child in you. A tea to enjoy with friends and family, to exalt all its fragrances.

<b>MAIN COURSE + TEA</b> .....	<b>\$32</b>
<b>MAIN COURSE + TEA + DESSERT</b> .....	<b>\$38</b>

