



SET MENU

MAIN COURSE

King salmon teriyaki served with a Matcha infused beurre blanc sauce and accompanied by creamy coconut rice, crispy oyster mushrooms and edamame beans.

- or -

Warm honey glazed chicken breast and cereal served on a bed of frisée salad with julienned carrots and cherry tomatoes tossed in a Tibetan Secret Tea infused vinaigrette, accompanied by soft cooked quail eggs.

DESSERT

Meringue topped on a joconde sponge filled with Christmas Lights Tea strawberry sorbet and Silver Moon Tea ice cream, layered with strawberry confit and mascarpone Chantilly cream, served with fresh berries and a strawberry sauce.

- or -

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

HOT TEA

PETTIAGALLA OP

Known for its elegant, long and wiry leaves, this highly aromatic Ceylon gives a bronze cup with a remarkably flowery flavour. Perfect for five o'clock tea.

- or -

ICED TEA

TIBETAN SECRET TEA

As dramatic and uplifting as the Himalayan plains, this remarkably delicate black tea is blended with sweet fruits and spicy overtones to soothe and revive the spirit

MAIN COURSE + TEA \$32

MAIN COURSE + TEA + DESSERT \$38

