



SET MENU

MAIN COURSE

Norwegian salmon caramelised with teriyaki sauce accompanied by coconut ginger rice, steamed edamame, sautéed oyster mushrooms and served with a Matcha beurre blanc sauce.

- or -

Glazed slow-cooked veal breast with Singapore Breakfast Tea infused soy sauce accompanied by a coral lentil and squash mash, charred onions and savoy cabbage.

- or -

Roasted tiger prawns, marinated feta cheese and chickpea croquettes on a bed of Romaine lettuce salad with tomatoes, red radish and baby cucumber tossed in a sumac spice and Moroccan Mint Tea infused vinaigrette.

DESSERT

Apple caramel mousse cake with roasted hazelnuts topped with Jivara chocolate mousse and vanilla Chantilly cream served with caramel sauce and a scoop of Napoleon Tea ice cream.

- or -

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

HOT TEA

GREEN OF VIETNAM TEA

The great tradition of tea in Vietnam is revealed in this unique green tea. Its superb twisted leaves reveal an authentic aroma and infuse into a light and flowery cup.

- or -

ICED TEA

RED OF AFRICA TEA

Delicate red tea from South Africa blended with sweet spices and marigold. This theine-free tea can be served warm or iced, at any time of the day, and is ideal for children too.

MAIN COURSE + TEA \$39

MAIN COURSE + TEA + DESSERT \$49

