



DINNER SET MENU

MAIN COURSE

Wagyu beef burger served on an artisan bun with lettuce, tomato and Comte cheese, accompanied by truffled Matcha French fries.

- or -

Pan-seared black cod fish served with Asian gremolata, accompanied by crushed potatoes with chilli oil, wilted baby spinach and a ginger butter emulsion with Gyokuro Samurai tea leaves.

HOT TEA

SENCHA

With an incomparable taste, grassy-sweet and delicately astringent, this pale TWG Tea green tea is the perfect accompaniment to a meal.

- or -

ICED TEA

TIMELESS TEA

A swirling eddy of savours, this classic black tea, blended with a passionate bouquet of hibiscus and bright flowers, turns back the hands of time, producing a refreshing cup with a lingering floral aftertaste. For those moments of eternal emotion.

DESSERT

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

