



SET MENU

MAIN COURSE

Pan-roasted king prawn drizzled with trout roe and Gyokuro Samurai infused gremolata, served with spaghetti tossed in prawn coulis and shrimp mousseline.

- or -

Crispy organic chicken thigh served with a creamy hunter sauce, accompanied by wild mushroom lasagna infused with Emperor Pu-Erh and arugula salad with cipollini pickles.

- or -

Warm honey-glazed organic chicken breast with 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

Iced nougat meringue, candied orange and nuts, served with an apricot sauce and Geisha Blossom Tea infused apricot sorbet.

- or -

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

HOT TEA

SAMOVAR NIGHT TEA

Recreate the emotion of a winter's evening in St. Petersburg with this strong and rich black tea carefully blended with blue tea and with exquisite nutty overtones.

- or -

ICED TEA

HAPPY TEA

A rainbow of exceptional citrus fruits is blended with fine green tea to create a cup of joyous well-being. A sparkling and vivacious tea.

MAIN COURSE + TEA	\$45
MAIN COURSE + TEA + DESSERT	\$55

