

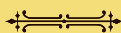


Set Menu

Monday, 26 September to Friday, 30 September
From 12:00pm to 9:30pm

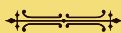
Main Course

Roasted cod fish accompanied by a delicate pistachio crumble and mashed corn. Served with a rich Orange Tea infused sauce.



Special Dessert

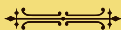
Dark chocolate and passion fruit entremet infused with Grand Wedding Tea.



Hot Tea: Imperial Oolong

A well-balanced and flavourful semi-fermented TWG tea with a sweet and fruity savour and a divine, lingering aftertaste.

or



Iced Tea: Sweet Sahara Tea

A dreamy reminder of Arabian desert caravans, this TWG blend of green teas is subtly united with rare and delicate spices and a scattering of fresh flowers.

Main course	\$22
Main course + tea*	\$29
Full set menu	\$35

*Supplement for teas over \$11