

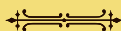


Set Menu

Monday, 26 September to Friday, 30 September
From 12pm to 3pm
& From 6pm to 10pm

Main Course

Pan seared Alaskan scallops wrapped in turkey bacon, accompanied by asparagus and sweet potato purée, and served with a rich butter sauce infused with Desert Mirage Tea.



Special Dessert

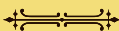
Dark chocolate and passion fruit entremet infused with Grand Wedding Tea.



Hot Tea: Chun Mee

Renowned for the finesse of its plum-like sweetness and smoothness, this translucent TWG green tea has a distinct, strong and lasting aroma.

or



Iced Tea: Nargila Tea

A dreamy creation of green tea and black tea delicately blended with orchard fruits, spices and mint, that produces an enchanting cup with sappy overtones. An absolutely exceptional tea to be enjoyed with an aromatic shisha.

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

*Supplement for teas over \$11