

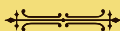


Set Menu

Monday, 7 May to Friday, 11 May
From 12pm to 9:30pm

Main Course

Pan-seared cod served with a creamy pumpkin and potato mash and a delectable spinach sauce infused with Rose Boudoir Tea.



Special Dessert

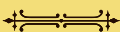
Passion fruit and coconut cake infused with Love Me Tea and served with a delicate coconut coulis.



Hot Tea: Emperor Sencha

A fine TWG tea with a subtle taste, this invigorating Japanese green tea is ideal during or after a meal, as it is rich in vitamin C and contains little theine.

or



Iced Tea: Royal Orchid Tea

This TWG semi-fermented Formosa oolong is delicately infused with the fragrance of a night-blooming orchid, suggestive of a warm summer evening. Intoxicating and generous.

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

*Supplement for teas over \$11