

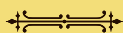


# Set Menu

Monday, 7 May to Friday, 11 May  
From 12pm to 3pm  
& From 6pm to 10pm

## Main Course

Warm lamb pâté en terrine with pinenuts and pistachio, served with sautéed asparagus, pimento salsa and saffron frisee fritters, drizzled with Timeless Tea infused sauce.



## Special Dessert

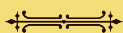
Passion fruit and coconut cake infused with Love Me Tea and served with a delicate coconut coulis.



## Hot Tea: Thyolo Mountain Tea

A luminous cup of African sunshine, this rugged black tea has a distinct character, a lemony infusion and a raw, lingering finish.

or



## Iced Tea: Sacred Water Tea

Luminescent, silvery tips of white tea lend their calming flavour to this gentle blend of green tea and rare mints. A brilliant and pure tea of reflection.

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

\*Supplement for teas over \$11