

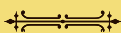


# Set Menu

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

## Main Course

Pan-seared whiting fish served with creamy carrot puree, broccoli, cauliflower and a rich tomato confit. Drizzled with a flavourful veal sauce infused with Red Chai Tea.



## Special Dessert

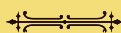
Passion fruit and coconut cake infused with Love Me Tea and served with a delicate coconut coulis.



## Hot Tea: Royal Thai Oolong

Lightly fermented with a rich and generous aroma, this unique TWG blue tea, processed according to Chinese methods, boasts dark leaves which infuse into a concentrated and lingering cup inflected with notes of toasted rice.

or



## Iced Tea: Ocean Voyage Tea

An adventurous blend of strength and vivacity, this green tea is scattered with lemon peel and sweet fruits and flowers, and finishes with the intensity of fresh-cut ginger.

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

\*Supplement for teas over \$11