



FESTIVE SET MENU

1st - 31st December 2016

Starter

Soft shell crab tempura infused with Red Christmas Tea and pickled carrots wrapped in rice paper, served with a Thai-style cherry tomato salsa.

Soup

Chorizo & tomato soup infused with Smoky Russian Tea and notes of Christmas spice.

Main Course

French wild seabass fillet poached in Houjicha, served with a scallop millefeuille and a mandarin sauce.

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Seared 350-day grain-fed Wagyu tenderloin glazed with Pu-Erh Prestige, accompanied by potato purée and carrot crisps served with sautéed kale and garlic cream foam.

Hot Tea: Christmas Lights Tea

Rich, nutty tonalities blended with Tea WG spices give this grand green tea a party allure. A celebration of rich and aromatic flavours.

- or -

Iced Tea: Red Christmas Tea

For those cosy holiday evenings, this theine-free red tea is a festival of flavours and spices, to reminisce and celebrate all year long.



Full Set \$468

**Supplement for teas above \$85. Prices are not inclusive of service charge or goods & services tax.*