



# LUNAR NEW YEAR TEA SET

## CANAPÉS

### SAVOURY

- Cauliflower and parsley soup with Water Flower Tea infused sponge cake topped with a parsley chip brushed with gold powder
- Breakfast Yuzu Tea infused miso, sake and mirin paste glazed roasted sablefish
- Nori tofu strips infused with Sencha served with light wasabi mayonnaise
- Scallops and prawn tartare, Pink Flamingo Tea infused grapefruit jelly and shiso with a lime and grapefruit dressing filled in a beet shell
- Duck magret cured with orange and Imperial Lapsang Souchong accompanied by turnips, carrots and celery served with an Apple Tea infused duck broth

### SWEETS

- Chocolate and coconut powder bar infused with Coconut Tea
- Vanilla infused soft tofu panna cotta with Weekend in St Tropez Tea infused blackberry confit and caramelized puff pastry sticks
- Hazelnut praline with red bean and Darjeeling Nouveau infused crémeux choux pastry
- Chestnut and mandarin tartlet infused with Ami de Thé
- TWG Tea infused macaron

## HOT TEA

### PACIFIC ROUTE TEA

Releasing subtle accords of aromatic blossoms, this black tea blended with luscious mango and apricot enlivens desires to conquer new horizons.

- or -

## ICED TEA

### TOKYO SINGAPORE TEA

The concentrated energy of a city of a thousand lights illuminates this green tea which explodes with hybrid citrus fruits and a rush of fragrant flowers that leave the palate with an unforgettable aftertaste. A TWG Tea of marvellous contrasts.

TEA SET .....	\$48
TEA SET + CHAMPAGNE .....	\$60



*\*Supplement for teas above \$11. Prices are not inclusive of service charge or goods & services tax.  
PLEASE ASK YOUR WAITER ABOUT ALLERGENS.*