



SET MENU

MAIN COURSE

Braised grain-fed beef cheeks served with a creamy morel mushroom sauce, accompanied by root vegetables and spätzle sautéed with Taiping Houkui tea leaves.

- or -

Pan-seared Mediterranean stone bass served with a mentaiko beurre blanc sauce and Matcha dill oil, accompanied by a purple cauliflower mash and chayote bouquetière.

- or -

Warm honey glazed organic chicken breast with cereal, served on a bed of frisée salad with julienned carrots and cherry tomatoes tossed in a Tibetan Secret Tea infused vinaigrette, accompanied by soft cooked quail eggs.

DESSERT

Baba orange accompanied by fresh citrus fruits and mandarin orange compote, served with a French Earl Grey infused orange sorbet and sauce.

- or -

Choose from our trolley of tea infused pâtisseries, conceived and crafted daily.

HOT TEA

KILIMANJARO SNOW TEA

Grown in the southern highlands at altitudes of 2,200 metres, this black tea beckons to a walk up mountain slopes on a cool morning, with a pleasant bite and refreshing notes of lemon pith and tangerine which leave a clean, crisp aftertaste.

- or -

ICED TEA

PLACE VENDÔME TEA

The emblem of perfection and purity, this tea symbolises the harmony between the taste of the Orient and Europe - a magical paradox uniting fruits and flowers into a wonderfully blended, fine green tea. For a special guest.

MAIN COURSE + TEA	\$45
MAIN COURSE + TEA + DESSERT	\$55

