



SET MENU

MAIN COURSE

Roasted chicken leg brined in Houjicha with truffle chicken jus accompanied by crushed Charlotte potatoes with garlic and herb butter, and served with garden vegetables glazed in an Espelette chilli butter sauce.

- or -

Seafood and saffron risotto served with tiger prawn, baby octopus, mussels, flower clams and lamb merguez accompanied by lemon and garlic emulsion infused with Sencha Prestige.

- or -

Roasted tiger prawns, marinated feta cheese and chickpea croquettes on a bed of Romaine lettuce salad with tomatoes, red radish and baby cucumber tossed in a sumac spice and Moroccan Mint Tea infused vinaigrette.

DESSERT

Champagne granita served with Red Chai poached pear covered with almond nibs, almond tuile and a scoop of vanilla ice cream.

- or -

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

HOT TEA

TALOON OP

A black tea grown high in Java and harvested during September and October, this aromatic infusion develops into a light, refreshing cup reminiscent of a dewy dawn.

- or -

ICED TEA

VOYAGER'S TEA

An adventure of flavours, this brisk blend of black tea pays homage to autumn with a scattering of nuts and a harmonious melange of the finest bergamot. An auspicious tea to savour on the eve of a voyage.

MAIN COURSE + TEA \$39
MAIN COURSE + TEA + DESSERT \$45

