



FESTIVE SET MENU

FESTIVE SPECIAL

COCKTAIL

Sparkling white wine infused with Night of Noel Tea.

MAIN COURSE

Foie gras escalope and New Zealand lamb loin drizzled with a lamb jus accompanied by a potato and chestnut pancake and served with White Christmas Tea infused mustard seed pickles, cranberries coulis and wilted chayote leaves.

HOT TEA

RED CHRISTMAS TEA

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

- or -

ICED TEA

NOEL! NOEL! TEA

Black tea and white Yin Zhen tea blend combines fragrant spices and tones of clementine with rich Tahitian vanilla.

DESSERT

Chestnut sponge layered with strawberry confit and Night of Noel Tea infused Bavarian cream mini log cake glazed with chocolate and topped with gold leaf and a whole chestnut.

- or -

Sacher chocolate and hazelnut dacquoise mini log cake filled with Night of Noel Tea infused crèmeux, praline ganache and mascarpone mousse, topped with mini vanilla crèmeux choux puffs.

MAIN COURSE + TEA + DESSERT \$72

FULL SET MENU + COCKTAIL \$82

