

# HARVEST TEA SET

## **CANAPÉS**

#### **SAVOURY**

- Wild mushroom tart infused with Imperial Pu-Erh, garnished with micro greens
- Roasted butternut squash soup with Tibetan Secret Tea infused foam and caramelized pumpkin seeds
- Jasmine Queen Tea infused croquette with escargot, garlic and parsley served on a spinach coulis
- Seared foie gras on chestnut crumble with a Weekend in Saint Tropez Tea infused blackberry jam
- Salmon gravlax cured with Magic Moment Tea wrapped with shredded coconut

#### **SWEETS**

- Singapore Breakfast Tea infused tarte tartin
- Mon Amour Tea panna cotta with pecan and oat crumble and maple syrup jelly
- Pistachio and cherry choux puff infused with Festive Night Tea
- Citrus cake infused with Timeless Tea
- TWG Tea infused macaron

# **HOT TEA**

#### **ROYAL ORCHID TEA**

This semi-fermented Formosa oolong is delicately infused with the fragrance of a night-blooming orchid. Intoxicating and generous.

## - or -ICED TEA

#### **DANCING TEA**

Evocative of Victorian tea dances, this elegant and stylish creation features an embracing black tea highlighted by fresh citrus peels. An enchanting cup for the light of foot.

### **CHAMPAGNE**

## **CIPES BRUT NV**

Made in the traditional method from organic Riesling, Chardonnay and Pinot Blanc. Aromas of apple, lime, pear, almonds and grapefruit. On the palate Cipe Brut exhibits crisp acidity, a soft, creamy mousse, and a long finished.

