



SAKURA SET MENU

Each set is served with a choice of hot or iced TWG Tea* from our extensive tea list.

Soup

Lobster and white asparagus Japanese sweet potato curry topped with a rice cracker.

Main Course

Duck breast dressed with a sour cherry jus accompanied by a cod brandade served with a romanesco carpaccio, Sakura! Sakura! Tea infused butter poached kanpachi with a lychee coconut lime chilli vinaigrette and a miso carrot purée.

Dessert

Chocolate cherry mousse cake served with a scoop of Sakura! Sakura! Tea sorbet.

- or -

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

Recommended Tea Paring

Hot Tea: Sakura! Sakura! Tea

An ode to spring, this fragrant blend evokes Kyoto's most celebrated season. A scattering of cherry blossoms and green tea yields a most aromatic and elegant fragrance.

- or -

Iced Tea: Green Beauty Tea

This mysterious and subtle composition of carefully chosen green tea and wild woodland berries creates a rare and intense harmony that delights the palate.



Full set menu \$65

* Supplement for teas over \$10

Prices are not inclusive of service charge or goods & services tax. One teapot per person.