



MOTHER'S DAY SET MENU

May 10th – May 17th

SPECIAL

COCKTAIL

Sparkling white wine infused with Breakfast Queen Tea and raspberry purée.

MOCKTAIL

Mocktail of Breakfast Queen Tea, tarragon and hibiscus infusion with Kefir lime juice and blackberries.

MAIN COURSE

Boston lobster spaghetti aglio olio with shimeji mushrooms and garlic flower tempura, sprinkled with Gyokuro Samurai tea leaves.

DESSERT

Strawberry pistachio nut tart with mille-feuille cream and Silver Moon Tea infused strawberry jam, topped with a strawberry tuile and accompanied by a scoop of rhubarb sorbet.

HOT TEA

BREAKFAST QUEEN TEA

A vivacious blend of green teas awakens the senses and is delicately balanced by notes of sweet lemon and a hint of noble rose.

- or -

ICED TEA

PINK FLAMINGO TEA

A graceful TWG Tea blend of green tea with crimson hibiscus blossoms that will brighten your day. This quirky melange infuses into a rose-coloured cup with tart, fruity overtones.

MAIN COURSE + TEA + DESSERT \$68

COCKTAIL/MOCKTAIL + MAIN COURSE + TEA + DESSERT.. \$80

