



# SPRING SET MENU

2 - 30 April 2019

## STARTER

An elegant mix of raw and cooked beet salad with spinach and tomatoes, accompanied by hazelnut granola, Sakura! Sakura! Tea infused goat cheese granita and dressed with a hazelnut vinaigrette and cranberry sauce.

## MAIN COURSE

Pan-seared wild coral trout accompanied by green rice, spring vegetables and salmon roe, served with a miso and coconut milk broth infused with Magic Moment Tea.

## DESSERT

Raspberry, cherry and Sakura! Sakura! Tea infused cream profiteroles.

## HOT TEA

### 1837 GREEN TEA

A fragrant fantasy, this aromatic green tea blend of TWG Tea's signature 1837 Tea is a voyage, boasting a lofty fruit and flower bouquet that leaves a delicious aftertaste of red fruits and caramel with a light touch of astringency. A delightful tea for any time of the day.

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## ICED TEA

### SAKURA! SAKURA! TEA

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

<b>STARTER</b> .....	<b>\$12</b>
<b>MAIN COURSE</b> .....	<b>\$34</b>
<b>DESSERT</b> .....	<b>\$12</b>
<b>FULL SET</b> .....	<b>\$68</b>

