



# WEEKDAY SET MENU

## MAIN COURSE

Smoked duck breast accompanied by radish, cherry tomatoes, black olives, orange slices, red onions and a mesclun salad, served with a Lemon Bush Tea infused calamansi vinaigrette.

- or -

Spaghetti tossed in a Royal Darjeeling FTGFOP1 infused cream sauce, accompanied by bacon and shimeji mushrooms, served with an onsen egg.

- or -

Classic style scrambled eggs accompanied by smoked salmon, pork sausage, roasted cherry tomatoes, bacon, sautéed mushrooms, avocado and toast, served with Singapore Breakfast Tea infused with baked cannellini beans.

*Supplement of \$40 applies*

- or -

Grilled Wagyu beef burger with caramelized onion, lettuce, tomato and Taleggio cheese, accompanied by Matcha fries or garden salad.

*Supplement of \$80 applies*

## DESSERT

Tea-infused pâtisseries from our trolley, conceived and crafted daily.

- or -

Choice of 3 tea-infused macarons.

## HOT TEA

### BLUE CHARM TEA

A blend of China oolong and black tea that boasts mesmerising flavours of red berries and mellow nuts, evocative of a captivating power.

- or -

### ICED TEA

### DIGNITARY'S TEA

A sophisticated blend of the smoky savours of rare pine, infused with fine whole-leaf black teas from China and Ceylon.

**FULL SET MENU ..... \$228**





# 平日套餐

## 主菜

煙燻鴨胸配小蘿蔔、櫻桃番茄、黑橄欖、香橙片、紅洋蔥及雜錦沙律，配注入檸檬木南非之茶的金桔油醋汁。

- 或 -

注入皇家大吉嶺茶FTGFOP1的忌廉汁意粉，搭配煙肉、本菇及溫泉蛋。

- 或 -

西式炒蛋配煙三文魚、豬肉腸、烤櫻桃蕃茄、煙肉、炒蘑菇、牛油果及多士，佐融入獅城早餐茶的焗豆。

(須補\$40差價)

- 或 -

香煎和牛漢堡搭配焦糖洋蔥、生菜、蕃茄伴意大利塔雷吉歐芝士，配搭抹茶粉薯條或田園沙律。

(須補\$80差價)

## 甜點

甜點推車中的手工茶香蛋糕。

- 或 -

任選三款茶香馬卡龍。

## 熱茶

### 挑藍媚惑之茶

中國烏龍與紅茶結合而成的藍色魅力，含有紅莓與醇厚的堅果味，茶香鮮靈沁心。

- 或 -

### 冰茶

### 達官茗茶

結合來自中國與錫蘭的精緻全葉紅茶，富有罕見松樹的煙燻味，茶味回甘，清甜持久。

全份套餐 ..... \$228

