

Raspberry and Lychee Crêpe Cake Black Sesame and Coconut Choux Bun Mango and Vanilla Swiss Roll Pineapple and Lime Rabbit Matcha and Yuzu Yuanbao *gf*

SAVOURY

Salmon Rillette with Lemon Togarashi
Porcini Mushroom Custard and Pork Floss
Abrolhos Islands Scallops with Ginger Flakes and Soy Gel gf
Sweet Chilli and Lime Chicken Salad in a Little Red Bun
Truffled Free Range Egg Slice

Plain and Raisin Scones with Jam and Clotted Cream Chef's selection of Dumpling served with Chilli and Soy Sauce

A\$78 per person, inclusive of TWG tea or coffee
A\$88 per person, inclusive of a flute of Chandon
A\$98 per person, inclusive of a flute of Veuve Clicquot Yellow
Label Brut NV Champagne or a
Signature Lunar New Year Cocktail





BLACK TEAS English Breakfast French Earl Grey 1837 Black Tea HERBAL TEAS
Emperor Sencha Green
Water Fruit Green
Moroccan Mint
Chamomile
Lemon Bush

PREMIUM SELECTION
Grand Jasmine
Imperial Oolong
Emperor White Garden

COFFEE
Cappuccino | Cafe Latte
Flat White | Long Black
Espresso | Macchiato | Piccolo Latte
Double Espresso | Long Macchiato

SPECIALTY BEVERAGES

Mocha | Hot Chocolate | Chai Latte | Ginger Chai Latte

