

# Festive

S e a s o n



TEAHOUSE

Please note, all special festive offers including set menus, a la carte menus and special price menus are not to be used in conjunction with any other discount or offer.

Should you have any special dietary requirements or allergies, please inform us 48 hours prior to your visit. We will endeavour to accommodate your dietary needs however, due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 0.85% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.



TEAHOUSE

## FESTIVE HIGH TEA

MONDAY 27/11 – SATURDAY 24/12 (SAT AND SUN)

\$ 1 2 8

### B I T E S

Tasmanian Salmon Tartar, Guilin Chili Vol Au Vent  
25-Year Aged Dried Tangerine Peel Roasted Duck on Mantou  
Seashell Tartlet, Tobiko, Kombu & Sour Cream  
Chicken & Wild Mushroom Vol Au Vent, Truffle Salsa  
Crispy Lobster Wonton, Mango & Mint Chutney

### B U N S

Mix Mushroom Bun (V)  
Wagyu Black Pepper Beef Bao  
Chicken & Chestnut Bao

### S W E E T

Black Sesame Profiterole  
Christmas Pudding, Red Date and Goji Berry  
Thousand-Layer Spring Roll, Lotus Seed Filling  
Gingerbread Flavour Ma Lai Go, Orange Zest  
Matcha Macaron, Red Bean Paste