



# VALENTINE'S DAY SET MENU

Monday, 12 February to Thursday, 15 February

## COCKTAIL

Sparkling white wine cocktail infused with Follow Me Tea.

## MAIN COURSE

Pan-seared Boston lobster and Hokkaido scallops served with a sea urchin emulsion sprinkled with Gyokuro Samurai tea leaves and accompanied by squid ink emperor rice, wasabi glazed leeks and pickled beetroot.

## HOT TEA

### MON AMOUR TEA

An alluring infusion to entice your one true love, this black tea is blended with yellow blossoms and sweet notes of quince, the sacred fruit of the goddess of love, Aphrodite. Beckon your beloved with this magical potion!

- or -

### ICED TEA

### FOLLOW ME TEA

A beckoning blend of the finest harvest green tea and rare ginseng root is crowned with alluring and unforgettable notes of succulent royal pineapple. An exceptional tea to pursue to the ends of the earth.

## DESSERT

Strawberry dome infused with Mon Amour Tea, served with a strawberry coulis and a scoop of raspberry sorbet.

**FULL SET MENU ..... \$50**

