



THE TEA OF TREASURES

..... £45 per person
Glass of Champagne +10

Tea Of Choice



Wagyu Puff
beef baked puff, garlic & pepper

Duck Bao
homemade hoisin sauce

Prawn Spring Roll
water chestnut, bamboo shoots

Mushroom Puff
porcini mushroom, baked puff & radish



Symphony of Chocolate
trio of chocolate mousse, shortcrust tart

Pinnacle Upsidedown Cake
caramelised brown sugar, pineapple & cherry

Mimi's Mantou & Silk
golden-fried sesame mantou, condensed milk



Pistachio Choux
pistachio cream anglaise

✓ Vegan | Vegetarian option available, 24 hours notice required

Detailed allergen information is available upon request.

A discretionary service charge of 5% will be added to your bill. Prices include VAT. Cover charge £2.



THE TEA OF TREASURES

TEA & BOTANICALS

Imperial Earl Grey

blend of black and oolong tea leaves, finest bergamot, & blue cornflowers

Jasmine Chung Hao

green tea with a delicate aroma of Jasmine blossoms

Dragon Well Lung Jing

variety of classic green teas, delightfully fragrant & mellow

Yunnan Pu-Erh

unique Pu-Erh tea, rich, deep & earthy

6:30 To Singapore

green and white tea, strawberries, papaya, pineapple & blue mallow flowers

Tie Guan Yin Top Fancy

variety of oolong tea, honey, jasmine, rose, deep gold liquor & a buttery finish

Tales of the Orient

blend of rooibos, mango, lemongrass & pink pepper (caffeine-free)

Mint After Dark

calming blend of chamomile, mint & dark chocolate (caffeine-free)

CHAMPAGNE

NV Louis Roederer 'Carte Blanche' Demi-Sec, Champagne, France

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