

afternoon TEA

Empress Prestige \$250

ostera caviar, crème fraîche & chive tea sandwich
baked lap cheong oyster, butter & sausage panko
raw oyster, seabean migniette
hanan chicken tea sandwich, ginger scallion garlic oil
lobster toast on brioche
pork belly bao, cilantro, scallion, fresh ginger
duck & scallion crepe
oolong deviled egg, trout roe
~
dark chocolate sesame choux
osmanthus Jelly
matcha tiramisu
lychee raspberry macaron
~
miso honey scone
ube coconut scone
devonshire
yuzu cream
apricot marmalade
~
choice of tea
dom perignon champagne

Imperial Experience \$175

hanan chicken tea sandwich, ginger scallion garlic oil
lobster toast on brioche
pork belly bao, cilantro, scallion, fresh ginger
duck & scallion crepe
oolong deviled egg, trout roe
~
dark chocolate sesame choux
osmanthus Jelly
matcha tiramisu
lychee raspberry macaron
~
miso honey scone
ube coconut scone
devonshire
yuzu cream
apricot marmalade
~
choice of tea
ruinart champagne



Classic Elixir \$135

hanan chicken tea sandwich, ginger scallion garlic oil
lobster toast on brioche
pork belly bao, cilantro, scallion, fresh ginger
duck & scallion crepe
oolong deviled egg, trout roe
~
dark chocolate sesame choux
osmanthus Jelly
matcha tiramisu
lychee raspberry macaron
~
miso honey scone
ube coconut scone
devonshire
yuzu cream
apricot marmalade
~
choice of tea
sparkling wine

Signature Tea Blends

The Empress (Beauty | Yin)

chrysanthemum, wild goji, rose bud, pearl powder
infusion

The Emperor (Vitality | Yang)

ginseng, red date, dried longan, ginger root

The Scholar (Balance | Detox)

3-year pu-erh, lotus leaf, licorice root

