

# *afternoon* TEA

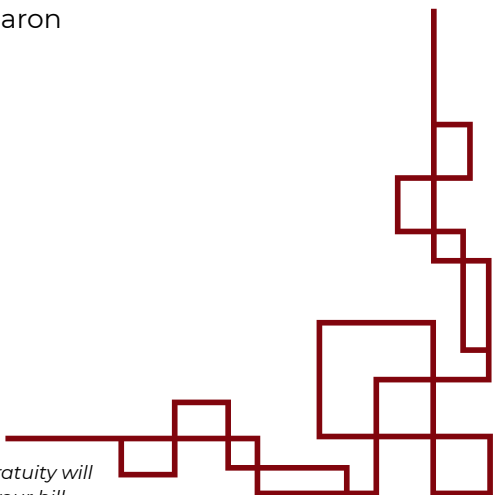
## Empress Prestige \$250

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

*For your convenience, a 20% gratuity will be automatically added to your bill.*



## 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

