



SHOW & DINE DINNER SET MENU

MAIN COURSE

Wagyu beef burger served on an artisanal bun with lettuce, tomato and Comté cheese, topped with tomato sauce and accompanied by truffled Matcha French fries.

- or -

Pan-roasted barramundi fillet accompanied by a hearty coconut milk and tomato base curry infused with Mistral Tea, served with okra, zucchini, baby eggplant, steamed potatoes and cherry tomatoes, topped with deep fried curry leaves and bread croutons.

HOT TEA

FOREST RAIN TEA

This blend of black teas submerges the senses with the tantalising fragrances of apricots and ripe apples, accented by a scattering of dewy strawberries. A magical blend that is soft and aromatic.

- or -

ICED TEA

CRÈME CARAMEL TEA

Delicate red tea from South Africa with a secret blend of sweet French spices. A dessert in itself, this theine-free tea can be served warm or iced, at any time of the day.

