



HOLTS CAFÉ

LUNAR NEW YEAR

JANUARY 25 & 26

PRIX FIXE \$55
OR INDIVIDUALLY PRICED

APPETIZER

WILDFLOWER TEA SMOKED ATLANTIC SALMON 21 🌿
GRAPEFRUIT CAVIAR, HORSERADISH, PICKLED MUSTARD,
KALE & YOGURT SAUCE, BUTTER LETTUCE
TEA PAIRING: JASMINE MIST

ENTRÉE

ROASTED HERITAGE HEN BREAST 33 🌿
SUNCHOKE, BRAISED DAIKON & TURNIP,
SMOKED PINE DASHI, HERBS
TEA PAIRING: OOLONG CRÈME

DESSERT

PEAR & RICOTTA TART 9 🌿
FILO, WHITE TEA, ORANGE, RASPBERRY SORBET
TEA PAIRING: HEAVENLY CREAM

PRIX FIXE \$42
OR INDIVIDUALLY PRICED

APPETIZER

BUTTERNUT SQUASH RISOTTO 16 🌿
CASHEW CHEESE, SAGE, WHEAT BERRIES, SEED CRUMBLE,
AGED BALSAMIC, PUMPKIN SEED OIL
TEA PAIRING: JASMINE MIST

ENTRÉE

ORGANIC CARROT TART 25 🌿
RICE PAPER, NUT CREAM, YOUNG SPROUTS,
APRICOT CHUTNEY, ALMOND & SUMAC DUKKAH
TEA PAIRING: OOLONG CRÈME

DESSERT

PEAR & RICOTTA TART 9 🌿
FILO, WHITE TEA, ORANGE, RASPBERRY SORBET
TEA PAIRING: HEAVENLY CREAM

🌿 GLUTEN-FREE

🌿 PLANT-BASED

🌿 VEGETARIAN