# LUNAR NEW YEAR
# AFTERNOON TEA
**JANUARY 26 TO FEBRUARY 7**

**$55 PER PERSON**

## SAVOURIES

### FIVE SPICE CRAB SALAD
Five Spice / Cayenne / Lemon / Mayonnaise / Dill
Chervil / Brandy Tartlet

### PULLED CHICKEN BITE
Coriander / Garlic / Ginger / Lotus Root / Green Onion / Star Anise

### PEKING DUCK & CUCUMBER TEA SANDWICH
Plum Sauce / Green Onion / Hoisin Sauce / Mayonnaise
Soft White Sandwich Loaf

### TOFU BANH MI
Pickled Carrot & Radish / Sprouts / Sriracha / Tortilla Wrap

## SCONE

### SAFFRON & GOLDEN SULTANA SCONE
Sultanas Soaked in Champagne / Rose Petal Jelly
Sheldon Creek Farm Clotted Cream

## DELICACIES

### SESAME BALLS
Glutinous Rice Ball / Pickled Ginger / Lotus Seed Paste

### RASPBERRY TARTLET
Sweet Tartlet / White Chocolate Namelaka Cream / Fresh Raspberries

### EGG TART
Traditional Custard / Puff Pastry

### MANGO & POMELO PUDDING
Coconut Tapioca / Mango Gel / Fresh Pomelo

ocean wise. ALL SEAFOOD ITEMS ARE A SUSTAINABLE CHOICE

GLUTEN-FREE VEGETARIAN PLANT-BASED

Kindly inform us of any allergies or intolerances