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N I I I N
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S O U P

LEMON CORIANDER SOUP

Vegetable	525
Prawn	600
Chicken	550

MANCHOW SOUP

Vegetable	525
Prawn	600
Chicken	550

CHICKEN AND FRESH TURMERIC SOUP WITH EGG AND LEMONGRASS

550

TOM YAM GOONG

Spicy coconut chicken soup, galangal and kaffir lime	600
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KHOW SUEY

Vegetable	525
Prawn	600
Chicken	550

MISO SHIRU

Tofu scallion, tanuki	525
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TOM SAZ KAE

Northern Thai style lamb soup with glass noodles and fresh bird eye chilli	575
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RAMEN SOUP

Fresh ramen noodle chicken soup with scallion	550
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S A L A D

SOM TUM THAI (V) Raw papaya, carrot, pounded peanut, spicy palm jaggery dressing	800
YAM SOM O (V) Pomelo salad with water chestnut, roasted coconut, chilli and peanut	800
UDON, CRUNCHY LETTUCE SALAD WITH GOMA DRESSING AND SILGOCHU CHILLI (V)	800
SAKE CARPACCIO SALAD Salmon, daikon and carrot with yuzu soy dressing	1000
CRAB SALAD Crab salad with satsuma dressing with pineapple, kappa and tanuki	1000
ROASTED DUCK SALAD WITH PINE NUTS, HOISIN SAUCE, POMEGRANATE	1000



A P P E T I Z E R

CRISP LOTUS ROOT WITH SMOKED CHILLI, GINGER AND SCALLION (V)	800
AVOCADO TARTARE (V)	800
AONA GOMA (V) Fresh spinach with sesame sauce & chilli	800
NINNIKU EDAMAME (V) Fresh pod of soybean tossed with garlic and ichimi	800
GOI CUON Hanoi style Vietnamese prawn & crab spring roll with sweet chilli peanut sauce	1200
WOK FRIED CRISPY SQUID WITH CHILLI OATS AND CURRY LEAVES	1200
BAKED CRAB Pulled crab meat baked with spicy creamy mayo, tobiko & scallion	1200
PAN FRIED GYOZA Pan fried prawn & chicken dumpling with chilli ponzu sauce	1200
SMOKED SANSHO PEPPER PRAWN WITH DRY CHILLI	1200
MUL NAENGMYUN Korean noodles, boiled egg, poached chicken with chilled broth	950
CHICKEN IN ROASTED CHILLI SAUCE WITH HOT BASIL	950
KATSU ROLL WITH WASABI PANCAKE Wasabi pancake with crispy chicken with kewpie mayo, pickled vegetable, sweet soy	950
CONJEE LAMB	1050
KAE YANG KAMIN Turmeric lamb with spicy tamarind sauce	1050
TENDERLOIN CHENGDU Tenderloin grilled on stone with spicy sichuan pepper sauce	1350



GRILL

PAN GRILLED TRIO MUSHROOMS (V) Char grilled eringi, shitake & shimeji mushroom skewers	800
GOONG YANG TAKRAI Grilled prawn with galangal & lemon grass sauce	1250
CHARCOAL GRILLED CHICKEN WITH SWEET SOY AND PEPPERS	950
SATAY GAI Charcoal grilled chicken satay with peanut sauce	950
GRILLED PORK BELLY WITH SAMBAL SAUCE	1100
PAN GRILLED LAMB RIB Grilled lamb ribs with scallion, mushroom, ninniku & spiced teriyaki	1000





D I M S U M M S

EDAMAME AND BLACK TRUFFLE DUMPLING (V)	525
ASPARAGUS AND VEGETABLES DUMPLING (V)	525
ROYAL MUSHROOM BAO WITH PARMESAN CHEESE SAUCE (V)	525
PAN FRIED MOCK MEAT BAO (V)	525
VEGETABLE SHANGHAI DUMPLING (V)	525
FRIED TURNIP CAKE WITH VEGETABLE (V)	525
CRISPY VEGETABLE CHEUNG FUN (V)	525
HAR GOW	650
STEAMED SPICY CUTTLE FISH	650
PRAWN & CHICKEN SIU MAI	650
CRISPY PRAWN CHEUNG FUN	650
STICKY RICE AND CHICKEN IN LOTUS LEAF, FRESH CHILLI SAUCE	600
STEAMED CHICKEN DUMPLING	600
CHICKEN POKCHOI DUMPLING WITH SICHUAN SAUCE	600
HAM SUI GOK	600
STEAMED PEPPER CHICKEN CHEUNG FUN	600
PULLED DUCK WITH MANTAO & SPICY MAYO	600
PORK CHAR SIU BAO	625
ROASTED PEPPER LAMB SIU MAI	625



SUSHI ROLLS

CHEF'S PICKED SIGNATURE

OSHINKO SHISO HOSOMAKI (V) Traditional Japanese pickled radish roll with shiso leaf	750
VEGETABLE CALIFORNIAN ROLL (V) Takuan, carrot, beetroot & cucumber	750
DRAGON ROLL (V) Crispy asparagus, tanuki, spiced mayo, teriyaki glaze	750
SUSHI PIZZA Prawn & crab roll with creamy mayo, mozzarella cheese	1300
NIJI MAKI Sake, kani, maguro with miso cream cheese	1300
SAMURAI ROLL Crispy shrimp tempura avocado & aburi salmon	1300
BAKED CRAB ROLL WITH TOBIKO Crispy shrimp tempura, crab, avocado	1300
SENMEI MAGURO YAKI ROLL Crispy tuna, spicy sweet chilli mayo, togarashi tanuki	1300
ABURI SAKE URAMAKI Salmon, scallion, cream cheese with ninniku	1300
SPICY CALIFORNIAN URAMAKI Crab stick, avocado, cucumber with togarashi spiced creamy mayo	1300
UNAGI HARUMAKI Eel & avocado with teriyaki glaze	1300
SPIDER HOSOMAKI Soft shell crab tempura, kappa, tobiko	1300
VOLCANO ROLL Assorted seafood tartare roll with cheese, tanuki & scallion	1300



MA I N C O U R S E

FROM THE WOK

WOK TOSSED BAMBOO SHOOT, FRESH MUSHROOM IN PICKLED CHILLI AND PEPPERS (V)	950
VEGETABLES AND BEAN CURD IN CHILLI BEAN SAUCE (V)	950
WOK TOSSED GARLIC FLAVOURED SEASONAL VEGETABLES (V)	950
HARICOT BEANS WITH ROASTED SESAME AND CHILLI BEAN SAUCE (V)	950
PRAWN IN XO SAUCE	1600
WOK TOSSED CHICKEN IN CHILLI BEAN SAUCE WITH PEPPERS AND SCALLION	1350
KUNG PAO CHICKEN WITH CASHEW NUT AND ROASTED CHILLI	1350
CHICKEN, BAMBOO SHOOT, FRESH MUSHROOM IN PICKLED CHILLI AND PEPPERS	1350
SWEET & SOUR PORK WITH PINEAPPLE, CUCUMBER, CHERRY TOMATOES	1350
SHUI ZHU Wok tossed lamb with pokchoi, pounded garlic in spicy hot pot suace	1500



S I G N A T U R E

LOTUS LEAF CHILEAN SEABASS	2950
Slow baked yuzu miso flavored fish with sake, flambéed spinach & shimeji mushroom	
PLA NEUNG MANAO	2500
Thai herb flavoured steamed fish with nam pla	
PRAWN WITH DRY SHRIMP AND KAFFIRLIME IN ROASTED CHILLI	1600
GAJ PAD PRIK	1350
Wok tossed chicken with young pepper and krachai, basil	
TORI KATSUDON	1350
Egg rice bowl topped with panko crusted chicken, nori	
ROASTED DUCK	1400
Roasted duck leg with garlic flavoured turmeric noodles and mushroom sauce	
BIBIMBAP	1400
Korean style rice preparation with namul, kimchi and egg	
SIGNATURE RIVER STONE GRILL	5000
Kagero yaki steak, on a river stone grill with cognac flambé	



CURRIES

GAENG KIEW WAN THAI GREEN CURRY

Vegetable	950
Prawn	1600
Chicken	1350

GAENG PHED THAI RED CURRY

Vegetable	950
Prawn	1600
Chicken	1350

GAENG KAREE THAI YELLOW CURRY

Vegetable	950
Prawn	1600
Chicken	1350



R I N C O O D & L E S

PAN FRIED HUNAN NOODLE

Vegetable	800
Prawn	950
Chicken	900

SINGAPORE NOODLE

Vegetable	800
Prawn	950
Chicken	900

HAKKA NOODLE

Vegetable	800
Prawn	950
Chicken	900

PHAD THAI

Wok fried rice noodles in sweet & spicy tamarind sauce with peanuts

Vegetable	800
Prawn	950
Chicken	900

FRIED RICE

Vegetable	800
Prawn	950
Chicken	900

XO FRIED RICE

Wok fried sticky rice with dried shrimp and scallion

NASI GORENG

Vegetable	800
Prawn	950
Chicken	900

YANG CHOW FRIED RICE

Fried rice with prawn, chicken, pork, egg and scallion

STEAMED JASMINE RICE (V)

550



DESSERTS

ALPHONSO MANGO PASSION PUDDING (EGG LESS & SUGAR FREE) 550
Passion chestnut cremeaux and red berries sorbet

RAMBUTAN CRÈME BRULÉE 550
Fresh tender coconut ice cream and coconut tuile

CARAMEL PEARS BASIL TART 550
Tropical fruits coulis / mandarin ice cream

CHOCOLATE ADZUKI FONDANT 550
Pabana adzuki centre, pink peppercorn ice cream

RASPBERRY CHEESE CAKE 550
Asian stewed berries / black sesame ice cream

SELECTION OF HOMEMADE ICE CREAMS 550
Pink peppercorn / fresh tender coconut / mandarin / black sesame

SELECTION OF HOMEMADE SORBETS 550
Yuzu lime tamarind / melon / pears basil / red berries



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RARE COLLECTION

THE JOHN WALKER 40% ABV

45000

Chosen from a reserve of over seven million casks, These include some of the last priceless, remaining casks from the distiller's stocks of malt whisky from Glen Albyn, the whiskies then come together for a second and final maturation to marry the blend in a 100-year-old wood cask.

JOHN WALKER & SONS KING GEORGE V BLENDED WHISKY 43% ABV 13500

It is an opulent and regal blend. Sensuous, layered and intense. It is a kaleidoscope of flavors and aromas. Hints of roasted nuts, dark chocolate and an imposing sweet smokiness combine elegantly with suggestions of honey, citrus orange and rose petals.

TALISKER 30 YEARS 45.8% ABV

13050

This limited edition is one of only 3000 bottles. Each bottle is individually numbered. Softly muted, mild and unusually fruity at first, the nose soon fades to lush seaweed and the charred embers of a spent fire, in time becoming soft and slightly creamy, like fudge. An elegant, medium bodied, smokey-sweet malt.

JOHN WALKER & SONS ODYSSEY BLENDED SCOTCH WHISKY 40% ABV

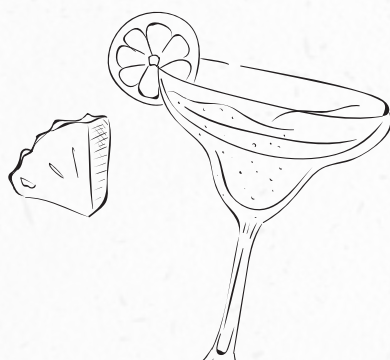
19500

Deep amber in color, the nose on Odyssey is a nice blend of orange, honey, caramel, and clove spice with a touch of salt. It has the character of a spiced cake.

GLENLIVET 25 YEARS 43% ABV

8800

The nose is thick and rich. There are notes of cherry sultanas, morello cherry, dried herbs and cooked fruits with apple crumble and a balanced acidity. The palate is thick and smooth. There are notes of sherried peels, chewy toffee and walnut; dried fruits emerge with a juicy ouch. The finish is long and rich with winter spice



RARE COLLECTION



BALLANTINE 30 YEARS

6000

Soft and tasty; generous body, with influences of the wood in which it is aged and with floral and fruity touches; balanced, but firm and strong; elegant, persistent and spicy finish.

GLENFIDDICH 26 YEARS 43% ABV

4600

A rare and aged single malt Scotch whisky that has spent 26 long years carefully maturing in American Oak ex-bourbon casks. This expression was created to honour Glenfiddich's line of continuous family ownership since William Grant founded our distillery in 1887.

GLENFARCLAS 21 YEARS 43% ABV

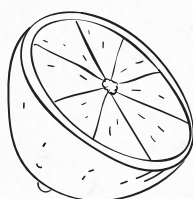
4500

A really deep and thick release, Glenfarclas 21 Year Old is a heavily sherried single malt that is extremely pleasing and very smooth. The palate contains plenty of barley, as well as a hint of oak in the finish. Nicely rounded.

LAPHROAIG 25 YEARS 48.9% ABV

4000

Laphroaig 25 Year Old is the perfect marriage of sherried, oaky flavours from the European Oloroso Sherry Casks and the creamy, smooth, sweet flavours from the ex-American Bourbon Barrels. The Oloroso Sherry Casks and ex-American Bourbon Barrels were filled with newly distilled Laphroaig spirit from day one.



W H I S K Y

JAPANESE WHISKY

KAMIKI	2600
HIBIKI SUNTORY	2100
THE YAMAZAKI	1900
TOKI SUNTORY	1700
ENSO	1600
TOGOUCHI	1600

SINGLE MALTS

GLENMORANGIE 10 Y. O	1600
GLENMORANGIE 18 Y. O	3000
BRUICHLADDICH	2400
LAPHROAIG 10 Y.O	2000
LAGAVULIN 16 Y. O	1700
TALISKER 10 Y. O	1500
GLENFIDDICH 12 Y. O	1400
GLENFIDDICH 18 Y. O	1800
GLENFIDDICH 21 Y. O	2600
GLENLIVET 12 Y. O	1350
GLENLIVET 15 Y.O	2000
GLENLIVET 18 Y.O	2600
GLENLIVET 21 Y. O	3500
CRAGGANMORE 12 Y. O	1300

AMERICAN WHISKEY

SAZERAC RYE	2400
WOODFORD RESERVE	2100
MAKERS MARK	1700
GENTLEMAN JACK	1500
BENCHMARK KENTUCKY	1300
JACK DANIEL'S TENNESSEE	1100



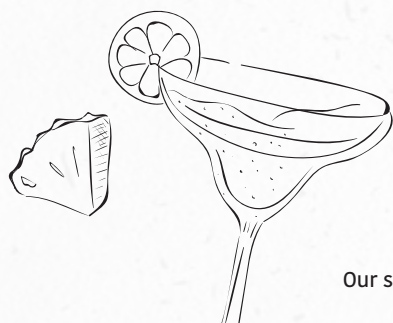
W H I S K Y

IRISH & CANADIAN WHISKEY

BUSHMILLS BLACK	1800
JAMESON BLACK BARREL	1500
JAMESON	950
CANADIAN CLUB	950

BLENDED SCOTCH

JW BLACK LABEL	1100
JW DOUBLE BLACK	1200
JW WHITE WALKER	1500
JW GOLD LABEL RESERVE	1600
JW PLATINUM LABEL 18 Y. O	1900
JOHNNIE WALKER X.R. 21 Y. O	2000
JOHNNIE WALKER 18 Y. O	3100
J W BLUE LABEL	3500
CHIVAS 12 Y.O	1000
CHIVAS 18 Y.O	1800
MONKEY SHOULDER	1300



S P I R I T S

VODKA

GREY GOOSE VX	2700
ROBERTO CAVALLI	1450
BELUGA NOBLE	1350
GREY GOOSE	1300
ABSOLUT	1200
CIROC	1050
BELVEDERE	1000

RUM

MOUNT GAY GOLD ECLIPSE	1250
MOUNT GAY SILVER ECLIPSE	1250
PITU CACHACA	1000
BACARDI SUPERIOR	750

TEQUILA

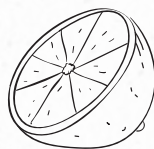
PATRON SILVER	2900
PATRON XO CAFÉ	2100
JOSE CUERVO SILVER	1200

COGNAC

HENNESSY X.O	8000
HENNESSY V.S.O. P	2600
MARTELL X. O	2100

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THE BOTANIST	1600
ROKU JAPANESE CRAFT	1500
HENDRICKS	1500
MONKEY 47	1500
TANQUERAY NO.10	1450
EDINBURGH	1300
BOMBAY SAPPHIRE	900
TANQUERAY LONDON DRY	900



OTHERS

LIQUEURS

JAGERMEISTER	1100
JACK DANIEL'S HONEY	1100
MOLINARA SAMBUCA EXTRA	1000
BAILEY'S IRISH CREAM	950
AMARETTO	950

BEER

PERONI	850
ASAHI	800
CORONA EXTRA	800
BUDWEISER	400
KINGFISHER ULTRA 330ML	400
BIRA BLONDE/ WHITE	375
KINGFISHER PREMIUM 330ML	350



MIN

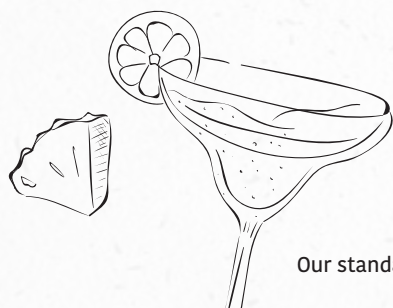
NON ALCOHOLIC

CONCOCTIONS

GUAVA MINT GUAVA, MINT, LEMONADE	375
TROPICAL FRUIT PUNCH ORANGE, PINEAPPLE, MANGO	375
CRIMSON TIDE MANGO, ORANGE, CASSIS	375
LYCHIBERRY LYCHEE, CRANBERRY, STRAWBERRY	375
GOLD RUSH APPLE, PEACH, LIME, SODA, CASSIS	375
VIRGIN MOJITO MINT, LEMON, SYRUP, SODA	375

BEVERAGES

SAN BENEDETTO SPARKLING WATER	375
STILL WATER	325
SEASONAL FRUIT JUICE	275
FRESH LIME SODA/WATER	250
AERATED BEVERAGES	275
TEA /COFFEE	350
ICED COFFEE	400





COCKTAILS

RED DRAGON

Rose syrup, vodka, orange liqueur, lime juice and top up with soda water

1200

SLY THAI

A Thai summer favourite, mixed with vodka and litchi juice.

1200

TEAMINTO

Spicy cocktail with aperol and tequila, mixed with jalapeno, mint and lime juice for the perfect balance.

1200

THE GREEN LANTERN

Lantern lit green by its beautiful ingredients, blended and shaken with green pea, lime juice, syrup, gin and egg white.

1200

CAIPIRINHA

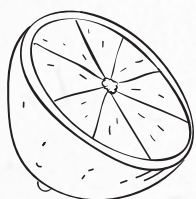
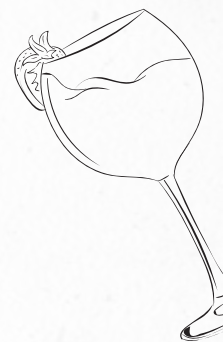
Brazilian all-time favourite cocktail with cachacha, lemon chunks and sugar.

1200

WHITE RUSSIAN

Vodka, coffee liqueur, cream

1200



ZINN



BY THE GLASS

SPARKLING WINE

CHANDON BRUT, INDIA	1250
TI AMO PROSECCO, GLERA, ITALY	1100

WHITE WINE

SAINT CLAIR, SAUVIGNON BLANC, NEW ZEALAND	2300
GAVI, MARCHESI DI BAROLO, CORTESE	2200
MAN FAMILY, CHARDONNAY, SOUTH AFRICA	1150
SULA, RIESLING, NASHIK VALLEY, INDIA	1000
GROVER VIOGNIER, KARNATAKA, INDIA	700
FRATELLI, CHARDONNAY, MAHARASTRA, INDIA	700

RED WINE

ZONIN VALPOLICELLA, ITALY	1600
LE GRAND NOIR, PINOT NOIR, FRANCE	1300
LINDEMAN BIN 50, SHIRAZ, AUSTRALIA	1250
SDU RESERVA, SYRAH, INDIA	1000
SULA, CABERNET SHIRAZ, INDIA	800

SAKE (120 ML)

SENJYU KUBOTA	3000
MASUMI TOKUSEN	2200

SHOCHU (120ML)

KAIDO IWAINOKA SHOCHU	2700
IICHIKO	2000



W I N E

CHAMPAGNE/ SPARKLING WINE

DOM PÉRIGNON, CUVÉE, EPERNAY, 2006, FRANCE	35000
LOUIS ROEDERER, BRUT PREMIER N.V, REIMS, FRANCE	16700
MOËT & CHANDON, BRUT IMPERIAL N.V, EPERNAY, FRANCE	15000
BOLLINGER SPECIAL CUVÉE, BRUT, N.V, AY-CHAMPAGNE, FRANCE	14000
GRAMONA IMPERIAL GRAN RESERVA BRUT, SPAIN	12800
TI AMO PROSECCO, ITALY	5200
CHANDON BRUT, INDIA	4800

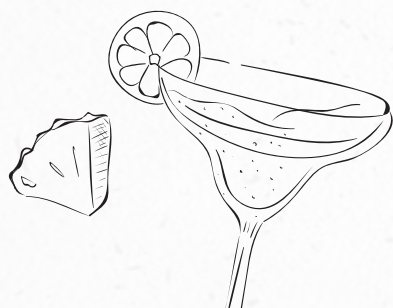
WHITE WINE

CHARDONNAY

CAKEBREAD CELLARS, NAPA VALLEY, USA	19200
GAJA "ROSSJ-BASS", PIEDMONT, LANGHE DOC, ITALY	16000
STAG'S LEAP KARIA WINE CELLARS, NAPA VALLEY, USA	12200
CHABLIS, BOUCHARD AINS & FILS, FRANCE	10500
VILLA MARIA "PRIVATE BIN", MARLBOROUGH, NEW ZEALAND	8600
MAN FAMILY, SOUTH AFRICA	7200
CHATEAU STE. MICHELLE, COLUMBIA VALLEY, USA	6800
CHABLIS, J'MOREAU & FILS, FRANCE	6100
KENDALL-JACKSON, VINTNER'S RESERVE, SONOMA COUNTY, USA	6100
MONTES RESERVA, CASABLANCA VALLEY, CHILE	4900

SAUVIGNON BLANC

CAKEBREAD CELLARS, NAPA VALLEY, USA	11900
HONIG, NAPA VALLEY, USA	14500
FRAMINGHAM, MARLBOROUGH, NEW ZEALAND	12000
SAINT CLAIR, MARLBOROUGH, NEW ZEALAND	11500
POUILLY-FUMÉ, HENRI BOURGEOIS, LOIRE VALLEY, FRANCE	8900
MOUTON CADET, BARON PHILIPPE DE ROTHSCHILD, BORDEAUX, FRANCE	6000



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RIESLING

PENFOLDS, KOONUNGA HILL, AUSTRALIA	7400
FRAMINGHAM, MARLBOROUGH, NEW ZEALAND	6400

PINOT GRIGIO

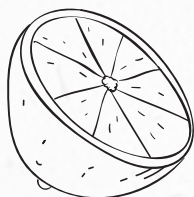
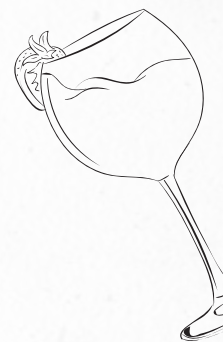
TRAPICHE, PINOT GRIGIO, ARGENTINA	5200
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CORTESE

GAVI, PIO CESARE, PIEDMONT, DOCG, ITALY	9900
GAVI, MARCHESI DI BAROLO, PIEDMONT, DOCG, ITALY	7100

VIOGNIER

LITTLE JAMES BASKET PRESS, SAINT COSME, SOUTHERN RHONE, FRANCE	9000
THE WOLFTRAP, BOEKENHOUTSKLOOF, FRANSCHHOEK VALLEY, SOUTH AFRICA	6400



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RED WINE

CABERNET SAUVIGNON

KENDALL JACKSON, VINTNER'S RESERVE, USA	13000
RUPERT & ROTSHCHILD, CLASSIQUE, SOUTH AFRICA	11000
BARON PHILLIPE ESCUDO ROJO, CHILE	8600
CONOSUR , CHILE	6400
VINA ERRAZURIZ 1870	6000

CORVINA

ALLEGRINI AMARONE DELLA VALPOLICELLA CLASSICO, VENETO, ITALY	25300
ALLEGRINI CORTE GIARA VALPOLICELLA, ITALY	8000
ZONIN VALPOLICELLA, VENTITERRE, ITALY	7000

GRENACHE

SAINT COSME COTE DU RHONE, FRANCE	9500
PONT DU RHONE, FRANCE	5800

MALBEC

DOMINIO DEL PLATA CRIOS, ARGENTINA	11000
TRAPICHE, MALBEC	5200

MERLOT

CLARENDELLE ROUGE, BORDEAUX, FRANCE	16500
BARTON & GUESTIER, SAINT-EMILION, FRANCE	9600

NEBBIOLO

BAROLO, MARCHESI DI BAROLO, ITALY	22000
DANTE RIVETTI, BARBARESCO BRIC MICCA, ITALY	16000
GAJA SITO MORESCO, LANGHE, DOC, ITALY	13700



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PINOT NOIR

FRAMINGHAM, MARLBOROUGH, NEW ZEALAND	16000
BOUCHARD AINS & FILS BOURGOGNE, FRANCE	10500

SANGIOVESE

CA'MARCANDA, GAJA PROMIS, TOSCANA IGT, ITALY	18000
CASTELLO BANFI BRUNELLO DI MONTALCHINO, ITALY	17500
QUERCIABELLA, CHIANTI, ITALY	17000
CASTEL GIOCONDO, BRUNELLO DI MONTALCINO, TOSCANA, ITALY	16000
LA BRANCAIA, IL BLU, SANGIOVESE, TOSCANA, IGT, ITALY	15300
RENIERI ROSSO DI MONTALCHINO, ITALY	12000

SYRAH / SHIRAZ

PENFOLDS BIN 128, AUSTRALIA	17000
THE IRONSTONE PRESSINGS, D'ARENBERG, MCLAREN VALLEY, AUSTRALIA	13100
THE LAUGHING MAGPIE, D'ARENBERG, MCLAREN VALLEY, AUSTRALIA	8300
MAN FAMILY, SOUTH AFRICA	7200

SAKE

SENJYU KUBOTA 720ML	16200
MASUMI TOKUSEN 720ML	11500
YAMAHAI JUMNAI CHO SAKE 300ML	8200

SHOCHU

IICHIKO 720ML	16000
KAIDO IWAINIKA 720ML	14000



TEA

MIN

TEA

WHITE TEAS

JASMINE BREEZE

350

Sip this pale gold brew and let a medley of delicate flavours waft through your system like a gentle breeze. Subtle white tea harmonises with delicate jasmine, and a tantalising sweet hint of mint. A perfect cup of luxury, ideal for your mid-morning break.

SILVER NEEDLE WHITE TEA

350

With every sip of this imperial favourite, you realize you're savouring something rare and precious. Made exclusively from the first young buds of the plant, Silver Needle white tea is an elegant, silky smooth tea, with a sweetness that lingers on your palate.

BLACK TEAS

KEEMUN TEA

350

A famed Chinese Black Tea, this has a characteristic stone fruit & slightly smoky aroma & a malty taste reminiscent of unsweetened cocoa

LAPSANG SOACHONG TEA

400

When the best black tea leaves are roasted in a bamboo basket over a pinewood fire, you get one of the world's most famous teas. With its rich aroma and intoxicating smoky flavour, you'll be tempted to spend a blissful morning over your cup of Lapsang Souchong, appreciating every nuance.

OOLONG TEAS

MT. WUYI OOLONG TEA

400

Flavourful Oolong sourced from the famed estates of Mt. Wuyi in China, has a characteristic smoky flavour. This is the best Oolong tea to be enjoyed at leisure, as you take in its toasty aroma and balanced, nutty taste.

TAIWAN DONGDING OOLONG TEA

400

Handpicked from the hilly estates along the Chi-Ling Lake in Taiwan, every sip of this rich, aromatic Chinese Oolong tea evokes the flowery sweetness of the terrain in which it's grown.



T E A

GREEN TEA

LEMONGRASS GINGER TEA

400

The earthy aroma of ginger and the fresh sweetness of lemongrass merge beautifully with exquisite green tea, making a perfect infusion. This tea can be a tranquil, soothing interlude in a hectic day, as refreshing and luxurious as an appointment at the spa.

HOJICHA TEA

400

Hojicha was created in the 1920s, when thrifty tea merchants tried to make the most of leftover green tea leaves by roasting them in porcelain pots over charcoal. The novel roasting process evoked an intense aroma and smoky flavour that was appreciated by many. Today, Hojicha's unique taste and aroma are loved the world over.

MATCHA

500

As you whisk the stone-pounded green matcha tea powder with water and sip the delicate, sweet infusion, you'll find yourself sliding into a mood of contemplative calm. The Japanese believe that drinking matcha tea enhances meditation gradually transporting you to the land of Zen.

GYOKURO

550

With every sip of jade-green Gyokuro, you imbibe a tea that has been nurtured under straw, until its aroma and flavour reach perfection. Treat yourself to a daily moment of luxury; indulge in the delicately sweet, subtly tangy taste of one of Japan's most premium teas.

