

# Desserts

## ROOIBOS & DESSERT PAIRING \$18++ ROOIBOS STRAWBERRY CREAM ☺

The smooth, creamy character of rooibos tea and the fruity flavor of strawberries go together very well. In the shiny, intensive infusion you will find a hint of the sun setting over the African savanna.

### BAKLAVA ☹

Classic Middle-eastern pastry made of many layers of filo pastries, filled with chopped nuts, sweetened with honey and rose water

OR

### PERSIAN SAFFRON ICE CREAM

Homemade special recipe ice cream with pistachio, cream and saffron

OR

## EARL GREY & DESSERT PAIRING \$20++ EARL GREY

*Tea-Picking Region: North India, foothills of the Himalayas*

An absolute specialty from China with a fascinatingly creamy taste. Hard, tightly rolled and lightly fermented tea leaves, vaporized with milk steam. Thanks to this effect the natural delicacy and sweetness of this tea type-creamy-milky note that spoils your taste buds.

### CHOCOLATE BROWNIE ☹

Freshly baked in-house daily

OR

### ARABICA CHEESECAKE

Homemade cheesecake infused with Arabica coffee



# FOOD & TEA PAIRING MENU

Prices shown are subject to 7% GST & 10% service charge

☹ Gluten Free ☹ Contain Nuts ☺ Vegetarian ☺ Caffeine Free

🐔 Chicken 🦆 Duck 🐏 Lamb 🐂 Beef 🐟 Fish 🦐 Prawns

Please inform your server of any  
FOOD INTOLERANCES OR ALLERGIES



**Julius Meinl**

We bring you Julius Meinl artisanal tea the finest Vienna coffee house culture. Julius Meinl started importing its own premium tea in 1894 from high quality plantations in leading tea regions in China, India, Nepal and Sri Lanka. East meets West. Julius Meinl combines the tea drinking culture of the East with the Western tea-time tradition, where emphasis lies on enjoyment and socializing.

## 3-Course Food & Tea Pairing

**Vegetarian \$75++ per person**  
**Chicken \$85++ per person**  
**Lamb \$95++ per person**

## Salads

**SALAD & WILD BERRY TEA PAIRING \$22++**  
**WILD BERRY TEA**

A fine balance of sweetness coming from apple pieces, berries and the sweet blackberries on the one side and a pleasant, refreshing sourness from hibiscus and rosehip on the other side

**TABOULI SALAD**

Chopped parsley, onions, tomatoes, olive oil and couscous

OR

**SHIRAZI SALAD**

Freshly chopped cucumbers, tomatoes, and onions with Shabestan's Shirazi dressing

OR

**GULF SALAD**

Lettuce, cucumbers, onions, tomatoes, black olives, feta cheese with Shabestan's Gulf Dressing

OR

**CAESAR PERSIA**

Our classic Caesar salad comes with a unique Persian dressing that consists of mayonnaise, zereshk (barberries), apple cider, salt and crushed black peppers



## Charcoal Grilled Kebabs

**LAMB & PEPPERMINT PAIRING \$60++**  
**PEPPERMINT**

The cooling freshness of mint tea satisfies your thirst on a scorching day, refreshes and calms you down.

**SHANDIZ**

Tender chunks of spring lamb on the bone, charcoal grilled to perfection with grilled tomato.  
Served with Basmati rice

OR

**SOLTANI**

Duo of tender lamb fillet and minced lamb kebabs served with 'chelow', Steamed Persian saffron rice

OR

**LAMB KUBIDEH**

Tender ground lamb leg and lamb shoulder with whole tomatoes skewered and charcoal grilled to perfection  
*2018 / 2019 - Singapore River's Signature Winner*

OR

**CHICKEN & OOLONG PAIRING \$48++**  
**MILKY OOLONG**

*Tea-Picking Region: China*

Hard, tightly rolled and lightly fermented tea leaves, vaporized with milk steam. Thanks to this effect the natural delicacy and sweetness of this tea type - creamy-milky note that spoils your taste buds.

**CHICKEN MASTI**

Tender chicken ground with saffron, vegetables and herbs, all grilled to perfection.  
Served with saffron basmati rice

OR

**JUJEH SAFFRONI**

Tender and fresh whole spring chicken marinated in our special sauce, charcoal grilled with tomato and bell peppers. Served with fresh lemon & rice

## Persian Stews

**VEGETARIAN & ASSAM PAIRING \$36++**  
**ASSAM HARMUTTY**

*Tea-Picking Region: North India, the state of Assam*

Established in 1870, Harmutty Estate offers tea with incredible full-bodied smoothness and a mat sweetness. Assam teas are famous for their full-bodied, intensive taste. Aromatic black tea - strong and robust, but wonderfully balanced. Also perfect to enjoy with a dash of milk or cream.

**VEGETARIAN KORESHT-E-BAMIEH**

Okra cooked in tomato sauce & garlic, served with basmati rice

OR

**VEGETARIAN GHORMEH SABZI**

Savoury medley of red beans, herbs, sun-dried lime and fresh vegetables. Served with Persian rice

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Chicken Duck Lamb Beef Fish Prawns