



SET MENU

MAIN COURSE

Wagyu flank steak served with a shallot and red wine sauce, accompanied by sautéed potatoes infused with Lu An Gua Pian and a mesclun salad.

- or -

Patagonian ocean trout teriyaki, served with a Matcha infused butter sauce, accompanied by creamy coconut rice, crispy oyster mushrooms and edamame beans.

- or -

Warm honey-glazed organic chicken breast with cereal, served on a bed of frisée salad with julienned carrots and cherry tomatoes tossed in a Tibetan Secret Tea infused vinaigrette, accompanied by soft-cooked quail eggs.

DESSERT

Milk chocolate mousse cake infused with French Earl Grey, served with raspberry coulis and French Earl Grey infused dark chocolate ice cream.

- or -

Choose from our trolley of tea infused pâtisseries, conceived and crafted daily.

HOT TEA

BRAZILIAN HIGHLAND BOP

This TWG Tea Broken Orange Pekoe infuses into an invigorating, ruby-coloured cup with fruity overtones.

- or -


ICED TEA

NUMBER 8 TEA

This extraordinary green tea of mysteries is blended with rare leaves of Maidenhair, which bestow their ancestral taste to the pure and vibrant aroma of Mediterranean orange blossoms. Unforgettable.

MAIN COURSE	\$29.50
MAIN COURSE + TEA	\$40
MAIN COURSE + TEA + DESSERT	\$50



 Prices are not inclusive of service charge or goods & services tax. TWG Tea invites you to begin your sustainability journey by bringing home the complimentary glass straw that comes with every iced tea ordered.

PLEASE ASK YOUR WAITER ABOUT ALLERGENS.