



SET MENU

MAIN COURSE

Pan-roasted Australian barramundi served with a caper marinère sauce and parsley coulis, accompanied by risotto and roasted fennel infused with French Earl Grey.

- or -

Slow-cooked veal breast glazed with a Singapore Breakfast Tea infused soy sauce, accompanied by a coral lentil and squash mash, served with charred onions and savoy cabbage.

- or -

Roasted tiger prawns, marinated feta cheese and chickpea croquettes on a bed of Romaine lettuce with tomatoes, red radish and baby cucumbers tossed in a sumac spice and Moroccan Mint Tea infused vinaigrette.

DESSERT

Crème caramel infused with Vanilla Bourbon Tea, served with lemon madeines.

- or -

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

HOT TEA

LUNG CHING

Yielding a beautiful jade infusion, this TWG Tea green tea, otherwise known as "Dragon's Well", has a full, round flavour with a fresh aroma that delights the senses.

- or -


ICED TEA

SECRET OF BHUTAN TEA

This mysterious TWG Tea blend reveals all its secrets in a perfect cup of black tea balanced with golden fruits and red berries which leave the palate with lingering spicy overtones.

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.