



SET MENU

MAIN COURSE

Squid ink spaghetti tossed in a clam and basil butter emulsion, accompanied by pan-seared squid, tiger prawns infused with Earl Grey Gentleman and bell pepper confit.

- or -

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

- or -

Pan-seared Tasmanian ocean trout on a bed of Romaine lettuce and kale salad with cherry tomatoes, Romanesco cauliflower, snap peas, red radish and pickled cucumbers, seasoned with a Matcha infused Caesar dressing, served with bread croutons and beef bacon.

DESSERT

Iced nougat meringue, candied orange, nuts, served with an apricot sauce and Geisha Blossom Tea infused apricot sorbet.

- or -

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

HOT TEA

TI KUAN YIN SUPERIOR

This renowned semi-oxidised TWG Tea from Fujian Province creates a mellow infusion with a sweet orchid-like fragrance and a delicate taste.

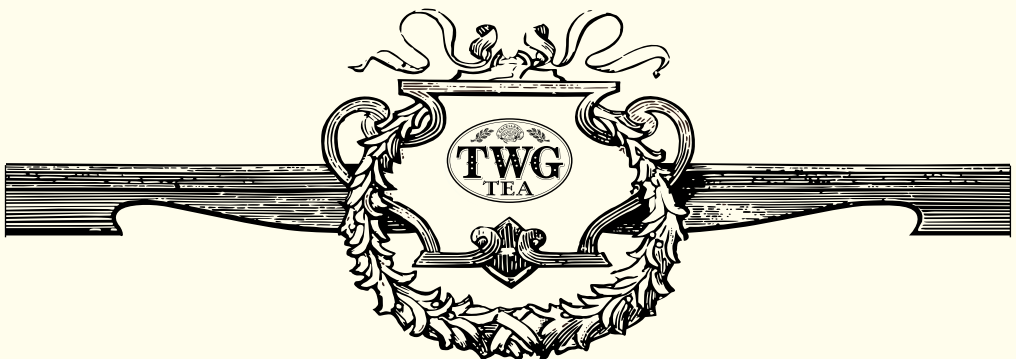
- or -


ICED TEA

SECRET CITY TEA

This black tea is blended with bright and colourful fruits and a touch of chocolate, which produce a mysterious and alluring infusion.

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.