



SET MENU

MAIN COURSE

Wagyu flank steak served with tarragon and confit shallot beef jus, accompanied by a raclette cheese and potato soufflé infused with Golden Swan Tea, and roasted asparagus.

- or -

Pan-seared wild-caught red snapper with a sourdough crust, accompanied by vegetable ratatouille and tartare sauce infused with Gyokuro Samurai.

- 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

Mango coconut sago parfait, layered with Alfonso Tea infused mango mousse and jelly, pomelo and Alfonso Tea crumble.

- or -

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

HOT TEA

GOOD HOPE TEA

This TWG Tea creation unites the diverse flavours of harvests from Asia and South Africa into one balanced, amber-coloured blend of broken-leaf black tea and red tea. An auspicious tea of transition.

- or -

ICED TEA

POLO CLUB TEA

Gather strength from this aromatic TWG Tea green tea which infuses into an emerald cup inflected with soft notes of sweetness.

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.