



SET MENU

MAIN COURSE

Wagyu flank steak served with porcini sauce infused with Emperor Pu-Erh, accompanied by potato mille feuille and French beans.

- or -

Pan-roasted tiger prawns served with creamy paella-style zucchini orzotto infused with Shen Nong Tea, garnished with parmesan shavings, chilli oil and cress.

- 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

Yogurt crémeux served with wine-poached peach, served with Jade Temple Tea infused sauce and peach sorbet.

- or -

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

HOT TEA

MAHA GASTOTTE OPI

Grown at 1,900 metres above sea level, this tea benefits from generous rainfall and consistently low temperatures during most of the year. The infusion is light but has an exquisite flavour and an aroma of softly ripening raspberries. An afternoon delight.

- or -

ICED TEA

MOON ROUTE TEA

Inspired by the glory of a starry night sky, this subtle and creamy bouquet of green tea, red fruits and strawberries is accented by a sweet note of rare citrus which lingers on the palate. A tea to guide you on a celestial journey.

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.