SET MENU

MAIN COURSE

Pan-seared Australian seabass served with mentaiko beurre blanc and Matcha dill oil, accompanied by purple cauliflower mash and chayote bouquetière.

- or -

Irish lamb malted stew served with Imperial Oolong infused caramelised shallots, bacon and sourdough crumbs, accompanied by creamy wholegrain mustard tagliatelle.

- or -

Pan-seared ocean trout on a bed of Tuscan kale salad with roasted pumpkin, puffed wild rice, broccoli and cauliflower, tossed in a calamansi dressing and accompanied by fresh pomegranate and Indian Night Tea infused beetroot relish.

DESSERT

Number 12 Tea infused mascarpone cream and lady finger sponge, topped with cacao powder.

- or -

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

HOT TEA

NAVIGATOR'S TEA
This enchanting melange of green tea boasts a fruity elegance and a light floral aftertaste. As captivating as a tale of the sea.

- or -

ICED TEA

CELESTIAL EMPIRE TEA
Evocative of the liquid ambrosia of the gods, this black tea is a utopian blend with flavours of raw sugar cane that leave lingering tastes of heavenly candied sweetness on the palate.

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.