



SET MENU

MAIN COURSE

Wagyu hanger steak served with chimichurri salsa, accompanied by smoked mashed potatoes infused with 1837 Black Tea and pan-roasted carrots and broccolini.

- or -

Spaghettini with pan-seared tiger prawns, mussels and bay scallops tossed in a marinara sauce infused with Royal Moroccan Tea accompanied by parsley and parmesan shavings.

- or -

Warm honey-glazed organic chicken breast with cereal, served on a bed of frisée salad with julienned carrots and cherry tomatoes tossed in a Tibetan Secret Tea infused vinaigrette, accompanied by soft-cooked quail eggs.

DESSERT

Chocolate profiteroles with Vanilla Bourbon Tea infused ice cream, served with dark chocolate sauce and caramelised walnut pieces.

- or -

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

HOT TEA

HARMUTTY SFTGFOP1

A British favourite, this malty, second flush Assam is strong and rich in flavour. This TWG Tea special harvest produces a robust black tea that is excellent in the morning.

- or -

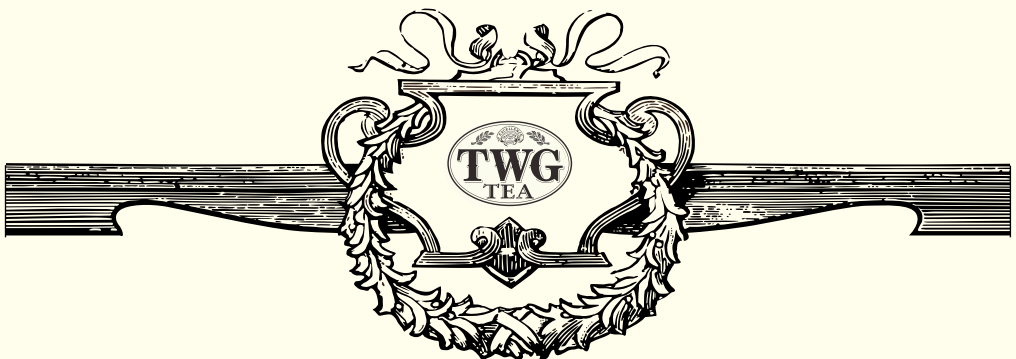
ICED TEA

JADE TEMPLE TEA

Celebrating heritage and tradition, this precious green tea embraces an enchanting melange of lime blossoms, verbena and red fruits with a subtle hint of strawberries.

MAIN COURSE + TEA \$45

MAIN COURSE + TEA + DESSERT \$55



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.