



# SET MENU

## MAIN COURSE

Grain-fed veal tenderloin Wellington filled with Pu-Erh 2000 infused porcini mushroom duxelles and raclette cheese, served with a port wine sauce and accompanied by a spinach and beetroot salad.

- or -

Pan-roasted red snapper served with chilli relish beurre blanc, accompanied by Spice Route Tea infused Korean glutinous rice ragout and steamed chayote.

- 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

Choux pastry filled with Chocolate Tea infused Chantilly, chocolate crèmeux and cookie crumbs, served with a warm chocolate sauce, and Chocolate Tea infused cookies and cream ice cream.

- or -

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

## HOT TEA

### TIGER HILL FOP

An exclusive TWG Tea black tea with a smooth, brisk infusion. Lightly fragrant with fruity overtones, this tea is mellow and easy to drink.

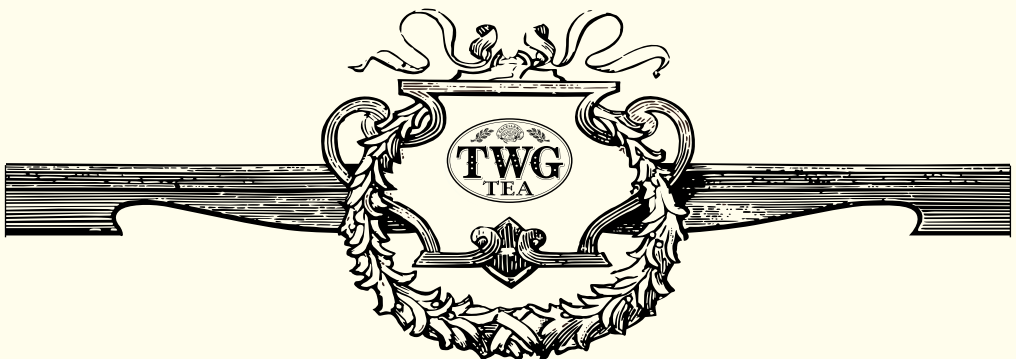
- or -


## ICED TEA

### MAGIC CHARM TEA

At the first signs of spring, flowers bloom on the mossy forest floor, and this light TWG Tea green tea is blended with the most fragrant of these wild blossoms. An enchanting, rose-coloured cup with a tart and flowery flavour, this tea is a cup of pure magic.

<b>MAIN COURSE</b> .....	<b>\$29.50</b>
<b>MAIN COURSE + TEA</b> .....	<b>\$40</b>
<b>MAIN COURSE + TEA + DESSERT</b> .....	<b>\$50</b>



 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.