



SET MENU

MAIN COURSE

Spaghetti with bay scallops in basil and zucchini pesto sauce, served with dried strawberry tomatoes and Emmental cheese chips infused with Sencha Meicha.

- or -

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 -

Roasted tiger prawns, marinated feta cheese and chickpea croquettes on a bed of Romaine lettuce with tomatoes, red radish and baby cucumbers tossed in a sumac spice and Moroccan Mint Tea infused vinaigrette.

DESSERT

Crème caramel infused with Vanilla Bourbon Tea, served with lemon madeleines.

- or -

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

HOT TEA

IMPERIAL OOLONG

An exquisitely balanced semi-fermented TWG Tea yielding a luminous golden infusion. Delicate floral notes intertwine with gentle vegetal notes, creating a harmonious and refined profile. Smooth and creamy on the palate, it concludes with a lingering, graceful finish.

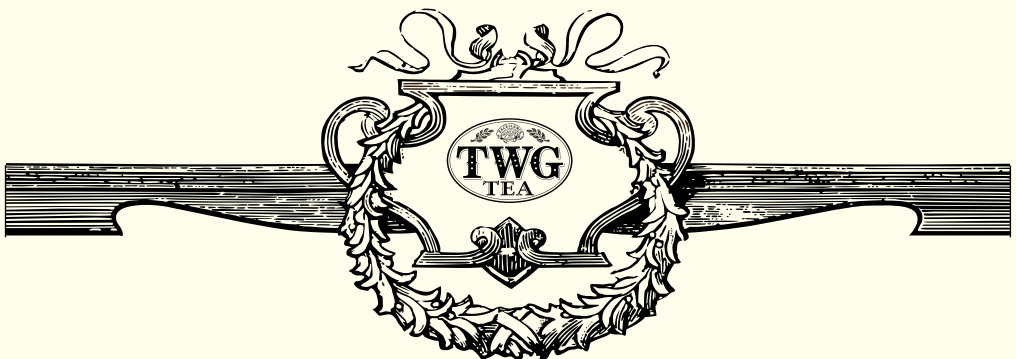
- or -

ICED TEA

MORNING MIST TEA

In sympathy with the awakening of nature, this radiant blend of black tea and first flush Darjeeling boasts sweet notes of vanilla with a hint of rose that evokes a dewy sensation of freshness.

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.