SET MENU

MAIN COURSE

Ocean trout in puff pastry with spinach and ricotta, served with sorrel cream, accompanied by a mesclun salad drizzled with an Orange Blossom Oolong infused miso dressing.

- or -

Pan-seared free-range chicken thigh brined in Smoky Earl Grey, served with devilled sauce, accompanied by sautéed potatoes in persillade butter and mesclun salad.

- or -

Butterhead lettuce salad topped with grilled chicken, smoked duck magret and a free-range soft-boiled egg breaded in Genmaicha furikake, served with tomatoes, avocado and mozzarella cheese sprinkled with Matcha.

DESSERT

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

- or -

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

HOT TEA

SENCHA SUPERIOR
This great China green tea exudes a round flavour with a light touch of astringency. A refined TWG Tea to highlight Chinese savoir-faire and Japanese methods.

- or -

ICED TEA

BLUE CHARM TEA
A blend of China oolong and black tea that boasts mesmerising flavours of red berries and mellow nuts, evocative of a captivating power.

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.