



SET MENU

MAIN COURSE

Mediterranean seafood stew with Australian octopus, tiger prawns and bay scallops, accompanied by steamed potatoes and zucchini, sprinkled with Lemon Bush Tea leaves, and served with seaweed chips.

- or -

24-hour braised beef short ribs in a red wine stock, served with aligot potato mash and sprinkled with Lu An Gua Pian tea leaves.

- or -

Pan-seared Tasmanian ocean trout on a bed of Romaine lettuce and kale salad with cherry tomatoes, Romanesco cauliflower, snap peas, red radish and pickled cucumbers, seasoned with a Matcha infused Caesar dressing, served with bread croutons and beef bacon.

DESSERT

Passionfruit cheesecake served with macerated pineapple and Passion Fruit Tea infused passionfruit sauce, accompanied by Passion Fruit Tea infused tropical fruit sorbet.

- or -

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

HOT TEA

GREEN OF VIETNAM TEA

The great tradition of tea in Vietnam is revealed in this unique TWG Tea green tea. Its superb twisted leaves reveal an authentic aroma and infuse into a light and flowery cup.

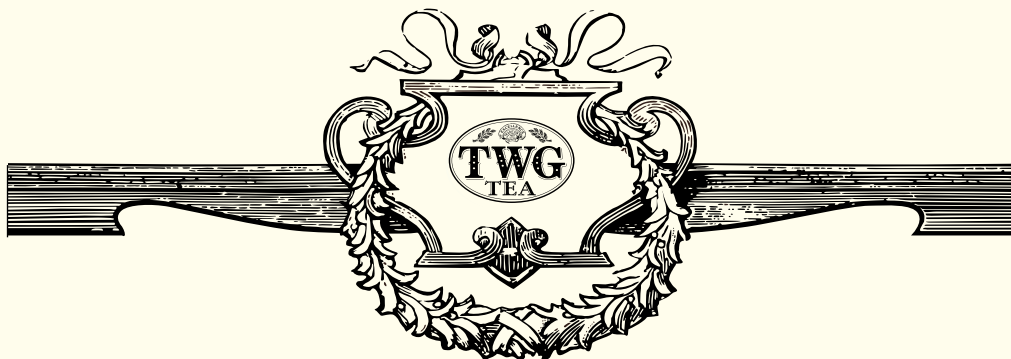
- or -

ICED TEA

MAHARAJAH DARJEELING

A tea as dazzling as it is bold, this majestic blend of first and second flush harvests from the highest Darjeeling plateaus is accented with mysterious spices and a delicious note of sweetness. A tea for a grand occasion.

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.