# SET MENU

## MAIN COURSE

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

**- or -**

Pan-seared Australian seabass served with mentaiko beurre blanc and Matcha dill oil, accompanied by purple cauliflower mash and chayote bouquetière.

**- or -**

Spaghetti tossed with winter truffle and garlic cream, accompanied by mushroom duxelles and asparagus, served with a soft cooked free-range egg topped with Genmaicha furikake.

## 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

**LAHJIAN SUPREME TEA**
Harvested in the country's oldest and finest tea region, this TWG Tea black tea gives a rich, aromatic and full-bodied infusion which is delicious served with milk.

**- or -**

## ICED TEA

**SWEET JADE TEA**
An inspirational creation by TWG Tea, this precious blend of white and green tea will surprise, filling the palate with festive warmth, accented by a sparkling note of citrus fruits.

**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.*