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

LAHIJAN 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.