



SET MENU

MAIN COURSE

Roasted half spring chicken infused with Lavender Valley Tea, served with hunter's sauce, accompanied by sautéed potatoes with persillade.

- or -

Pan-seared Tasmanian ocean trout, served with yuzu beurre blanc infused with Matcha, accompanied by roasted garlic mashed potatoes and Brussels sprouts.

- 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

Number 12 Tea infused mascarpone cream and lady finger sponge, topped with cacao powder.

- or -

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

HOT TEA

ORANGE BLOSSOM OOLONG

A promenade through a garden of mysteries. A unique China oolong that yields light and flowery notes, creating an enchanting roundness with a delicate essence of orange blossom. A grand TWG Tea breakfast tea.

- or -

ICED TEA

FOLLOW ME TEA

This beckoning blend of the finest harvest green tea yields a bittersweet garland of alluring and unforgettable notes of succulent pineapple and wild strawberry crowned with a scattering of petals. An exceptional tea to pursue to the ends of the earth.

MAIN COURSE + TEA \$45

MAIN COURSE + TEA + DESSERT \$55



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.