



SET MENU

MAIN COURSE

Japanese hamachi loin crusted with Persian spices, served with coriander and Padrón pepper coulis, accompanied by eggplant zaalouk and Indian Night Tea infused bulgur.

- or -

Tender braised grain-fed beef cheeks served with a creamy morel and chanterelle mushroom sauce, accompanied by root vegetables and spätzle sautéed with Taiping Houkui 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

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

KONA SENCHA

This powdered TWG Tea green tea produces a mild infusion with a pleasant sharpness and a touch of astringency. A perfect accompaniment to fish and sushi.

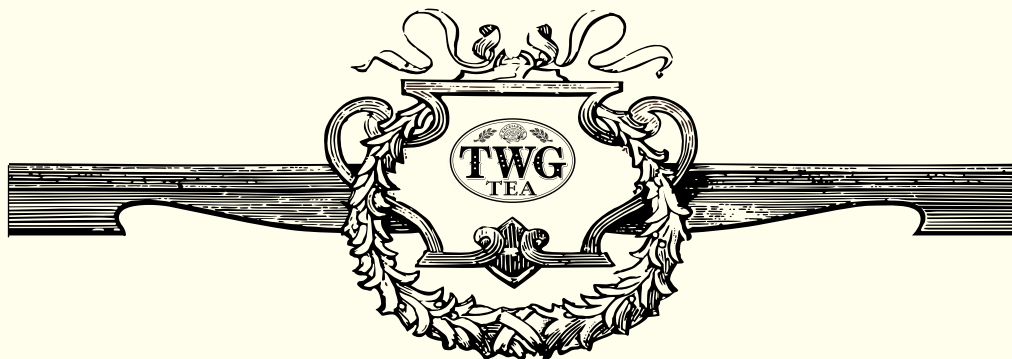
- or -

ICED TEA

NEW WORLD TEA

The sound of laughter pierces through birdsong, marigolds, blossom underfoot and rose petals unfurl, fragrant and thick. Sticky mango and orchard fruits lend their sweetness to the air. This new world, captured in a cup of black tea, begins today.

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.