



SET MENU

MAIN COURSE

Patagonian ocean trout teriyaki, served with a Matcha infused butter sauce, accompanied by creamy coconut rice, crispy oyster mushrooms and edamame beans.

- or -

Grain-fed veal tenderloin Wellington filled with Pu-Erh 2000 infused porcini mushroom duxelles and raclette cheese, served with a port wine sauce and accompanied by a spinach and beetroot salad.

- or -

Roasted tiger prawns, marinated feta cheese and chickpea croquettes on a bed of Romaine lettuce with tomatoes, red radish and baby cucumbers tossed in a sumac spice and Moroccan Mint Tea infused vinaigrette.

DESSERT

Mango coconut sago parfait, layered with Alfonso Tea infused mango mousse and jelly, pomelo and Alfonso Tea crumble.

- or -

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

HOT TEA

EMPEROR SENCHA

A fine TWG Tea with a subtle taste, this invigorating Japan green tea is ideal during or after a meal, as it is rich in vitamin C and contains little theine.

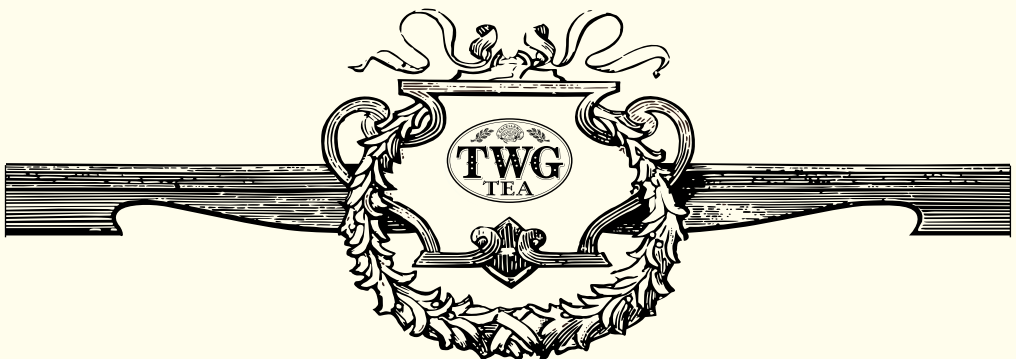
- or -


ICED TEA

ROSE BOUDOIR TEA

This rich and malty blend of Black Tea offers a strong and delectable cup that leaves luscious hints of vanilla, blackcurrant and sweet spices with overtones of fresh roses from Grasse on the palate.

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.