



SET MENU

MAIN COURSE

Organic chicken breast Cordon Bleu crusted with Genmaicha furikake and filled with raclette cheese, beef ham and onion jam, accompanied by green pea stew and baby gem lettuce tossed in Gribiche sauce.

- or -

Pan-roasted Tasmanian salmon served with a Burgundy wine sauce and horseradish cream, accompanied by sautéed potatoes infused with Lu An Gua Pian, caramelised pearl onions, beef bacon and mushrooms.

- or -

Warm honey-glazed organic chicken breast with cereal, served on a bed of frisée salad with julienned carrots and cherry tomatoes tossed in a Tibetan Secret Tea infused vinaigrette, accompanied by soft-cooked quail eggs.

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

BLUE PAVILION TEA

This vibrant green tea sprinkled with wild blossoms and red fruits, produces a subtle infusion with a hint of tartness that inspires symbolic journeys to idyllic lands.

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.