



# SET MENU

## MAIN COURSE

Pan-fried duck leg confit infused with Miraculous Mandarin Tea, accompanied by braised white beans, sweet potato and pointed cabbage, served with chicken jus.

- or -

Mediterranean seafood stew with Australian octopus, tiger prawns and bay scallops, accompanied by steamed potatoes and zucchini, sprinkled with Lemon Bush Tea leaves, and served with seaweed chips.

- 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

Floating island served with Eternal Summer Tea infused citrus fruits and red fruit sauce, topped with an almond tuile.

- or -

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

## HOT TEA

### ROYAL ORCHID TEA

This TWG Tea semi-fermented Formosa oolong is delicately infused with the fragrance of a night-blooming orchid, suggestive of a warm summer evening. Intoxicating and generous.

- or -

## ICED TEA

### PRIVATE HOUR TEA

With its sparkling allure and subtle accords of flower blossoms and red fruits, this appealing green tea poetically evokes moments of perfect solitude. An ideal dessert tea.

**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.