



SET MENU

MAIN COURSE

Pan-roasted tiger prawns served with creamy paella-style zucchini orzotto infused with Shen Nong Tea, garnished with parmesan shavings, chilli oil and cress.

- or -

Pan-roasted Australian free-range chicken thigh brined in Smoky Earl Grey, served with devilled sauce, accompanied by sautéed potatoes in persillade butter and mesclun salad.

- 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

Chocolate profiteroles filled with Vanilla Bourbon Tea infused ice cream, served with warm dark chocolate sauce and caramelised walnuts.

- or -

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

HOT TEA

CEDERBERG MOUNTAIN TEA

An enveloping, theine-free red tea that yields a rich aftertaste inflected with notes of sweetness. This TWG Tea can be served hot or iced at any time of the day.

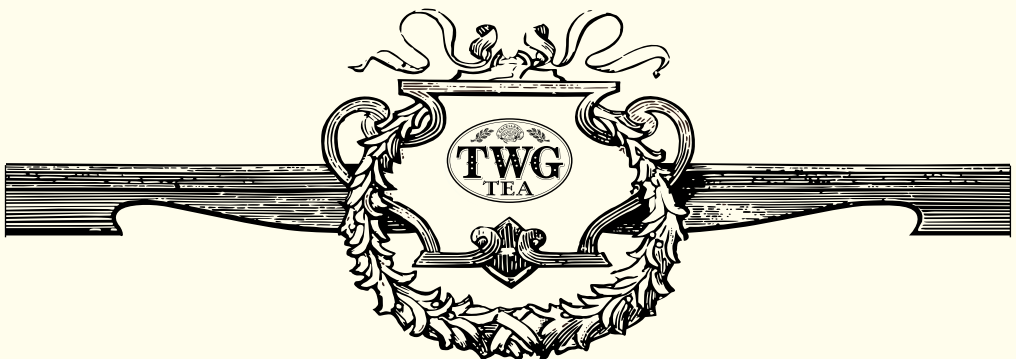
- or -


ICED TEA

NUMBER 2 TEA

Sparkling notes of explosive green tea and black tea lend this blend a most lively character, accented by the elegance of hesperidia and night blooming jasmine. A final woody aftertaste leaves the palate with a hint of exotic sandalwood.

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.