SET MENU

MAIN COURSE

Irish lamb malted stew served with Imperial Oolong infused caramelised shallots, bacon and sourdough crumbs, accompanied by creamy whole grain mustard tagliatelle.

- or -

Ocean trout in puff pastry with spinach and ricotta, served with sorrel cream, accompanied by a mesclun salad drizzled with an Orange Blossom Oolong infused miso dressing.

- or -

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

DESSERT

Strawberry cheesecake served with fresh strawberries and Moroccan Mint Tea infused strawberry sauce, accompanied by Moroccan Mint Tea infused strawberry sorbet.

- or -

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

HOT TEA

DIMBULA OP*
A deliciously smooth and mature black tea, this TWG Tea harvest produces a well-rounded infusion with a full flavour. Excellent in the morning..

- or -

ICED TEA

TEMPLE OF MIST TEA
Fine silver needle tips lend their downy lustre to this elegant and mysterious green tea. Fields of sacred wild flowers lend their inexplicably magical fragrance to this elegant blend.

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.