



# SET MENU

## MAIN COURSE

Pan-roasted Australian barramundi served with a caper marinière sauce and parsley coulis, accompanied by risotto and roasted fennel infused with French Earl Grey.

- or -

Slow-cooked veal breast glazed with a Singapore Breakfast Tea infused soy sauce, accompanied by a coral lentil and squash mash, served with charred onions and savoy cabbage.

## DESSERT

Crème caramel infused with Vanilla Bourbon Tea, served with lemon madeleines.

- or -

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

## HOT TEA

### LUNG CHING

Yielding a beautiful jade infusion, this TWG Tea green tea, otherwise known as “Dragon’s Well”, has a full, round flavour with a fresh aroma that delights the senses.

- or -


## ICED TEA

### SECRET OF BHUTAN TEA

This mysterious TWG Tea blend reveals all its secrets in a perfect cup of black tea balanced with golden fruits and red berries which leave the palate with lingering spicy overtones.

<b>MAIN COURSE</b> .....	<b>\$29.50</b>
<b>MAIN COURSE + TEA</b> .....	<b>\$40</b>
<b>MAIN COURSE + TEA + DESSERT</b> .....	<b>\$50</b>



 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.