



SET MENU

MAIN COURSE

24-hour braised beef short ribs in a red wine stock, served with aligot potato mash and sprinkled with Lu An Gua Pian tea leaves.

- or -

Pan-seared Tasmanian salmon marinated with Gyokuro Samurai tea leaves, served with Matcha marinière, accompanied by Romanesco, sand carrots, and crushed potatoes with confit onion butter.

DESSERT

Choux pastry filled with Chocolate Tea infused Chantilly, chocolate crèmeux and cookie crumbs, served with warm chocolate sauce and Chocolate Tea infused cookies and cream ice cream.

- or -

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

HOT TEA

MIST OF MILANJE TEA

A medium-bodied TWG Tea black tea from Mozambique, harvested on the lush slopes of a volcanic mountain bordering Malawi.

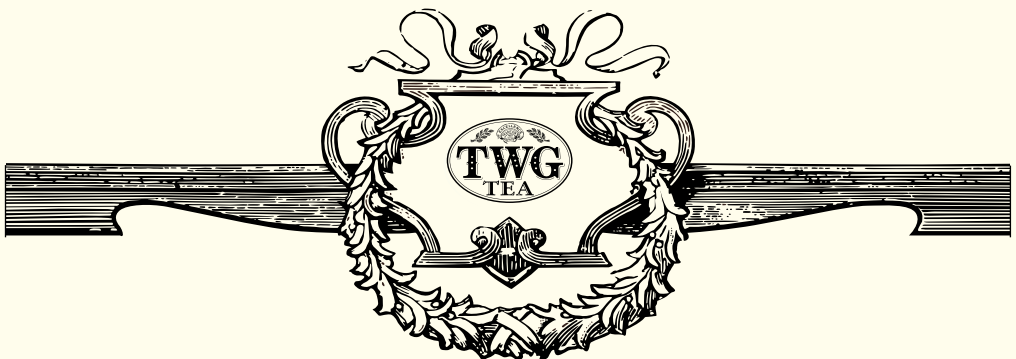
- or -

ICED TEA

NUMBER 10 TEA

An invitation to an English flower garden. This aromatic green tea is thick with the fragrance of dewy blossoms after a morning mist. Bright chamomile and heather accentuate the blend with flavours of wild honey and produce an addictive and delicately fruity aftertaste.

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.