



SET MENU

MAIN COURSE

Tender braised grain-fed beef cheeks served with a creamy morel and chanterelle mushroom sauce, accompanied by root vegetables and spätzle sautéed with Taiping Houkui tea leaves.

- or -

Conchiglie pasta with baby squid tossed in red pesto, served with stracciatella, chilli relish and wild garlic oil, sprinkled with Gyokuro Samurai tea leaves.

DESSERT

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

- or -

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

HOT TEA

CHAMONG FTGFOP1*

This TWG Tea harvest is a sentimental favourite from the steep slopes of the Chamong estate, known for the plum overtones of its second flush. A full-bodied cup with crisp and aromatic floral notes that delight the palate.

- or -

ICED TEA

SAFARI TEA

A tea of adventure, reminiscent of treks across uncharted territories, this is a TWG Tea blend of white tea and green tea, desert flowers and fruits of the savannah. A tea for a restful moment under the summer sun.

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.