



# SET MENU

## MAIN COURSE

Roasted half spring chicken infused with Lavender Valley Tea, served with hunter's sauce, accompanied by sautéed potatoes with persillade.

- or -

Pan-seared Tasmanian ocean trout, served with yuzu beurre blanc infused with Matcha, accompanied by roasted garlic mashed potatoes and Brussels sprouts.

## DESSERT

Number 12 Tea infused mascarpone cream and lady finger sponge, topped with cacao powder.

- or -

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

## HOT TEA

### ORANGE BLOSSOM OOLONG

A promenade through a garden of mysteries. A unique China oolong that yields light and flowery notes, creating an enchanting roundness with a delicate essence of orange blossom. A grand TWG Tea breakfast tea.

- or -

## ICED TEA

### FOLLOW ME TEA

This beckoning blend of the finest harvest green tea yields a bittersweet garland of alluring and unforgettable notes of succulent pineapple and wild strawberry crowned with a scattering of petals. An exceptional tea to pursue to the ends of the earth.

**MAIN COURSE + TEA ..... \$45**

**MAIN COURSE + TEA + DESSERT ..... \$55**



*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.*