



SET MENU

MAIN COURSE

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.

- or -

Roasted corn-fed chicken breast served with Soubise sauce, accompanied by rice pilaf topped with Genmaicha furikake and caramelised vegetables.

DESSERT

Dark chocolate and praline tart infused with Napoleon Tea, accompanied by poached pears and yuzu pear confit, served with pear sorbet.

- or -

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

HOT TEA

CHUN MEE

Renowned for the finesse of its plum-like sweetness and smoothness, this translucent TWG Tea green tea has a distinct, strong and lasting aroma.

- or -

ICED TEA

TEA 380

This is a dreamy blend of white tea, Formosa blue tea, black tea and flowers. Luminous and magical, this is an evocative and exhilarating tea to savour the transit of self and soul to a new land.

MAIN COURSE	\$29.50
MAIN COURSE + TEA	\$40
MAIN COURSE + TEA + DESSERT	\$50

