# SET MENU

## MAIN COURSE

Irish lamb malted stew served with Imperial Oolong infused caramelised shallots, bacon and sourdough crumbs, accompanied by creamy whole grain mustard tagliatelle.

**- or -**

Ocean trout in puff pastry with spinach and ricotta, served with sorrel cream, accompanied by a mesclun salad drizzled with an Orange Blossom Oolong infused miso dressing.

## DESSERT

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

**- or -**

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

## HOT TEA

**DIMBULA OP***
A deliciously smooth and mature black tea, this TWG Tea harvest produces a well-rounded infusion with a full flavour. Excellent in the morning..

**- or -**

## ICED TEA

**TEMPLE OF MIST TEA**
Fine silver needle tips lend their downy lustre to this elegant and mysterious green tea. Fields of sacred wild flowers lend their inexplicably magical fragrance to this elegant blend.

**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.*