



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 -

Laksa risotto with Hokkaido scallops and tiger prawns, finished with bean curd skin croutons, lemon balm cress and Golden Lung Ching tea leaves.

- or -

Roasted tiger prawns, marinated feta cheese and chickpea croquettes on a bed of Romaine lettuce with tomatoes, red radish and baby cucumbers tossed in a sumac spice and Moroccan Mint Tea infused vinaigrette.

DESSERT

Chocolate mousse cake infused with Eau Noir Tea, served with raspberry coulis and fresh raspberries, accompanied by Eau Noir Tea infused Manjari chocolate sorbet.

- or -

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

HOT TEA

AMERICAN EARL GREY

A robust and pioneer blend of whole-leaf Black Tea fragrantly infused with delicate TWG Tea bergamot.

- or -

ICED TEA


PURPLE BUDS TEA

A hint of black tea adds character to this China oolong, which is carefully blended with notes of citrus astringency. The perfect finale to a meal.

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.