



SET MENU

MAIN COURSE

Pan-roasted red snapper served with chilli relish beurre blanc, accompanied by Spice Route Tea infused Korean glutinous rice ragout and steamed chayote.

- or -

Pan-roasted French duck magret served with a gingerbread sauce infused with Miraculous Mandarin Tea, accompanied by almond and raisin rice pilaf and steamed celtuce.

- or -

Pan-seared Tasmanian ocean trout on a bed of Romaine lettuce and kale salad with cherry tomatoes, Romanesco cauliflower, snap peas, red radish and pickled cucumbers, seasoned with a Matcha infused Caesar dressing, served with bread croutons and beef bacon.

DESSERT

Black forest cake infused with Sakura! Sakura! Tea, served with Sakura! Sakura! Tea infused cherry sorbet.

- or -

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

HOT TEA

GUNPOWDER SUPREME

A green tea grown adjacent to the fêted Huangshan Mountains at altitudes of up to 900 metres, the tightly rolled grey-green leaves resemble gunpowder and unfurl to yield an aromatic grassy infusion with a lingering aftertaste and light astringency.

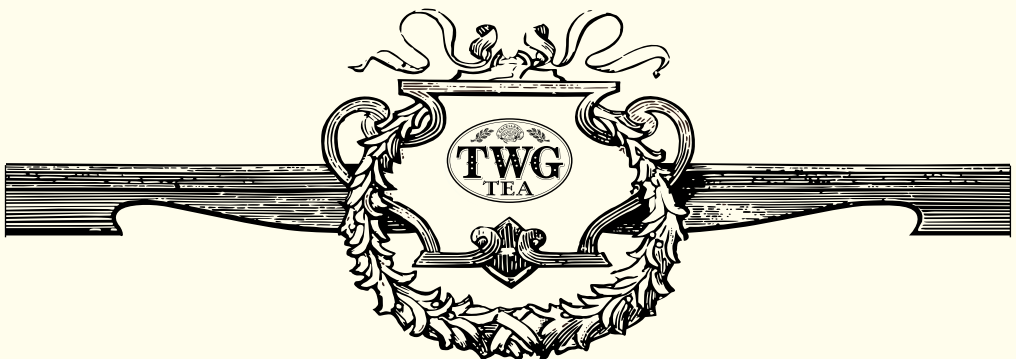
- or -


ICED TEA

VOYAGER'S TEA

An adventure of flavours, this brisk blend of black tea pays homage to autumn with a scattering of nuts and a harmonious melange of the finest bergamot. An auspicious tea to savour on the eve of a voyage.

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| 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.