



SET MENU

MAIN COURSE

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.

- or -

Traditional lamb shoulder stew with button mushrooms, potatoes and French beans, accompanied by Fruit Mountain Tea infused pilaf rice with roasted almonds.

- or -

Warm honey-glazed organic chicken breast with cereal, served on a bed of frisée salad with julienned carrots and cherry tomatoes tossed in a Tibetan Secret Tea infused vinaigrette, accompanied by soft-cooked quail eggs.

DESSERT

Crème Caramel infused with Vanilla Bourbon Tea, served with lemon madeleines.

- or -

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

HOT TEA

HYSON

This TWG Tea green tea boasts an aroma and full-bodied flavour that is wild and earthy, and leaves a hint of sweetness on the palate.

- or -

ICED TEA


MOONLIT NIGHT TEA

A unique TWG Tea blend to celebrate special moments, this black tea offers an exquisite infusion bursting with the refreshing aroma of wild berries and the smooth and rich flavour of rare Brazil nuts.

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.