



# SET MENU

## MAIN COURSE

Pan-roasted duck breast served with a green peppercorn and Pai Mu Tan infused sauce, accompanied by sautéed potatoes and a mesclun salad.

- or -

Pan-seared octopus served with piquillo pepper coulis and squid ink vinaigrette, topped with a free-range poached egg seasoned with Matcha salt, accompanied by Padrón peppers and confit Charlotte potatoes.

- 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

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

- or -

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

## HOT TEA

### EMPEROR PU-ERH

Recognised for its medicinal qualities, this TWG Tea matured tea yields a strong and earthy fragrance, with a warm taste of terroir. A perfect post-meal tea.

- or -

## ICED TEA

### SAVANNAH DAWN TEA

A fragrant meadow of sweet decaffeinated green tea blended with the tart notes of rare maracuya and ripe mango. A fragrant tea to be enjoyed from sunrise to sunset.

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|-----------------------------------|------|
| 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.