



SET MENU

MAIN COURSE

Pan-seared Tasmanian salmon served with organic quinoa tabbouleh infused with White Earl Grey, accompanied by fresh mango salsa.

- or -

Smoked wagyu beef flank served with a Smoky Earl Grey infused barbecue jus, accompanied by roasted vegetables and Comté cheese potato mash.

- 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

Warm apple crumble served with apple compote and yuzu confit, accompanied by Vanilla Bourbon Tea infused vanilla ice cream.

- or -

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

HOT TEA

EARL GREY BUDDHA

A rebirth of ancestral fragrances, this masterpiece was inspired by the legendary Earl Grey blend and is composed of exquisite green teas and rare bergamot from remote lands.

- or -


ICED TEA

EAU NOIRE TEA

A sensual composition of black tea with lavender and fragrant flowers that produces a delicate yet mysterious infusion with a burst of floral savours.

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.