



SET MENU

MAIN COURSE

Pan-roasted Tasmanian salmon served with a Burgundy wine sauce and horseradish cream, accompanied by sautéed potatoes infused with Lu An Gua Pian, caramelised pearl onions, beef bacon and mushrooms.

- or -

Wagyu flank steak served with porcini sauce infused with Emperor Pu-Erh, accompanied by potato mille feuille and French beans.

- 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

Passionfruit cheesecake served with macerated pineapple and Passion Fruit Tea infused passionfruit sauce, accompanied by Passion Fruit Tea infused tropical fruit sorbet.

- or -

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

HOT TEA

JASMINE MONKEY KING

A marvellous hand-picked green tea composed of the finest quality buds and young leaves, blended with sensual night-blooming jasmine. Ancient Chinese folklore recounts how monkeys were used to harvest tea leaves such as these on steep mountain ridges. This intoxicating infusion yields a mellow and relaxing aroma with a touch of floral sweetness.

- or -

ICED TEA

DARJEELING PRINCESS TEA

Fine, first flush Darjeeling Black Tea are delightfully blended with ripe orchard fruits to evoke a moment of beauty and sweetness. A jewel of a blend that will carry you away to legendary kingdoms.

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.