



SET MENU

MAIN COURSE

Squid ink spaghetti aglio olio with fried octopus, accompanied by zucchini and tobiko fish roe, served with a marinière emulsion and sprinkled with Gyokuro Samurai tea leaves.

- or -

Wagyu flank steak served with tarragon and confit shallot beef jus, accompanied by a raclette cheese and potato soufflé infused with Golden Swan Tea, and roasted asparagus.

- 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

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

RED OF ARABIA TEA

This sumptuous blend of red tea with malty nuts and warm spices reunites rare and precious flavours to create an unforgettable cup of great sweetness.

- or -

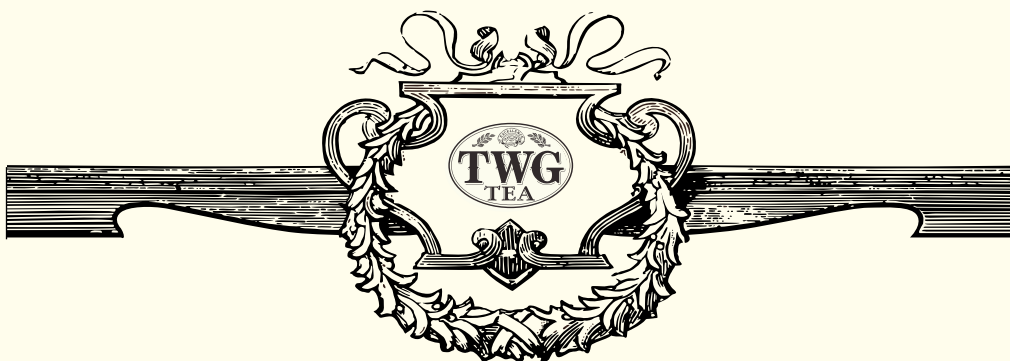
ICED TEA

NUMBER 13 TEA

A floral marvel, this black tea is a promenade through a secret garden, with pure notes of Provencal lavender, vines of Arabian jasmine, and sweet notes of vanilla and spice.

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.