



SET MENU

MAIN COURSE

Soft-shell crab tempura infused with Lemon Bush Tea, served with a frisée salad of green papaya and cabbage, accompanied by strawberry tomatoes, toasted cashews, sakura ebi, and spicy mango gel.

- or -

Roasted French guinea fowl breast served with Soubise sauce, accompanied by rice pilaf topped with Genmaicha furikake and caramelised vegetables.

- or -

Spaghetti tossed with winter truffle and garlic cream, accompanied by mushroom duxelles and asparagus, served with a soft-cooked free-range egg topped with Genmaicha furikake.

DESSERT

Black Forest cake infused with Sakura! Sakura! Tea, served with Sakura! Sakura! Tea infused cherry sorbet.

- or -

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

HOT TEA

TI KUAN YIN

A superior TWG Tea oolong boasting large leaves rolled into emerald 'pearls' that exhale a flowery fragrance and a lightly astringent infusion.

- or -

ICED TEA


NUMBER 9 TEA

A tea reminiscent of the legendary Tatar nomads - warm and deliciously fragrant - this tremendous black tea is blended with Siberian fruits and spices. Absolutely unique.

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.