



SET MENU

MAIN COURSE

Laksa risotto with Hokkaido scallops and tiger prawns, finished with bean curd skin croutons, lemon balm cress and Golden Lung Ching tea leaves.

- or -

Wagyu hanger steak served with chimichurri salsa, accompanied by smoked mashed potatoes infused with 1837 Black Tea and pan-roasted carrots and broccolini.

- 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

Number 12 Tea infused mascarpone cream and lady finger sponge, topped with cacao powder.

- or -

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

HOT TEA

GREEN OF VIETNAM TEA

The great tradition of tea in Vietnam is revealed in this unique TWG Tea green tea. Its superb twisted leaves reveal an authentic aroma and infuse into a light and flowery cup.

- or -

ICED TEA

FRUIT MOUNTAIN TEA

An ecstasy of golden Asian fruits - warm yet refreshing - this TWG Tea black tea blend is scattered with fresh flowers and yields a honeyed aftertaste of exotic sweetness.

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.