



SET MENU

MAIN COURSE

Genmaicha crusted veal cutlet served with tonnato sauce, accompanied by arugula salad and roasted grenaille potatoes, topped with parmesan cheese.

- or -

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 -

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

Alfonso Tea infused mango parfait layered with coconut sago, mango mousse, mango jelly, and Alfonso Tea crumble, finished with pomelo and mango.

- or -

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

HOT TEA

MAHA GASTOTTE OP1

Grown at 1,900 metres above sea level, this tea benefits from generous rainfall and consistently low temperatures during most of the year. The infusion is light but has an exquisite flavour and an aroma of softly ripening raspberries. An afternoon delight.

- or -

ICED TEA

DRAGON GATE TEA

A striking TWG Tea blend of white tea, green tea and blue tea with lusty tonalities of ginger and a hint of sweet mint and citrus. A creation that celebrates the myths of the Orient.

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.