



SET MENU

MAIN COURSE

Pan-roasted French duck magret served with gingerbread sauce infused with Miraculous Mandarin Tea, accompanied by almond and raisin rice pilaf and steamed celtuce.

- or -

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 -

Pan-roasted barramundi accompanied by a coconut and tomato based curry infused with Mistral Tea, served with okra, zucchini, baby eggplant and cherry tomatoes, topped with fried curry leaves and croutons.

DESSERT

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

- or -

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

HOT TEA

SHEN NONG TEA

A tribute to the mythical Emperor Shen Nong who is said to have introduced tea to China, this warm black tea infuses into a flavourful cup with a hint of refreshing sweetness.

- or -

ICED TEA


LAVENDER VALLEY TEA

A charming delicacy, this green tea reveals a spicy infusion with sweet notes of lavish lavender blossoms that leave a floral bouquet on the palate.

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.