



SET MENU

MAIN COURSE

Pan-roasted red snapper served with marinère sauce, capers and parsley coulis, accompanied by risotto and roasted fennel infused with French Earl Grey.

- or -

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

- or -

Warm honey-glazed organic chicken breast with cereal, served on a bed of frisée salad with julienned carrots and cherry tomatoes tossed in a Tibetan Secret Tea infused vinaigrette, accompanied by soft-cooked quail eggs.

DESSERT

Dark chocolate and praline tart infused with Napoléon Tea, accompanied by poached pear and yuzu pear confit, served with pear sorbet.

- or -

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

HOT TEA

NAVIGATOR'S TEA

This enchanting melange of green tea boasts a fruity elegance and a light floral aftertaste. As captivating as a tale of the sea.

- or -

ICED TEA

MACARON NOIR TEA

TWG Tea has conceived a black tea blend which encapsulates the mouth-watering flavours of our signature black macaron. Rich, mysterious, satisfying, this marvellous tea will delight tea lovers of all ages.

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.