



SET MENU

MAIN COURSE

Linguine pasta tossed in a chilli crab sauce accompanied by soft-shell crab tempura fritters infused with Tokyo-Singapore Tea.

- 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

Coconut Tea infused pandan durian mousse cake, served with palm sugar Chantilly and coconut crumble, accompanied by durian ice cream.

- or -

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

HOT TEA

SINGAPORE BREAKFAST TEA

This noble TWG Tea breakfast blend is evocative of the sophisticated harmony of Singapore. Boasting a natural blend of green tea, black tea, rich vanilla and rare spices, this tea yields a complex flavour with a sweet and lingering aftertaste.

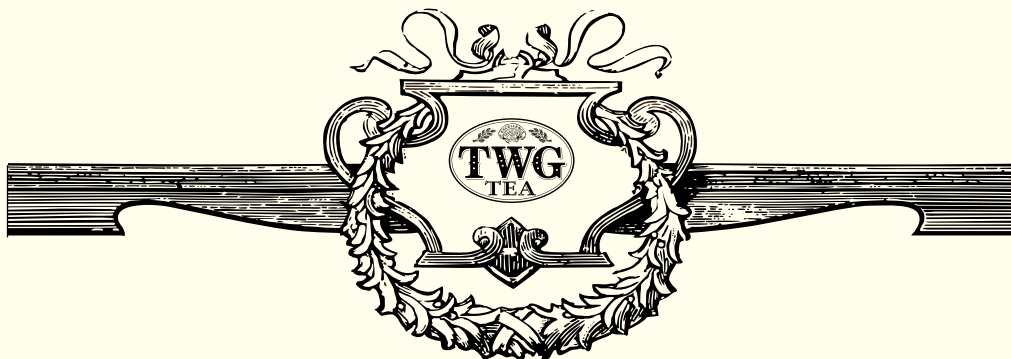
- or -

ICED TEA

PARIS-SINGAPORE TEA

A distinguished TWG Tea green tea enhanced with fragrant cherry blossoms and red fruits. A sensual and sweet tea of reminiscence.

MAIN COURSE	\$29.50
MAIN COURSE + TEA	\$40
MAIN COURSE + TEA + DESSERT	\$50



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.