



SET MENU

MAIN COURSE

Steam-baked Tasmanian salmon with Gyokuro Samurai tea leaves, served with French oyster emulsion, accompanied by Romanesco, sand carrots and crushed potatoes with confit onion butter.

- or -

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 -

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

Mixed fruit salad infused with Moroccan Mint Tea, served with Passion Fruit Tea infused sorbet, topped with a leaf tuile.

- or -

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

HOT TEA

MATE

A traditional herbal infusion from South America that produces a cup with grassy notes and a mild sharpness, and which naturally contains a high level of vitamins, minerals and antioxidants.

- or -

ICED TEA

WEEKEND IN ST TROPEZ TEA

As the dew disperses under warm rays of sunshine, a provocative aroma of red fruits and berries fills the air. With an allure of long lazy summer days ahead, this black tea blend will sparkle in your teacup and linger 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.