



SET MENU

MAIN COURSE

Tuna loin crusted with Persian spices, served with coriander and Padrón pepper coulis, accompanied by eggplant zaalouk and Indian Night Tea infused bulgur.

- or -

Malted Irish lamb stew served with Imperial Oolong infused caramelised shallots, bacon and sourdough crumbs, accompanied by creamy whole grain mustard tagliatelle.

- 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

Crème caramel infused with Vanilla Bourbon Tea, served with lemon madeleines.

- or -

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

HOT TEA

SENCHA

With an incomparable taste, grassy-sweet and delicately astringent, this pale TWG Tea green tea is the perfect accompaniment to a meal.

- or -

ICED TEA

REALM OF HEAVEN TEA

An uplifting hint of paradise, this precious black tea is blended with the refreshing flavours of apricots and soft notes of vanilla and spice.

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.