



SET MENU

MAIN COURSE

Spaghettini with pan-seared tiger prawns, mussels and bay scallops tossed in a marinara sauce infused with Royal Moroccan Tea accompanied by parsley and parmesan shavings.

- or -

Pan-seared New Zealand lamb chops, served as a duet, accompanied by baked tomato à la Provençale and smashed potatoes, finished with Houjicha infused black garlic and rosemary lamb jus.

DESSERT

Mango coconut sago parfait, layered with Alfonso Tea infused mango mousse and jelly, pomelo and Alfonso Tea crumble.

- or -

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

HOT TEA

JASMINE MONKEY KING

A marvellous hand-picked green tea composed of the finest quality buds and young leaves, blended with sensual night-blooming jasmine. Ancient Chinese folklore recounts how monkeys were used to harvest tea leaves such as these on steep mountain ridges. This intoxicating infusion yields a mellow and relaxing aroma with a touch of floral sweetness.

- or -

ICED TEA


AMI THÉ

As simple, natural and warm as a friend, this comforting TWG Tea black tea will delight you with its smooth malty notes accented by safflower blossoms and tart orchard fruits.

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.