

# **SET MENU**

## **MAIN COURSE**

Patagonian ocean trout teriyaki, served with a Matcha infused butter sauce, accompanied by creamy coconut rice, crispy oyster mushrooms and edamame beans.

- or -

Pan-fried duck confit infused with Miraculous Mandarin Tea, accompanied by braised white beans, sweet potato and savoy cabbage, served with chicken jus.

#### **DESSERT**

Floating island served with Eternal Summer Tea infused citrus fruits and red fruit sauce, topped with an almond tuile.

- or -

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

## **HOT TEA**

#### **CHUN MEE**

Renowned for the finesse of its plum-like sweetness and smoothness, this translucent TWG Tea green tea has a distinct, strong and lasting aroma.

- or -

#### **ICED TEA**

### **BROTHERS CLUB TEA**

A complex TWG Tea blend of nutty black tea, citrus fruits and berries that leaves a warm luminescence lingering on the palate. A tea for evenings of camaraderie.

MAIN COURSE + TEA	\$45
MAIN COURSE + TEA + DESSERT	\$55

