



SET MENU

MAIN COURSE

Pan-seared New Zealand lamb chop accompanied by baked Provençal tomato and smashed potatoes, served with Houjicha infused black garlic and rosemary lamb jus.

- or -

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

DESSERT

Yoghurt crèmeux served with wine-poached peach, accompanied by Jade Temple Tea infused peach sorbet and sauce.

- or -

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

HOT TEA

TAWNPENG BOPF

This harvest, grown at altitudes of over 2,000 metres, offers an authentic, full-bodied and intense cup. An invigorating black tea. Perfect for a brisk morning awakening.

- or -

ICED TEA

IRON MONK TEA

This fine, grass-green tea was conceived as a tribute to one of the four illustrious Wu Yi tea bushes of China. With a bouquet of fresh blossoms, this TWG Tea blend offers a nutty infusion with a hint of sweetness and a long-lasting finish.

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.