



SET MENU

MAIN COURSE

Wagyu flank steak served with tarragon and confit shallot beef jus, accompanied by raclette cheese and potato souffle infused with Golden Swan Tea, and roasted asparagus.

- or -

Pan-seared Tasmanian salmon, served with Matcha marinière, accompanied by Romanesco, sand carrots, and crushed potatoes with confit onion butter.

DESSERT

Vanilla panna cotta served with pomegranate, dragonfruit, pomelo and White Secret Tea infused pomegranate sauce, served with White Secret Tea infused dragonfruit sorbet.

- or -

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

HOT TEA

KENILWORTH OP1

A treat for the senses. These long leaves boast dazzling tawny tips, which yield a soft, woody aroma without astringency. A wonderful TWG Tea with subtle body and an exquisite flavour. Perfect for breakfast or early afternoon tea.

- or -

ICED TEA

MOON ROUTE TEA

Inspired by the glory of a starry night sky, this subtle and creamy bouquet of green tea, red fruits and strawberries is accented by a sweet note of rare citrus which lingers on the palate. A tea to guide you on a celestial journey.

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.