



SET MENU

MAIN COURSE

Pan-seared Tasmanian ocean trout, served with yuzu beurre blanc infused with Matcha, accompanied by roasted garlic mashed potatoes and Brussels sprouts.

- or -

Braised beef short ribs with Imperial Oolong infused black pepper sauce, served with crushed potatoes and chive butter, accompanied by beef lardon, Swiss brown mushrooms and charred shallots.

DESSERT

Chocolate profiteroles filled with Vanilla Bourbon Tea infused ice cream, served with warm dark chocolate sauce and sprinkled with caramelised walnut pieces.

- or -

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

HOT TEA

CHAMPASAK RAIN TEA

Harvested from the cooler climes of the Bolaven Plateau, this lightly roasted tea evokes memories of a late summer afternoon. Dark olive-green to black leaves shimmer with bright gold-brown tips and yield a light and nutty infusion with buttery notes of walnut to leave a soft finish on the palate.

- or -

ICED TEA

HAUTE COUTURE TEA

An elixir, a perfume, a savour which perfectly expresses the beauty of a fleeting moment, an expression of the beyond. This black tea is carefully blended with sweet notes of caramel and rose to create a cup of eternity. A tea just for you.

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.