



SET MENU

MAIN COURSE

Pan-seared Australian seabass served with mentaiko beurre blanc and Matcha dill oil, accompanied by purple cauliflower mash and chayote bouquetière.

DESSERT

Chocolate banana brownie infused with Red Christmas Tea, topped with Chantilly cream and Red Christmas Tea infused raspberry baubles, accompanied by fresh berries and caramelised pistachio ice cream.

- or -

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

HOT TEA

CHRISTMAS LIGHTS TEA

Rich, nutty tonalities blended with TWG Tea spices give this grand green tea a party allure. A celebration of rich and aromatic flavours.

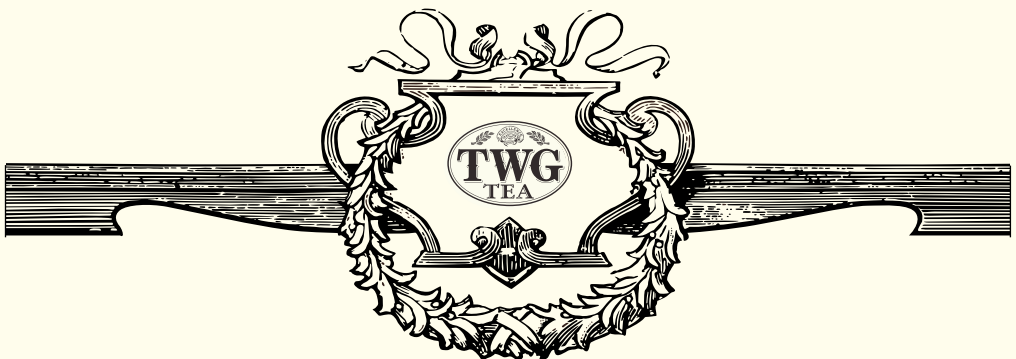
- or -

ICED TEA

JOY OF CHRISTMAS TEA

As the fiery yule log crackles in the fire and family and friends gather to celebrate, TWG Tea offers a warm and sparkling black tea blended with spiced fruits and velvety chocolate just in time for the season of giving. Merry Christmas to all, and to all a good night!

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.