



# SET MENU

## MAIN COURSE

Slow-cooked cod and Bouchot mussels served with marinière emulsion, roasted hazelnuts and piquillo peppers, accompanied by Sencha Prestige infused haddock parmentier.

- or -

Roasted organic chicken leg brined in Houjicha, served with truffle chicken jus, accompanied by crushed Charlotte potatoes with garlic and herb butter, and garden vegetables glazed in Espelette chilli butter sauce.

## DESSERT

Mango coconut sago parfait, layered with Alfonso Tea infused mango mousse and jelly, pomelo and Alfonso Tea crumble.

- or -

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

## HOT TEA

### SENCHA

With a strong, grassy fragrance and floral accents, this classic TWG Tea infuses into a refreshing, pale-green cup with a subtle aftertaste and is an ideal accompaniment to a meal.

- or -

## ICED TEA

### PASSION FLOWER TEA

This enveloping, fruity black tea awakens bursts of sensations in a shimmering cup sprinkled with the warmth of rich nuts.

<b>MAIN COURSE + TEA</b> .....	<b>\$45</b>
<b>MAIN COURSE + TEA + DESSERT</b> .....	<b>\$55</b>



 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.