



SET MENU

MAIN COURSE

Sautéed sliced Wagyu beef and mushrooms in a creamy Stroganoff sauce, served with Parmesan shavings and bread croutons, sprinkled with Genmaicha furikake, accompanied by rice pilaf.

- or -

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

DESSERT

Crème Caramel infused with Vanilla Bourbon Tea, served with lemon madeleines.

- or -

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

HOT TEA

CEYLON OP THEINE-FREE

This fine Orange Pekoe black tea offers a golden, decaffeinated cup that is balanced yet intense in flavour. An excellent tea to enjoy with cakes and sandwiches at any time of day.

- or -

ICED TEA

FIRST EDITION TEA

A magical manuscript that engages all of the senses, this essay is a combination of fruity green tea enhanced by the philosophical aroma of cherry blossoms and verbena, which enralls and captivates.

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.