



# SET MENU

## MAIN COURSE

Smoked wagyu beef flank served with a Smoky Earl Grey infused barbecue jus, accompanied by roasted vegetables and Comté cheese potato mash.

- or -

Pan-roasted tiger prawns drizzled with trout roe and Gyokuro Samurai infused gremolata, served with spaghetti tossed in prawn coulis and shrimp mousseline.

- or -

Warm honey-glazed organic chicken breast with cereal, served on a bed of frisée salad with julienned carrots and cherry tomatoes tossed in a Tibetan Secret Tea infused vinaigrette, accompanied by soft-cooked quail eggs.

## DESSERT

Passionfruit cheesecake served with macerated pineapple and Passion Fruit Tea infused passionfruit sauce, accompanied by Passion Fruit Tea infused tropical fruit sorbet.

- or -

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

## HOT TEA

### TALOON OP\*

A black tea grown high in Java and harvested during September and October, this aromatic infusion develops into a light, refreshing cup reminiscent of a dewy dawn.

- or -


## ICED TEA

### CÔTE D'AZUR TEA

A sensual cup with sultry fragrances of exotic fruits and wild flowers, reminiscent of the Provençal summer sun. A TWG Tea blend of white tea and green tea to pamper and seduce.

<b>MAIN COURSE</b> .....	<b>\$29.50</b>
<b>MAIN COURSE + TEA</b> .....	<b>\$40</b>
<b>MAIN COURSE + TEA + DESSERT</b> .....	<b>\$50</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.