



# SET MENU

## MAIN COURSE

Pan-roasted red snapper served with chimichurri salsa, accompanied by roasted vegetables and mashed potatoes infused with Gyokuro tea leaves.

- or -

Pan-roasted organic chicken thigh marinated with peanut and coconut, accompanied by green curry emulsion and savoury granola infused with White Earl Grey, served with Japanese okra and curry baked rice.

- 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

Chocolate profiteroles filled with Vanilla Bourbon Tea infused ice cream, served with warm dark chocolate sauce and finished with caramelised walnuts.

- or -

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

## HOT TEA

### MARRAKECH MINT

Fresh and fragrant, these raw organic whole leaves of wild and pure Moroccan Mint yield a cup of extraordinary purity and character and infuse into a wonderfully clean, crisp and theine-free cup.

- or -

## ICED TEA

### BLACK PAGODA TEA

This opulent and fascinating blend of black tea with bergamot is delicately enhanced with a hint of nuts and gentle flavours of sugar cane that create a fabulous cup evocative of Oriental legends.

**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.