



# SET MENU

## MAIN COURSE

Grain-fed beef cheeks braised in a red wine sauce, accompanied by mashed potatoes infused with 1837 Green Tea, served with pan-roasted garden vegetables.

- or -

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

- or -

Roasted tiger prawns, marinated feta cheese and chickpea croquettes on a bed of Romaine lettuce with tomatoes, red radish and baby cucumbers tossed in a sumac spice and Moroccan Mint Tea infused vinaigrette.

## DESSERT

Floating island served with citrus fruits infused with Eternal Summer Tea and a red fruit sauce, topped with an almond tuile.

- or -

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

## HOT TEA

### PETTIAGALLA OP\*

Known for its elegant, long and wiry leaves, this highly aromatic TWG Tea Ceylon gives a bronze cup with a remarkably flowery flavour. Perfect for five o'clock tea.

- or -

## ICED TEA

### WEEKEND IN VENICE TEA

A vision of the Grand Canal, this green tea blend features lingering notes of rich and luxuriant pineapple and forest berries illuminated by a bouquet of rose petals which infuse into a shimmering, floral cup, enigmatic of this incomparable city suspended in time.

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| <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.