



SET MENU

MAIN COURSE

Colombo spiced lamb stew served with charred okra and coconut shavings, accompanied by rice pilaf topped with a Coconut Tea crust.

- 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

Black glutinous rice and coconut tart served with Genmaicha infused oat milk ice cream.

- or -

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

HOT TEA

ACE OF HEARTS TEA

A perfect balance between the strength of high-grown Ceylon black tea and the subtlety of a rare South Africa red tea. The deep copper-coloured infusion yields a robust and sweet aroma.

- or -


ICED TEA

SEXY TEA

Transcendent and evocative, this TWG Tea green tea blend of pure and limpid citrus is a sensual journey, refreshing and inspiring, and accented with exquisite notes of enduring desire.

MAIN COURSE	\$29.50
MAIN COURSE + TEA	\$40
MAIN COURSE + TEA + DESSERT	\$50



 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.