



SET MENU

MAIN COURSE

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

- or -

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.

DESSERT

Chocolate dome filled with passion fruit crème brûlée and chocolate mousse, accompanied by a passion fruit and mango confit, served with Alfonso Tea infused passion fruit and mango sorbet.

- or -

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

HOT TEA

SENCHA SUPERIOR

This great China green tea exudes a round flavour with a light touch of astringency. A refined TWG Tea to highlight Chinese savoir-faire and Japanese methods.

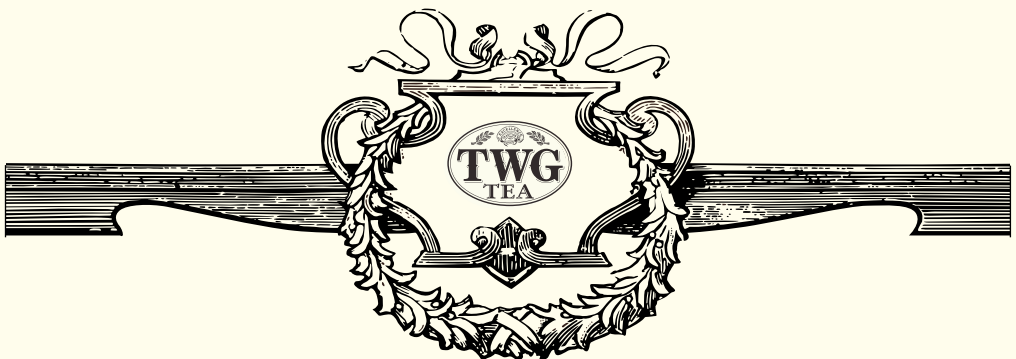
- or -


ICED TEA

NUMBER 9 TEA

A tea reminiscent of the legendary Tatar nomads - warm and deliciously fragrant - this tremendous black tea is blended with Siberian fruits and spices. Absolutely unique.

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.