



# 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 -

Pan-seared Tasmanian salmon served with organic quinoa tabbouleh infused with White Earl Grey, accompanied by fresh mango salsa.

- or -

Pan-seared Tasmanian ocean trout on a bed of Romaine lettuce and kale salad with cherry tomatoes, Romanesco cauliflower, snap peas, red radish and pickled cucumbers, seasoned with a Matcha infused Caesar dressing, served with bread croutons and beef bacon.

## DESSERT

Crème caramel infused with Vanilla Bourbon Tea, served with lemon madeleines.

- or -

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

## HOT TEA

### MELENG FBOP\*

Harvested in the foothills of the Himalayan plateaus, these mahogany-coloured broken leaves infuse into a very stimulating cup with a full-bodied and earthy aroma that finishes with a hint of sweetness. A perfect TWG Tea breakfast tea.

- or -


## ICED TEA

### IRON MONK TEA

This fine, grass-green tea was conceived as a tribute to one of the four illustrious Wu Yi tea bushes of China. With a bouquet of fresh blossoms, this TWG Tea blend offers a nutty infusion with a hint of sweetness and a long-lasting finish.

<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.