



# FESTIVE SET MENU

## FESTIVE SPECIAL

**COCKTAIL** ..... \$22

Sparkling white wine cocktail infused with Red Christmas Tea.

**MOCKTAIL** ..... \$16

Refreshing mocktail of Holiday Spirit Tea and peach purée, garnished with raspberry and green grape.

## MAIN COURSE

Pan-seared Wagyu tenderloin served with truffle sauce, accompanied by chestnuts, potato mousseline, onion cream and carrots glazed with Red Christmas Tea.

*\*Supplement of Foie Gras \$10*

## DESSERT

Chocolate banana brownie infused with Red Christmas Tea, topped with Chantilly cream and Red Christmas Tea infused raspberry baubles, accompanied by fresh berries and caramelised pistachio ice cream.

## HOT TEA

### NOEL! NOEL! TEA

An elixir that will surely inspire wintry fireside reunions and joyful Christmas celebrations, this white tea and black tea blend resounds with fragrant spices and tones of clementine and rich Tahitian vanilla. A warm and generous tea.

- or -

## ICED TEA

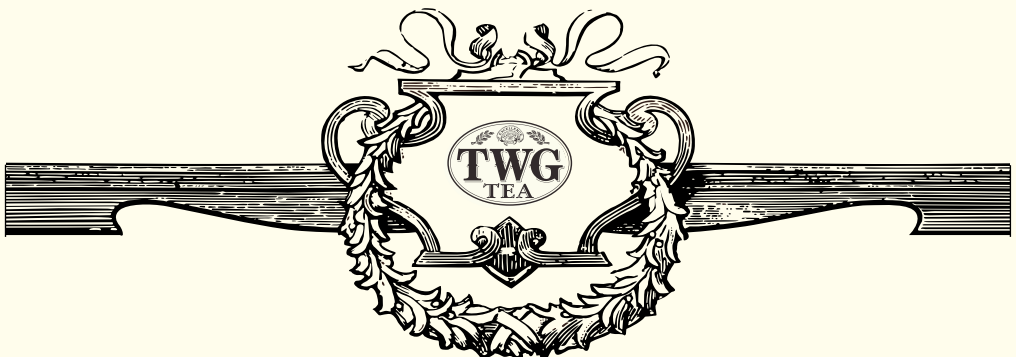
### FESTIVE NIGHT TEA


A green tea temptingly blended with notes of cherry blossom that infuses into a dazzling cup with a sweet aroma of red fruits and the intense warmth of rose petals.

**MAIN COURSE + TEA + DESSERT** ..... \$75

**MAIN COURSE + TEA** ..... \$65

**MAIN COURSE** ..... \$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.