



SET MENU

MAIN COURSE

Pan-roasted tiger prawns marinated with French Earl Grey, served with squid ink risotto, accompanied by marinated piquillo peppers and aioli sauce.

- or -

Warm honey-glazed organic chicken breast with cereal, served on a bed of frisée salad with julienned carrots and cherry tomatoes tossed in a Tibetan Secret Tea infused vinaigrette, accompanied by soft-cooked quail eggs.

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.

- or -

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

HOT TEA

GUNPOWDER SUPREME

A green tea grown adjacent to the fêted Huangshan Mountains at altitudes of up to 900 metres, the tightly rolled grey-green leaves resemble gunpowder and unfurl to yield an aromatic grassy infusion with a lingering aftertaste and light astringency.

- or -

ICED TEA


IVORY ORCHID TEA

A remarkable Formosa-method blue tea blended with the delicate essence of orange blossom enhanced by the fragrant scent of rare orchids.

MAIN COURSE + TEA \$45

MAIN COURSE + TEA + DESSERT \$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.