



NATIONAL DAY SET MENU

MOCKTAIL

Mocktail of Jasmine Queen Tea, lychee and yuzu juice with a touch of elderflower.

MAIN COURSE

Chilled Boston lobster served with pineapple and berries tossed in a mentaiko dressing, accompanied by vegetable chips sprinkled with Magic Moment Tea and frisée salad.

DESSERT

Osmanthus jelly topped with yuzu granita and a scoop of mandarin orange sorbet, served with Vanilla Bourbon Tea infused syrup and assorted fruits.

HOT TEA

WEEKEND IN SINGAPORE TEA

A tribute to the garden city, this exquisite black tea is embellished with tart red fruits, a fragrant hint of anise and notes of sweet caramel, yielding a complex bouquet. A voyage for the senses.

- or -

ICED TEA

SINGAPORE SURPRISE TEA

A brilliant twist on TWG Tea's signature dessert – a much beloved and creamy crème brûlée on a tea-infused crust dotted with firm wild strawberries – this black tea will revive the child in you. A tea to enjoy with friends and family, to exalt all its fragrances.

MAIN COURSE + TEA + DESSERT..... \$45
MOCKTAIL..... \$10

