



SET MENU

MAIN COURSE

French yellow chicken breast crusted with Sencha Prestige, served with a Pommery mustard cream sauce, accompanied by black rice risotto and garden vegetables.

- or -

Mediterranean seafood stew with Spanish octopus accompanied by tiger prawns, bay scallops, steamed potatoes and zucchini, sprinkled with Lemon Bush Tea leaves, and served with seaweed chips.

- 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

Floating island served with custard sauce and caramelised almonds, topped with a Vanilla Bourbon Tea infused ice cream.

- or -

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

HOT TEA

EMPEROR PU-ERH

Recognised for its medicinal qualities, this matured tea yields a strong and earthy fragrance, with a warm taste of terroir. A perfect post-meal tea.

- or -

ICED TEA

CRÈME BRÛLÉE TEA

Welcome to the world of sweet French savoir-faire. Created this special green tea by blending subtle bouquets of red fruits and strawberries, evoking the taste of crème brûlée. Absolute harmony.

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.