



SET MENU

MAIN COURSE

Pan-seared tiger prawns with paella style risotto accompanied by baby octopus, mussels, flower clams and Wagyu chorizo served with a lemon and garlic emulsion infused with Sencha Prestige.

- or -

Wagyu flank steak served with a shallot and red wine sauce, accompanied by sautéed potatoes with Lu An Gua Pian and a mâche salad.

- 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

Vanilla almond parfait served with strawberry confit, Silver Moon Tea infused strawberry sorbet, strawberry juice and an almond tuile.

- or -

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

HOT TEA

CHUN MEE

Renowned for the finesse of its plum-like sweetness and smoothness, this translucent green tea has a distinct, strong and lasting aroma.

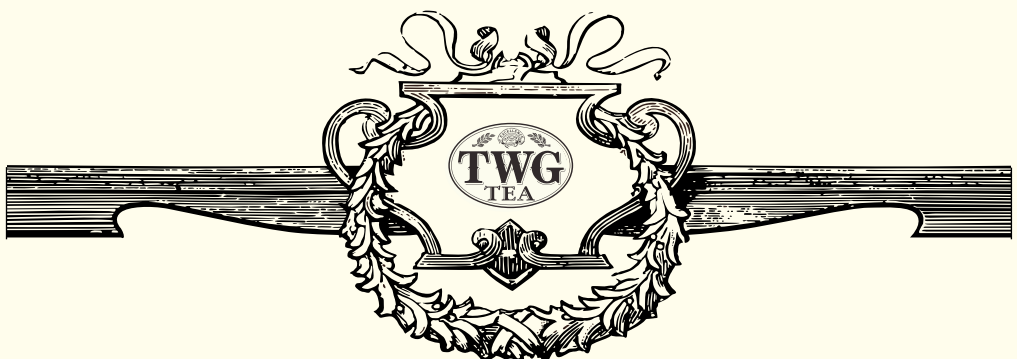
- or -


ICED TEA

MIRACULOUS MANDARIN TEA

A melange of warm, rich black tea blended with the fresh tartness of orchard fruits and notes of delicate sweetness. A miraculous and youthful tea of delight.

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.