



# SET MENU

## MAIN COURSE

Spaghetti tossed in winter truffle and garlic cream, accompanied by mushroom Duxelles and asparagus, served with a soft cooked free-range egg topped with Genmaicha furikake.

- 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

A delicate vanilla cream tart accompanied by an assortment of berries infused with Vanilla Bourbon Tea, a theine-free South African red tea blend and topped with a thin caramelised sugar crust. A timeless favourite.

- or -

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

## HAPPY OMEN TEA

## HOT TEA

A heavenly creation combining sparkling black tea and green tea, underscored by the elegance of sweet mint and citrus fruits, that produces halcyon sensations.

- 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.

<b>MAIN COURSE + TEA</b> .....	<b>\$45</b>
<b>MAIN COURSE + TEA + DESSERT</b> .....	<b>\$55</b>



 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.