



# SET MENU

## MAIN COURSE

Freshly baked puff pastry with veal tenderloin, Pu-Erh 2000 infused porcini mushroom duxelles and raclette cheese, served with a port wine sauce and spinach beetroot salad.

- or -

Stone bass fillet crusted with dukkah spices and Spice Island Tea leaves, accompanied by candied ginger, frisée salad and hummus purée served with a San Marzano tomato salsa.

- 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 Bourbon Tea infused crème caramel, served with lemon madeleines.

- or -

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

## HOT TEA

### GEORGIA BOP

This Broken Orange Pekoe yields a full-bodied cup with copper reflections. A perfect breakfast tea.

- or -

## ICED TEA

### GNAWA TEA

TWG Tea has dared to combine a green tea and robust black tea, with distinguished notes of smooth mint. A rich blend that will give the force and strength needed to confront the sandy dunes of the Sahara. A tea of nomads.

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

