



SET MENU

MAIN COURSE

Slow-cooked cod fish and blue mussels served with marinère emulsion, roasted hazelnuts and piquillo peppers, accompanied by haddock parmentier infused with Sencha Prestige.

- or -

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

- or -

Romaine lettuce tossed in a parmesan and anchovy sauce, accompanied by pan-seared tuna loin infused with Smoky Earl Grey served with bread chips, soft-boiled quail eggs and cherry tomatoes.

DESSERT

Mille-feuille accompanied by Houjicha infused cream and fresh strawberries, served with a strawberry sorbet and red fruit sauce.

- or -

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

HOT TEA

JASMINE MONKEY KING

Ancient Chinese folklore recounts how monkeys were used to harvest tea leaves such as these on steep mountain ridges. This intoxicating infusion yields a mellow and relaxing aroma with a touch of floral sweetness.

- or -

ICED TEA

TIBETAN SECRET TEA

As dramatic and uplifting as the Himalayan plains, this remarkably delicate black tea is blended with sweet fruits and spicy overtones to soothe and revive the spirit.

MAIN COURSE + TEA	\$45
MAIN COURSE + TEA + DESSERT	\$55



TWG 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.