



SET MENU

MAIN COURSE

Pan-seared wagyu flank steak served with yuzu kosho beef jus, accompanied by crushed potatoes with seaweed butter, and house-made radish kimchi with Gyokuro Samurai tea leaves.

- or -

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

- 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

Coconut cheesecake accompanied by raspberry confit and red fruit, served with a French Earl Grey infused raspberry sorbet.

- or -

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

HOT TEA

BRAZILIAN HIGHLAND BOP

This TWG Tea Broken Orange Pekoe infuses into an invigorating, ruby-coloured cup with fruity overtones.

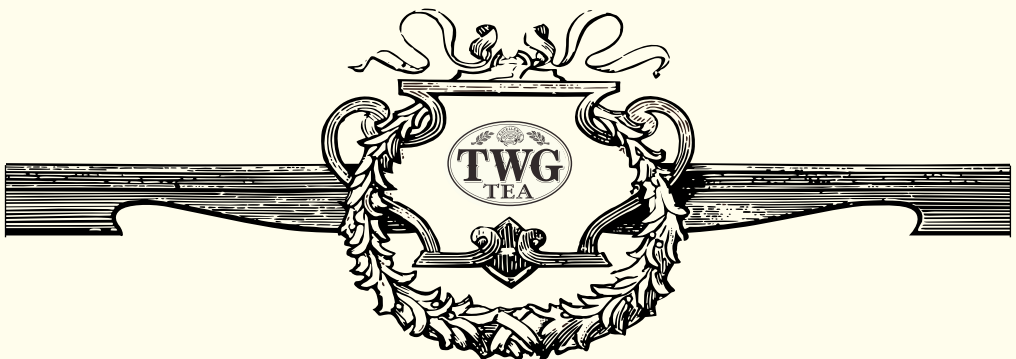
- or -


ICED TEA

MOON ROUTE TEA

Inspired by the glory of a starry night sky, this subtle and creamy bouquet of green tea, red fruits and strawberries is accented by a sweet note of rare citrus which lingers on the palate. A tea to guide you on a celestial journey.

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.