



SET MENU

MAIN COURSE

Pan-seared Mediterranean stone bass served with a mentaiko beurre blanc sauce and Matcha dill oil, accompanied by a purple cauliflower mash and chayote bouquetière.

- or -

French yellow chicken breast crusted with Sencha Prestige, served with a Pommery mustard cream sauce, accompanied by black rice risotto and garden vegetables.

- or -

Roasted tiger prawns, marinated feta cheese and chickpea croquettes on a bed of Romaine lettuce with tomatoes, red radish and baby cucumbers tossed in a sumac spice and Moroccan Mint Tea infused vinaigrette.

DESSERT

Pecan brownies layered with Cinnamon Tea infused chocolate cremeux, cinnamon chantilly, orange confit, served with Cinnamon Tea infused ice cream and chocolate sauce.

- or -

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

HOT TEA

BLUE PAVILION TEA

This vibrant green tea sprinkled with wild blossoms and red fruits, produces a subtle infusion with a hint of tartness that inspires symbolic journeys to idyllic lands.

- or -

ICED TEA

RED OF AFRICA TEA

Delicate red tea from South Africa blended with sweet spices and marigold. This theine-free tea can be served warm or iced, at any time of the day, and is ideal for children too.

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.