



SET LUNCH MENU

STARTER

Soup of the day

- or -

Baby spinach salad accompanied by cherry tomatoes and sunflower seeds served with a Lemon Bush Tea infused vinaigrette.

MAIN COURSE

Seared tuna tataki slices with Romaine lettuce salad tossed in a Smoky Earl Grey infused anchovy dressing with parmesan cheese and baked garlic, served with croutons and cherry tomatoes.

- or -

Singapore Breakfast Tea infused pork sausage tomato ragu with fresh egg fettucine pasta served with shaved parmesan cheese and pesto sauce.

Supplement of \$80 applies

- or -

Grilled mackerel fillet topped on ratatouille with a Singapore Breakfast Tea infused sweet and sour sauce, served with creamy potato mash.

Supplement of \$80 applies

- or -

New Zealand lamb chop and lamb sausage topped on creamy potato mash accompanied by glazed peaches, served with Moroccan Mint Tea infused pesto and Singapore Breakfast Tea lamb jus.

Supplement of \$80 applies

DESSERT

Hojicha infused panna cotta, served with a scoop of Matcha ice cream.

- or -

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

- or -

Choose a dessert from the a la carte menu.

Supplement of \$40 applies

HOT TEA

1837 BLACK TEA

Tea WG's renowned signature tea, 1837 Black is a unique blend of black tea with notes of fruits and flowers from the Bermuda triangle, which leaves a lingering aftertaste of ripe berries, anise, and caramel. A timeless classic.

- or -

ICED TEA

CARAVAN TEA

A melting mélange of flavours, this China gunpowder green tea is mysteriously blended with sweet mints and notes of citrus fruits.

STARTER + MAIN COURSE + TEA	\$218
FULL SET MENU	\$258

