



SET MENU

MAIN COURSE

Wagyu flank steak served with a shallot and red wine sauce, accompanied by sautéed potatoes with Lu An Gua Pian and a mâche salad.

- or -

Spaghettini with pan-seared tiger prawns, mussels and bay scallops tossed in a marinara sauce infused with Royal Moroccan Tea accompanied by parsley and parmesan shavings.

- 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

Chocolate dome filled with passion fruit crème brûlée and chocolate mousse, accompanied by a passion fruit and mango confit, served with Alfonso Tea infused passion fruit and mango sorbet.

- or -

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

HOT TEA

GOOD HOPE TEA

This TWG Tea creation unites the diverse flavours of harvests from Asia and South Africa into one balanced, amber-coloured blend of broken-leaf black tea and red tea. An auspicious tea of transition.

- or -

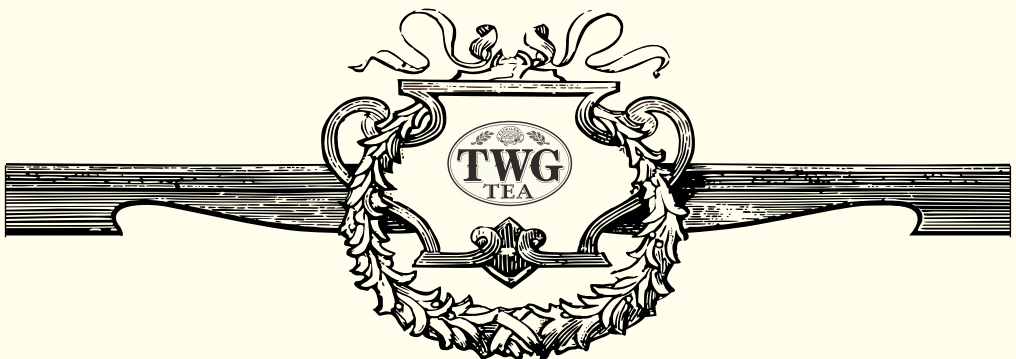
ICED TEA

OCEAN VOYAGE TEA

An adventurous blend of strength and vivacity, this green tea is scattered with lemon peel and sweet fruits and flowers, and finishes with the intensity of fresh-cut ginger.

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.