



SET MENU

MAIN COURSE

Pan-seared Hokkaido scallops accompanied by Jerusalem artichoke purée and Romanesco cauliflower, served with a Sencha Prestige infused clam sauce.

- or -

Freshly baked puff pastry garnished with veal tenderloin, Pu-Erh 2000 infused porcini mushroom duxelles and raclette cheese, served with a port wine sauce and spinach beetroot salad.

- or -

Pan-seared Tasmanian ocean trout on a bed of Romaine lettuce and kale salad with cherry tomatoes, Romanesco cauliflower, snap peas, red radish and pickled cucumbers, seasoned with a Matcha infused Caesar dressing, served with bread croutons and beef bacon.

DESSERT

Coconut vanilla panna cotta served with fresh marinated pineapple and passion fruit, mango sauce, accompanied by an Alfonso Tea infused mango sorbet and mango tuile.

- or -

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

HOT TEA

RIVIERA TEA

A magnificent blend of green tea with sweet notes of lavender and rose. This sensual cup leaves an elegant floral bouquet on the palate.

- or -

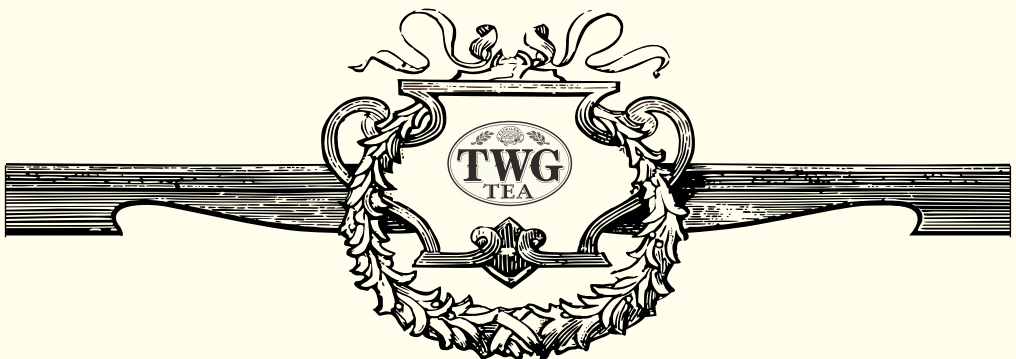
ICED TEA

RENAISSANCE TEA

A fresh black tea delicately blended with wild bergamot, with just a hint of nuts and a gentle sweetness. A tea of harmony and hope.

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.