



FESTIVE SET MENU

FESTIVE EDITION

MOCKTAIL

Refreshing mocktail of Red Christmas Tea and raspberry purée, garnished with blueberry, raspberry and red vein sorrel leaf.

COCKTAIL

Sparkling white wine infused with Christmas Lights Tea.

MAIN COURSE

Pan-seared Hokkaido scallops, accompanied by Matcha crushed potatoes and saffron infused fennel, served with an oyster marinière emulsion and smoked herring roe.

DESSERT

Meringue served with a French Earl Grey crèmeux, accompanied by French Earl Grey infused poached pear, chestnut Chantilly, pear sorbet and pear sauce.

HOT TEA

FESTIVE NIGHT TEA

A green tea temptingly blended with notes of cherry blossom that infuses into a dazzling cup with a sweet aroma of red fruits and the intense warmth of rose petals.

- or -

ICED TEA

HOLIDAY SPIRIT TEA

A nostalgic blend of black tea blended with magical and evocative spices – a true invitation to make merry. A festive TWG Tea that pays tribute to the warmth and joy of the celebratory season.

MAIN COURSE + TEA + DESSERT	\$75
MAIN COURSE + TEA	\$60
MOCKTAIL.....	\$16
COCKTAIL	\$22



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.