SET MENU

MAIN COURSE

Pan-roasted Australian free-range chicken thigh brined in Smoky Earl Grey, served with devilled sauce, accompanied by sautéed potatoes in persillade butter and mesclun salad.

- or -

Pan-roasted Australian barramundi served with a caper marinière sauce and parsley coulis, accompanied by risotto and roasted fennel infused with French Earl Grey.

- 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

Warm apple crumble paired with apple compote and yuzu confit, served with Vanilla Bourbon Tea infused vanilla ice cream.

- or -

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

HOT TEA

YALANGI RAIN TEA
Cultivated in the far northern wilderness regions of Queensland, where rainfall reaches four hundred centimetres per year, this lush and earthy black tea grows in rich, well-drained red soil and yields a unique, pure-tasting infusion.

- or -

ICED TEA

WEEKEND IN HONG KONG TEA
The energy of this island metropolis is captured in this grand melange of TWG Tea green tea, wild rhubarb, a scattering of blossoms and subtle overtones of malty toffee. An audacious blend that will transport you to the city and back.

MAIN COURSE $29.50
MAIN COURSE + TEA $40
MAIN COURSE + TEA + DESSERT $50

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.