



SET MENU

MAIN COURSE

Crispy Sicilian style Wagyu meatballs in a tomato sauce accompanied by tagliatelle infused with Imperial Lapsang Souchong, served with parmesan cheese and fresh basil.

- or -

Pan-seared barramundi fillet accompanied by a Jerusalem artichoke purée and Romanesco cauliflower, served with clams in a Sencha Prestige infused clam sauce.

- or -

Warm honey glazed chicken breast and cereal served on a bed of frisée salad with julienned carrots and cherry tomatoes tossed in a Tibetan Secret Tea infused vinaigrette, accompanied by soft cooked quail eggs.

DESSERT

Hazelnut chocolate cake layered with a raspberry confit and praline crisp, served with a scoop of Valentine Breakfast Tea sorbet, cacao infused milk foam and fresh raspberries.

- or -

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

HOT TEA

REGENCY TEA

Slightly toasted, glossy green tea leaves are blended with silver needle tips, as well as a scattering of fresh citrus fruits and rosebuds. An ornate elixir.

- or -

ICED TEA

SAICHO TEA

TWG Tea has created this exclusive tea blend in homage of a revered tea master of ancient Japan. A fine green tea gracefully blended with fresh pomegranate blossoms.

MAIN COURSE + TEA	\$32
MAIN COURSE + TEA + DESSERT	\$38

