



SET MENU

MAIN COURSE

Chilled Matcha soba delicately tossed with winter truffle dashi dressing, served with Obsiblu Caledonian prawn and trout roe; garnished with julienne of leek, celtuce and snap pea.

- or -

Pan-seared veal medallion accompanied by parsnips, Jerusalem artichoke, Brussels sprouts, baby carrots, edamame and turkey bacon, served with a White Gold Tea infused apple cream sauce.

- or -

Seared Tasmanian ocean trout on a bed of Tuscan kale salad with roasted pumpkins, puffed wild rice, broccoli and cauliflower seasoned with a calamansi dressing, served with fresh pomegranate and an Indian Night Tea infused beetroot relish.

DESSERT

Vanilla Crème Caramel infused with Vanilla Bourbon Tea, served with lemon madeleines.

- or -

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

HOT TEA

GUNPOWDER SUPREME TEA

A green tea grown adjacent to the fêted Huangshan Mountains at altitudes of up to 900 metres, the tightly rolled grey-green leaves resemble gunpowder and unfurl to yield an aromatic grassy infusion with a lingering aftertaste and light astringency.

- or -

ICED TEA

CAMELOT TEA

A whimsical reminiscence of legendary knights and courtly ladies, this black tea is blended by TWG Tea with brilliant notes of nuts, cinnamon and almond, and a scattering of blue cornflowers to conquer and enrapture.

MAIN COURSE + TEA \$39

MAIN COURSE + TEA + DESSERT \$49

