



SET MENU

MAIN COURSE

Genmaicha crusted veal cutlet served with tonnato sauce, accompanied by arugula salad and roasted marble potatoes sprinkled with parmesan cheese.

- or -

Warm honey glazed organic chicken breast with 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

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

- or -

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

HOT TEA

MALABAR OP*

Established in 1896, this illustrious tea plantation in Indonesia harvests a fine black tea, which infuses into a flavourful cup enhanced with a touch of sweetness.

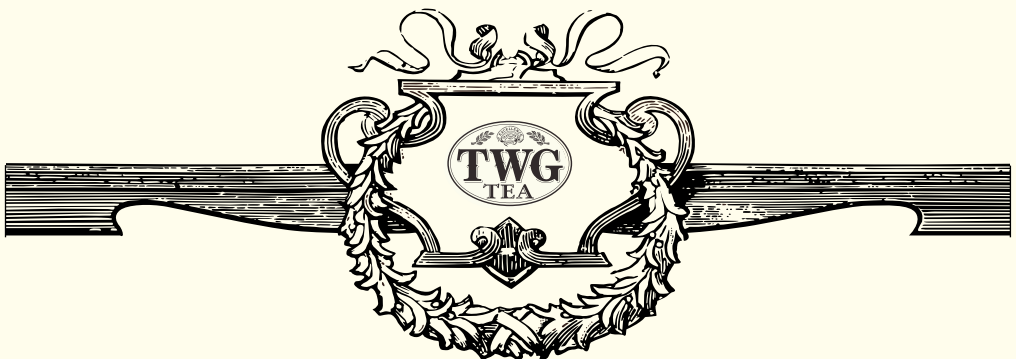
- or -

ICED TEA

TOKYO-SINGAPORE TEA

The concentrated energy of a city of a thousand lights illuminates this green tea which explodes with hybrid citrus fruits and a rush of fragrant flowers that leave the palate with an unforgettable aftertaste. A TWG Tea of marvellous contrasts.

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.