



# FESTIVE SET MENU

28 November – 30 December 2022

## MOCKTAIL

Refreshing mocktail of Christmas Lights Tea, pineapple juice and peach purée.

## MAIN COURSE

Angus Filet Mignon Rossini served with seared foie gras and an Imperial Pu-Erh infused truffle sauce, accompanied by winter vegetable ragout and a molten Mont d'Or cheese potato cake.

## DESSERT

Vanilla parfait topped with a scoop of refreshing orange sorbet and Forever Noel Tea infused tuile, served with citrus caviar, grapefruit, mandarin orange and lime zest.

## HOT TEA

### FOREVER NOEL TEA

Traditions bring warmth to heart and home this season. Toast to the joy of Christmas with this sparkling green tea, a festival of flavours and winter spices. Celebrate the spirit of hope this season and throughout the year!

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## ICED TEA

### RED CHRISTMAS TEA

For those cosy holiday evenings, this theine-free red tea is a festival of flavours and spices, to reminisce and celebrate all year long.

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| <b>MAIN COURSE + TEA</b> .....           | <b>\$59</b> |
| <b>MAIN COURSE + TEA + DESSERT</b> ..... | <b>\$75</b> |
| <b>MOCKTAIL</b> .....                    | <b>\$15</b> |



*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.*