

TWININGS ART OF GOURMET



ROSEHIP & HIBISCUS

FEGATO DI ANATRA IN PADELLA

Pan fried duck foie gras with braised red onions in Twinings Rosehip & Hibiscus Infusion and grilled focaccia

Twinings Rosehip & Hibiscus Infusion, Jose Cuervo Tequila, fresh blueberry, strawberry and raspberry

LEMON & GINGER

SPIGOLA AL LIMONE E ZENZERO

Slow cooked Mediterranean sea bass fillet Infused with Twinings Lemon & Ginger Infusion and spinach, multicolor baby carrots

Twinings Lemon & Ginger Infusion, Bacardi Bianca Rum, Fresh mint and lime



EARL GREY

LOMBO DI VITELLO A BASSA TEMPERATURA

Slow cooked Italian veal loin infused with Twinings Earl Grey Tea and herbs with celeriac puree, broccoletti, baby beetroots and marsala sauce

Twinings Earl Grey Tea, Amalfi Gin, homemade Earl Grey syrup and fresh lemon



STRAWBERRY & MANGO

PIATTO DI FORMAGGI

Selection of Italian cheeses with Twinings Strawberry & Mango Infusion chutney



PEACH & PASSIONFRUIT

PANNACOTTA AL TEA DI PESCHE E FRUTTO DELLA PASSIONE

Twinings Peach & Passionfruit Infusion pannacotta with mango coulis and fruit salad



Twinings Tea

Rosehip & Hibiscus/ Lemon & Ginger/ Earl Grey/
Strawberry & Mango/ Peach & Passionfruit

\$1088 per person

3 glasses of cocktail pairing: \$258 per person

Prices are subject to an additional 10% service charge
(Not applicable to any discount or cash voucher)

