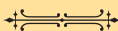




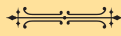
M E N U



TWG Tea connoisseurs travel across the globe, tasting harvests in a rigorous quest for the rarest of teas. In the process, TWG Tea has conceived over eight hundred blends of tea and tea-based products, emerging as a veritable tea innovator with the creation every season of new varieties of tea in collaboration with world renowned tea estates.

In our Tea Salons, we prepare our teas with great care. To preserve their flavour and aroma, we use pure, filtered water. The water temperature and the time of infusion vary according to the type of tea, and the leaves are removed before serving so the flavour and aroma of the tea remain consistent from the first cup to the last.

Welcome to the world of TWG Tea!



Brunch

From 10:00am to 3:00pm

BRUNCH SET MENUS

GOURMET \$36

- TWG Tea* from our extensive tea list
- Freshly squeezed orange or apple juice
- Scrambled Eggs
- Fresh farmhouse eggs scrambled with a choice of:
 - Matcha green tea,
 - Pure saffron threads
 - White Alba truffle oil
 and served with seared smoked salmon and a mixed salad of tender spinach shoots and marinated shrimp.
- French brioche toasts served with TWG Tea jelly
- Choice of a TWG Tea Patisserie from our trolley

MIDSUMMER \$36

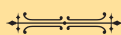
- TWG Tea* from our extensive tea list
- Freshly squeezed orange or apple juice
- Summer Quiche
Warm rustic French-style vegetarian quiche filled with fresh garden vegetables and served with a light cream sauce, accompanied by seasonal greens.
- Choice of 2 freshly baked muffins or scones served with TWG Tea jelly and whipped cream
- Choice of a TWG Tea Patisserie from our trolley

GRAND CONSUL \$40

- TWG Tea* from our extensive tea list
- Freshly squeezed orange or apple juice
- Windsor Salad
Generous chicken fillet salad garnished with crispy cucumber, Roma tomatoes and arugula salad tossed in Grand Wedding Tea infused vinaigrette.
- Choice of 2 freshly baked muffins or scones served with TWG Tea jelly and whipped cream
- Choice of a TWG Tea Patisserie from our trolley

Supplement for a non-alcoholic Tea Cocktail \$8
 Supplement for the Prestige sparkling wine tea cocktail \$13
 Supplement for a glass of Veuve Clicquot Yellow label Champagne \$21

* Additional charge applies for teas over \$10.50



Prices are not inclusive of service charge or goods & services tax. One teapot per person.



Brunch

From 10:00am to 3:00pm

BRUNCH SET MENUS

PACIFIC VOYAGE \$50

- TWG Tea* from our extensive tea list
- Freshly squeezed orange or apple juice
- Tuna Mi-cuit
Lightly cooked minced tuna garnished with tender spinach shoots, rugula salad, beetroot and phyllo pastry sprinkled with roasted sesame seeds and tossed in Sexy Tea infused vinaigrette.
- Choice of 2 freshly baked muffins or scones served with TWG Tea jelly and whipped cream
- Choice of a TWG Tea Patisserie from our trolley

NAVIGATOR \$52

- TWG Tea* from our extensive tea list
- Freshly squeezed orange or apple juice
- Shrimp Beignets
Crispy shrimp fritters accompanied by tender spinach shoots, carrots, mango and chives salad tossed in Jade of Africa infused herb vinaigrette.
- Choice of 2 freshly baked muffins or scones served with TWG Tea jelly and whipped cream
- Choice of a TWG Tea Patisserie from our trolley

IMPERIAL \$55

- TWG Tea* from our extensive tea list
- Freshly squeezed orange or apple juice
- Fillet of Beef
Tender fillet of beef served with cauliflower and a bundle of delicate French beans and carrots ribbons tossed in Napoleon Tea infused sauce.
- Choice of 2 freshly baked muffins or scones served with TWG Tea jelly and whipped cream
- Choice of a TWG Tea Patisserie from our trolley

Supplement for a non-alcoholic Tea Cocktail \$8
 Supplement for the Prestige sparkling wine tea cocktail \$13
 Supplement for a glass of Veuve Clicquot Yellow label Champagne \$21

* Additional charge applies for teas over \$10.50



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All Day Dining

From 12:00pm to 9:30pm

TWG TEA FAVOURITES

SOUP OF THE DAY \$10

SCRAMBLED EGGS \$18

Fresh farmhouse eggs scrambled with a choice of Matcha green tea, pure saffron threads or white Alba truffle oil and served with seared smoked salmon and a mixed salad of tender spinach shoots and marinated shrimp.

SUMMER QUICHE \$18

Warm rustic French-style vegetarian quiche filled with fresh garden vegetables and served with a light cream sauce, accompanied by seasonal greens.

SALADE DU JARDIN \$18

Salad of mixed vegetables with French beans, carrots, broccoli, beetroot, celery and radish tossed in Vanilla Bourbon infused vinaigrette.

WINDSOR SALAD \$22

Generous roast chicken salad garnished with crispy cucumber, avocado Roma tomatoes, toasted sesame seeds and arugula tossed in Grand Wedding Tea infused vinaigrette.



Prices are not inclusive of service charge or goods & services tax. One teapot per person.



All Day Dining

From 12:00pm to 9:30pm

TWG TEA SALAD \$29

Mesclun salad with foie gras, smoked salmon, marinated shrimp, herb Roma tomatoes, French beans and corn sprinkled with chives and served with 1837 Green Tea infused vinaigrette.

TERRINE ROYALE \$22

Homemade smoked salmon and herb mozzarella terrine with turkey breast accompanied by a mixed carrot, zucchini, beetroot and arugula salad tossed in Geisha Blossom Tea infused vinaigrette.

FOIE GRAS TERRINE \$29

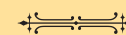
Duck foie gras served with spinach shoots, red radish and fresh garden salad with vinaigrette accompanied by toasted brioche and Sakura! Sakura! Tea infused jelly.

SMOKED SCOTTISH SALMON \$28

Smoked salmon served with toasted brioche and soft Mascarpone cream cheese sprinkled with Gyokuro Tea and accompanied by salmon caviar.

TUNA MI-CUIT \$27

Lightly cooked minced tuna garnished with tender spinach shoots, arugula salad, beetroot and phyllo pastry sprinkled with roasted sesame seeds and tossed in Sexy Tea infused vinaigrette.



Prices are not inclusive of service charge or goods & services tax. One teapot per person.



Main Courses

From 12:00pm to 3:00pm,
6:00pm to 9.30pm

SHRIMP BEIGNETS \$27

Crispy shrimp fritters accompanied by tender spinach shoots, carrots, mango and chives salad tossed in Jade of Africa infused herb vinaigrette.

PIKE PERCH FILLET \$28

Braised pike perch fillet accompanied by steamed rice flavoured with Taiping Houkui Tea leaves and a rich veal sauce infused with Imperial Lapsang Souchong Tea.

SEARED SALMON \$28

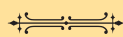
Seared salmon fillet accompanied by diced mango and aubergine with chives drizzled with a rich veal sauce infused with Crème Caramel Tea.

BRAISED LAMB CHOP \$28

Braised lamb chop garnished with fresh diced pineapple and red peppers drizzled with a rich lamb gravy infused with Moroccan Mint Tea.

FILLET OF BEEF \$32

Tender fillet of beef served with cauliflower and a bundle of delicate French beans and carrots ribbons tossed in Napoleon Tea infused sauce.



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Desserts

TWG Tea desserts are entirely conceived, crafted and delivered by hand to ensure the very finest quality to our customers. Created as ethereal desires, these gastronomic images are as delicious as they are fleeting, to bring you back, time and again, to the tea table, nostalgic of moments past...

CRÈME BRÛLÉE \$10

A refreshing return to the traditional French confection, this time infused with Darjeeling Phuguri Tea.

CARROUSEL \$10

Large crispy almond biscuit garnished with pastry cream infused with 1837 Green Tea and served with a rich strawberry coulis.

CHOCOLATE FONDANT \$10

TWG Tea's warm, melting chocolate cake served with a light custard cream infused with Vanilla Bourbon Tea.

TWG TEA PATISSERIE COLLECTION \$8.5

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

TEA PASTRIES

Served with TWG Tea jelly and whipped cream \$8

Madeleines with Earl Grey Fortune Tea, 3pcs

Financiers with Matcha Tea, 2pcs

Muffins, 2pcs

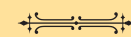
Scones, 2pcs

FRENCH PASTRIES

Served with TWG Tea jelly and whipped cream \$6

Croissant

Chocolate Croissant



Prices are not inclusive of service charge or goods & services tax. One teapot per person.



Desserts

TWG TEA MACARONS

\$2 each

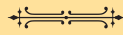
TWG Tea's renowned crispy almond biscuit with a soft centre. Infused with our signature teas, TWG Tea has transformed the macaron into a uniquely memorable confection.

Napoleon Tea & Caramel	Moroccan Mint Tea
Camelot Tea & Praline	Bain de Rose Tea
Earl Grey & Chocolate	Lemon Bush Tea
1837 Black Tea & Blackcurrant	Grand Wedding Tea, Passion Fruit & Coconut

TWG TEA ICE CREAMS & SORBETS

Handmade from only the finest and freshest natural ingredients, TWG Tea ice creams are all uniquely infused with our teas. Choose from our weekly selection of Tea Ice Creams & Tea Sorbets.

Single scoop	\$5
Choice of 3 scoops	\$12

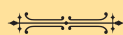


Tea Time

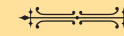
From 3:00pm to 6:00pm

TEA TIME SET MENUS

1837	\$17
<ul style="list-style-type: none"> • TWG Tea* from our extensive tea list • A choice of 2 homemade scones or muffins served with TWG Tea jelly and whipped cream or 1 patisserie from our trolley 	



Prices are not inclusive of service charge or goods & services tax. One teapot per person.



Tea Time

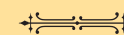
From 3:00pm to 6:00pm

TEA TIME SET MENUS

CHIC	\$25
<ul style="list-style-type: none"> • TWG Tea* from our extensive tea list • A selection of 3 fine finger sandwiches from the list below: <ul style="list-style-type: none"> - Foie gras - Chicken with Comptoir des Indes Tea infused crème fraîche - Smoked salmon with Mascarpone and chives - Green asparagus and whipped cream sprinkled with chives - Cucumber with cream cheese infused with Earl Grey Fortune Tea - Roma tomatoes and Moroccan Mint Tea infused sauce • A choice of 2 homemade scones or muffins served with TWG Tea jelly and whipped cream or 1 patisserie from our trolley 	

CELEBRATION	\$29
<ul style="list-style-type: none"> • TWG Tea* from our extensive tea list • A selection of 3 fine finger sandwiches from the list below: <ul style="list-style-type: none"> - Foie gras - Chicken with Comptoir des Indes Tea infused crème fraîche - Smoked salmon with Mascarpone and chives - Green asparagus and whipped cream sprinkled with chives - Cucumber with cream cheese infused with Earl Grey Fortune Tea - Roma tomatoes and Moroccan Mint Tea infused sauce • A choice of 2 homemade scones or muffins served with TWG Tea jelly and whipped cream or 1 patisserie from our trolley • A choice of 3 macarons 	

* Additional charge applies for teas over \$10.50



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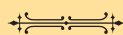
Tea Time

From 3:00pm to 6:00pm

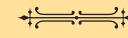
TEA TIME A LA CARTE

CROQUE MONSIEUR	\$16
An enduring classic. Warm toasted sandwich with French Gruyere cheese and turkey ham, served with a delicate green salad and house vinaigrette.	
CROQUE IMPERIAL	\$16
Warm toasted sandwich with Gruyere cheese and smoked salmon, served with a delicate green salad and a house vinaigrette.	
FINGER SANDWICHES	\$24
Served on our homemade pain de mie, a selection of classic finger sandwiches including foie gras, chicken & crème fraîche infused with Comptoir des Indes Tea and smoked salmon with mascarpone and chive.	
TEA SANDWICHES	\$16
Served on our homemade pain de mie, a selection of classic vegetarian tea sandwiches including Green asparagus with herbed whipped cream, cucumber cream cheese infused with Earl Grey Fortune Tea and tomato infused with Moroccan Mint Tea.	
TWG TEA CLUB SANDWICH	\$20
Toasted pain de mie club sandwich with tender roasted chicken, hard-boiled egg and Roma tomatoes served with homemade mayonnaise and accompanied by a delicate garden salad tossed in 1837 Green Tea infused vinaigrette.	
ROYAL CLUB SANDWICH	\$22
Warm pain de mie sandwich with Scottish salmon, avocado, cucumber, fennel cream cheese and homemade mayonnaise and accompanied by a delicate garden salad tossed in 1837 Green Tea infused vinaigrette.	
SANDWICHES A LA CARTE	\$24
Prepared on our light and airy homemade pain de mie bread, TWG Tea sandwiches make an elegant snack and are perfect when served accompanied by our teas. Choose 3 from our selection below.	

- Foie gras
- Chicken & crème fraîche infused with Comptoir des Indes Tea
- Smoked salmon with mascarpone and chive
- Green asparagus with herbed whipped cream
- Cucumber with cream cheese infused with Earl Grey Fortune Tea
- Tomato infused with Moroccan Mint Tea



Prices are not inclusive of service charge or goods & services tax. One teapot per person.



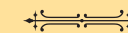
Beverages

TEA from our extensive list, served hot or iced from We invite you to consult our specialists to help you make your selection.	\$10.5
FRESHLY SQUEEZED FRUIT JUICES Watermelon / Orange / Apple	\$8
ST PELLEGRINO (sparkling)	\$6.5
PANNA (still)	\$6.5



Tea Cocktails

PRESTIGE White sparkling wine and Singapore Breakfast Tea.	\$16
SWEET HEART Fresh orange juice and Geisha Blossom Tea.	\$10
PINK BEAUTY Watermelon juice and Green Beauty Tea.	\$10
DULCET ROSE Lychee juice and Bain De Rose Tea	\$10
TEA SHAKE TWG Tea Milkshake with any Tea Ice Cream or Tea Sorbet from our Dessert Menu.	\$10



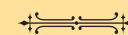
Wine

RED Domaine Faiveley Bourgogne Rouge	Glass, \$15	Bottle, \$75
WHITE Domaine Faiveley Bourgogne Blanc	Glass, \$15	Bottle, \$75



Champagne

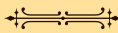
Veuve Clicquot Yellow label Champagne	Glass, \$26	Bottle, \$125
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Prices are not inclusive of service charge or goods & services tax. One teapot per person.



The Story of TWG Tea



Singapore was founded as a flourishing free port, an emporium, a veritable crossroads along the Eastern sea routes, where fine teas, coffees, cotton, sugar, pepper, nutmeg, cloves and even gold, were exchanged in the utmost liberty. The tea trade was made official in Singapore with the creation of the Chamber of Commerce in 1837, a date which TWG Tea honours as the commencement of Singapore's domination as the Far East's most illustrious trading post, a haven for celebrated tea clippers loaded with the most precious of elixirs. Fleets of junks from throughout the Far East would arrive with their rudders up, looking like shops, bringing chests of tea that were soon to grace tea tables around the world.

TWG Tea was established in Singapore in celebration of the island's great history as a trading post for teas, spices and fine epicurean products. The TWG Tea luxury concept incorporates an international distribution network to professionals, unique and original retail outlets and exquisite tea rooms. A veritable tea institution, TWG Tea is passionate about sharing their expertise and has become a point of reference for tea lovers thirsty for knowledge.

TWG Tea tasters travel thousands of miles across the globe every year, sampling hundreds of teas in search of the most desirable harvests direct from source gardens. Offering over 800 single estate fine harvest teas and exclusive blends, as well as tea patisseries and other tea infused delicacies, TWG Tea is internationally recognised as a veritable innovator with the creation every season of new varieties of tea in collaboration with the world's most renowned estates.

The TWG Tea team shapes the aesthetic image underpinning all the brand's products, constantly updating the notion of TWG Tea even as they respect the elegance and beauty of the tea traditions of the world on which it is based, now spiced with a touch of sensuality and originality.

TWG Tea welcomes you to enjoy
the finest teas of the world!

