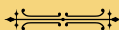




M E N U



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 10am to 3pm

BRUNCH SET MENUS

GOURMET .40

- 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 or white Alba truffle oil and served with 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 .40

- TWG Tea* from our extensive tea list
- Freshly squeezed orange or apple juice
- Summer Quiche
Warm rustic French-style vegetarian quiche filled with seasonal vegetables and served with a light cream sauce, accompanied by a garden salad.
- 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

EPICUREAN .52

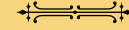
- TWG Tea* from our extensive tea list
- Freshly squeezed orange or apple juice
- Magret of Duck in Filo Pastry
Smoked magret of duck and carrots wrapped in a crisp filo pastry and served with arugula salad tossed in a Spice Route Tea infused vinaigrette.
- Choice of 2 freshly baked muffins or scones served with TWG Tea jelly and whipped cream
- Choice of a TWG Tea Patisserie from our trolley

Supplement for a Tea Mocktail \$10
 Supplement for the Prestige sparkling wine tea cocktail \$13
 Supplement for a glass of Veuve Clicquot Yellow label Champagne \$21

* Supplement for teas over \$11



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



Brunch

From 10am to 3pm

BRUNCH SET MENUS

IMPRESSIONIST .54

- TWG Tea* from our extensive tea list
- Freshly squeezed orange or apple juice
- Fillet of Whiting à la Provençal
Fillet of whiting served with zucchini, carrots, yellow bell peppers and Roma tomatoes tossed in an Eau Noire 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

DIGNITARY .56

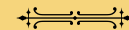
- TWG Tea* from our extensive tea list
- Freshly squeezed orange or apple juice
- Veal medallion
Sautéed veal medallion served with green asparagus and apples drizzled with a rich veal sauce infused with Pink Garden Tea.
- Choice of 2 freshly baked muffins or scones served with TWG Tea jelly and whipped cream
- Choice of a TWG Tea Patisserie from our trolley

AMBASSADOR .58

- TWG Tea* from our extensive tea list
- Freshly squeezed orange or apple juice
- Seared Foie Gras Salad
A well-known delicacy, homemade pan-seared foie gras is served on a tender spinach shoot salad accompanied by caramelised apples and carrots drizzled with a Chocolate 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 Tea Mocktail \$10
 Supplement for the Prestige sparkling wine tea cocktail \$13
 Supplement for a glass of Veuve Clicquot Yellow label Champagne \$21

* Supplement for teas over \$11



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



All Day Dining

From 12pm to 10pm daily & until 11pm on Fridays & Saturdays

TWG TEA FAVOURITES

SOUP OF THE DAY .10

SCRAMBLED EGGS .19

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

EGGS BENEDICT .19

Homemade toasted English muffins topped with two poached farmhouse eggs served with creamy hollandaise sauce and a choice of smoked salmon or turkey ham.

SUMMER QUICHE .19

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

VENDÔME SALAD .19

Salad of mixed vegetables with steamed French beans, broccoli, green asparagus and pea pods tossed in Place Vendôme Tea infused vinaigrette.

NEW WORLD SALAD .22

A chic and generous salad of steamed baby potatoes, quail eggs and beef bacon served with seasonal greens tossed in a Green Beauty Tea infused vinaigrette.

SWEET SECRET SALAD .22

Smoked Scottish salmon salad served with arugula and avocado delicately enhanced by the flavours of fresh strawberries and Secret of Vietnam Tea.

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.

SEARED FOIE GRAS SALAD .29

A well-known delicacy, homemade pan-seared foie gras is served on a tender spinach shoot salad accompanied by caramelised apples and carrots drizzled with a Chocolate Tea infused vinaigrette.



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



All Day Dining

From 12pm to 10pm daily & until 11pm on Fridays & Saturdays

MAGRET OF DUCK IN FILO PASTRY .24

Smoked magret of duck and carrots wrapped in a crisp filo pastry and served with arugula salad tossed in a Spice Route Tea infused vinaigrette.

SMOKED SCOTTISH SALMON .28

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

FOIE GRAS TERRINE .29

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

WAGYU BURGER .24

Grilled Wagyu beef burger with lettuce, tomato and Emmental cheese topped with horseradish mayonnaise and served on a homemade bun, accompanied by matchstick potatoes and mesclun salad tossed in an 1837 Green Tea infused vinaigrette.

LOBSTER TIMBALE .28

Marinated lobster and avocado timbale scattered with coriander and chives served with spinach shoot salad drizzled with a Love Me Tea infused vinaigrette.

TWG TEA LASAGNA

Oven-baked layers of pasta with a choice of:

- Garden vegetables with our signature homemade tomato and fresh basil sauce infused with Moroccan Mint Tea .19
- Bolognese ragout with our signature homemade tomato and fresh basil sauce infused with Moroccan Mint Tea .20
- Seafood in a Love Me Tea infused cream sauce .20

ROAST GUINEA FOWL .22

Roasted leg of guinea fowl garnished with green bell pepper, Roma tomatoes and banana drizzled with a rich African Ball Tea infused sauce.

VEAL BLANQUETTE .22

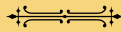
Rich veal stew served with button mushrooms and baby onions in lemon cream sauce infused with Mistral Tea.

LEG OF LAMB .24

Leg of lamb infused in Comptoir des Indes Tea accompanied by sautéed leeks and celery drizzled with a rich lamb sauce enhanced with spicy notes of curry.



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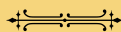


Main Courses

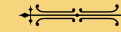
From 12pm to 3pm and 6pm to 10pm & until 11pm on Fridays & Saturdays

VEAL MEDALLION	.28
Sautéed veal medallion served with green asparagus and apples drizzled with a rich veal sauce infused with Pink Garden Tea.	
CARRÉ D'AGNEAU	.30
Rack of lamb accompanied by a stewed bell pepper and zucchini ratatouille served with a rich Red of Africa Tea infused gravy.	
CÔTE DE BŒUF	.36
Roasted beef prime rib served with matchstick potatoes, oven-baked tomato crumble and spinach shoots drizzled with a rich sauce infused with Polo Club Tea.	
FILLET OF WHITING À LA PROVENÇAL	.26
Fillet of whiting served with zucchini, carrots, yellow bell peppers and Roma tomatoes tossed in an Eau Noire Tea infused vinaigrette.	
ROAST APRICOT COD	.26
Roasted cod fillet served with a delicate potato purée sprinkled with Matcha Tea accompanied by a rich Apricot Tea infused sauce.	
CHAI SEA BASS	.30
Fillet of sea bass served with puréed pumpkin drizzled with a Red Chai Tea infused cream enhanced with notes of citrus fruit.	

SIDE DISHES	.10
<ul style="list-style-type: none"> Garden salad tossed in 1837 Green Tea infused vinaigrette. Plate of matchstick potatoes drizzled with pure white Alba truffle oil and Matcha salt. 	



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



Crêpes

From 12pm to 10pm daily & until 11pm on Fridays & Saturdays

TWG Tea's selection of paper-thin French crêpes topped with an assortment of sweet and savoury mouth-watering fillings.

SAVOURY CRÊPES	
FARMHOUSE CRÊPE	.16
Crêpe served with farmhouse egg, sunny-side up and Gruyère cheese sprinkled with Matcha Tea.	
ROYAL CRÊPE	.18
Crêpe filled with diced chicken and button mushrooms tossed in a creamy béchamel sauce infused with Singapore Breakfast Tea.	
SPRING CRÊPE	.18
Crêpe served with warm asparagus, bell peppers and French beans tossed in a creamy curried coconut sauce sprinkled with Comptoir des Indes Tea.	
PARISIAN CRÊPE	.19
Crêpe filled with potatoes, turkey ham and Gruyère cheese tossed in a French Earl Grey infused creamy béchamel sauce sprinkled with chives.	
OCEAN CRÊPE	.20
Crêpe served with a duo of fresh and smoked salmon and creamy leeks tossed in rich crème fraîche flavoured with Moroccan Mint Tea.	
SWEET CRÊPES	
BOURBON ISLAND CRÊPE	.14
Crêpe filled with mango marmalade tossed in a light caramel sauce infused with Vanilla Bourbon Tea and flavoured with coconut, lime and vanilla.	
CARIBBEAN CRÊPE	.14
Crêpe filled with slices of fresh banana tossed in an unctuous chocolate sauce infused with Red Chocolate Tea.	
1837 CRÊPE	.14
Crêpe served with homemade berry marmalade made of raspberry, blueberry, cherry and blackcurrant infused with 1837 Black Tea.	
CHESTNUT CRÊPE	.14
Crêpe filled with candied chestnut and chestnut cream infused with Yunnan FOP black tea and enhanced with a touch of crème fraîche.	
EMPIRE CRÊPE	.12
Crêpe served with a salted butter caramel sauce infused with Napoléon Tea.	

Add \$3 for a scoop of Tea ice cream or Tea sorbet from our Dessert Menu.



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Desserts

CRÈME BRÛLÉE S12

A refreshing return to the traditional French confection, these two miniature crème brûlées are delightfully infused with two of our exclusive TWG Teas, Phuguri Darjeeling and Vanilla Bourbon Tea.

CHOCOLATE FONDANT S12

TWG Tea's warm chocolate cake served with a light custard cream and a scoop of homemade Vanilla Bourbon Tea ice cream.

NORMANDY APPLE TART S12

Delicate flaky pastry filled with stewed apples served with a scoop of homemade Singapore Breakfast Tea ice cream and topped with an unctuous caramel coulis infused with Pomme Prestige Tea.

MANGO CRUMBLE S12

A reminiscent delight, this alluring tart is filled with fresh mango wedges and a light coconut cream infused with Vanilla Bourbon Tea topped with a crunchy crumble biscuit and served with a scoop of Alfonso Tea ice cream.

POACHED TEA PEARS S12

Fresh pears poached in subtly flavoured Cinnamon Tea syrup and served with a scoop of homemade Earl Grey Fortune Tea ice cream.

TWG TEA PATISSERIE COLLECTION S9.5
Choose from our trolley of tea infused patisseries, conceived and crafted daily.

TEA PASTRIES S9
Served with TWG Tea jelly and whipped cream
Madeleines with Earl Grey Fortune Tea, 3pcs
Financiers with Matcha Tea, 2pcs
Muffins, 2pcs
Scones, 2pcs
Canelé, 2pcs

FRENCH PASTRIES S6
Served with TWG Tea jelly and whipped cream
Croissant
Chocolate Croissant

MACARON S2
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 Roses Tea
Earl Grey Fortune & Chocolate Lemon Bush Tea
1837 Black Tea & Blackcurrant Grand Wedding Tea, Passion Fruit & Coconut



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



Tea Ice Creams & Sorbets

TEA ICE CREAMS & SORBETS

Handmade from only the finest and freshest natural ingredients, TWG Tea ice creams and sorbets are all uniquely infused with our teas.

Single scoop S5
Choice of 2 scoops S9
Choice of 3 scoops S13

TWG TEA ICE CREAMS

WHITE NIGHT JASMINE TEA
Rare Yin Zhen white tea with sweet jasmine.

DARJEELING OKAYTI
India black tea, reminiscent of wild flowers & honey.

CRÈME BRÛLÉE TEA
Green tea with red fruits and crème brûlée.

EARL GREY FORTUNE
Rich notes of black tea, bergamot & chocolate.

LUNG CHING IMPERIAL
China green tea, reminiscent of roasted chestnuts.

NAPOLEON TEA
Black tea with caramelised macadamia nuts.

MATCHA GREEN TEA
Precious powdered Japanese green tea.

TIMELESS TEA
Black tea with a bouquet of hibiscus & berries.

SINGAPORE BREAKFAST TEA
Blend of green tea, black tea, vanilla & spice.

CARIBBEAN VOYAGE TEA
Red tea accented with green almonds.

CAMELOT TEA
Black tea with rare hazelnut & cornflowers.

VANILLA BOURBON TEA
Red tea blended with aromatic vanilla bean.

TWG TEA SORBETS

ALEXANDRIA TEA
Green tea and a bouquet of sweet mints.

ALFONSO TEA
Black tea blended with rare mango.

SAKURA! SAKURA! TEA
Sakura blossoms, green tea & red berries.

BAIN DE ROSES TEA
Darjeeling black tea with Provencal rose.

SEXY TEA
Green tea with refreshing notes of citrus & lime.

FRUIT MOUNTAIN TEA
Black tea with an ecstasy of golden Asian fruits.

SILVER MOON TEA
Green tea accented with a wild berry bouquet.

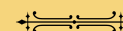
LUCKY TEA
Blend of black tea, green tea & white chocolate.

SPICE ROUTE TEA
Green tea inflected with notes of ginger.

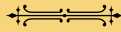
MAGIC MOMENT TEA
Black tea, rare citrus fruits & tropical coconut.

1837 BLACK TEA
Black tea with ripe berries, anise & caramel.

POMME PRESTIGE TEA
Black tea and tangy Normandy apples.



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



Tea Time

From 3pm to 6pm

TEA TIME SET MENUS

1837 .19

- 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

CHIC .32

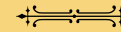
- TWG Tea* from our extensive tea list
- A petite selection of three finger sandwiches from our 3 sets below :
 - Vegetarian set:
Cucumber with cream cheese infused with Earl Grey Fortune, Roma tomato and Moroccan Mint Tea infused sauce, Green asparagus and whipped cream sprinkled with chives.
 - Royal set:
Prawn with Silver Moon Tea infused cream, Smoked salmon with Mascarpone and chives, Roma tomato and Moroccan Mint Tea infused sauce.
 - Imperial set:
Foie gras,
Chicken with Comptoir des Indes Tea infused with crème fraîche, Cucumber with cream cheese infused Earl Grey Fortune.
- Choice of 2 freshly baked scones or muffins served with TWG Tea jelly and whipped cream or 1 patisserie from our trolley

FORTUNE .39

- TWG Tea* from our extensive tea list
- A choice of warm toasted sandwich form the list below :
 - TWG Tea Croque Monsieur
An enduring classic. Warm toasted sandwich with French Gruyère cheese and turkey ham, served with a delicate green salad and house vinaigrette.
 - TWG Tea Croque Provence
Vegetarian warm toasted sandwich with Gruyère cheese garnished with tomatoes and asparagus, served with a delicate green salad tossed in house vinaigrette.
 - TWG Tea Croque Imperial
Warm toasted sandwich with Gruyère cheese and smoked salmon, served with a delicate green salad and house vinaigrette.
- Choice of 2 freshly baked scones or muffins served with TWG Tea jelly and whipped cream or 1 patisserie from our trolley
- A choice of 3 macarons



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



Tea Time

From 3pm to 6pm

TEA TIME A LA CARTE

TWG TEA CROQUE MONSIEUR .16

An enduring classic. Warm toasted sandwich with French Gruyère cheese and turkey ham, served with a delicate green salad and house vinaigrette.

TWG TEA CROQUE PROVENCE .16

Vegetarian warm toasted sandwich with Gruyère cheese garnished with tomatoes and asparagus, served with a delicate green salad tossed in house vinaigrette.

TWG TEA CROQUE IMPERIAL .17

Warm toasted sandwich with Gruyère cheese and smoked salmon, served with a delicate green salad and house vinaigrette.

TEA SANDWICHES .18

Served on our homemade *pain de mie*, a selection of classic vegetarian tea sandwiches including green asparagus with herbed whipped cream, cucumber with cream cheese infused with Earl Grey Fortune and tomato with mayonnaise infused with Moroccan Mint Tea accompanied by a delicate garden salad tossed in 1837 Green Tea infused vinaigrette.

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 toasted *pain de mie* club sandwich with smoked salmon layered with avocado and cucumber garnished with homemade mayonnaise served with mesclun salad tossed in house vinaigrette.

SANDWICHES A LA CARTE .24

A grand selection of TWG Tea finger sandwiches, prepared on our light *pain de mie* bread, which make an elegant snack and are perfect when served accompanied by our teas. Choose 3 from our choices below:

- 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
- Roma tomatoes and Moroccan Mint Tea infused sauce



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!

