



M E N U



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TWG Tea invites you to savour our passionately innovative tea-infused cuisine at any time of the day. Everything on our menu is made entirely by hand daily, using only the purest and most natural gourmet ingredients. To showcase our collection of fine harvest teas and exclusive blends, we infuse tea into each recipe as a most precious ingredient, to impart a unique flavour, toy with your taste buds and tantalize your palate, to bring you back, time and again, to the joys of the tea table.



# ALL-DAY DINING

## APPETIZERS

**STUFFED TOFU** ..... **IDR75**

Deep fried stuffed tofu with vegetable ragout served with a Coconut Tea infused peanut sauce.

**MINI WAGYU BURGER** ..... **IDR75**

A petite version of our signature Wagyu beef burger served with Matcha sprinkled truffle gaufrette potatoes.

**POTATO MEDLEY** ..... **IDR95**

Medley of matchsticks, wedges and gaufrette potatoes sprinkled with Matcha.

## PASTA

**BEEF LASAGNA** ..... **IDR110**

Oven-baked layers of pasta with Wagyu beef ragout, béchamel and Emmental cheese, accompanied by tomato confit and basil pesto, sprinkled with powdered Moroccan Mint Tea and served with a Comté cheese sauce.

**WAGYU BEEF MEATBALL PENNE** ..... **IDR125**

Penne tossed in a Wagyu beef ragout accompanied by Wagyu beef meatballs sprinkled with Number 12 Tea and garnished with shaved parmigiano-reggiano cheese.

**PRAWN ANGEL HAIR PASTA** ..... **IDR145**

Sautéed prawns topped on a bed of angel hair pasta tossed in a Green Beauty Tea infused garlic olive oil with capers and anchovies.



*Beef Lasagna*

MEAT



Beef Short Ribs



Wagyu Burger

**BEEF SHORT RIBS ..... IDR220**

U.S. beef short ribs braised in barbecue sauce infused with Lemon Bush Tea served with roasted vegetables and potato wedges.

**WAGYU BURGER ..... IDR140**

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

**WET-AGED AUSTRALIAN VEAL STRIPLOIN ..... IDR350**

Grilled wet-aged Australian veal striploin infused with Number 12 Tea accompanied by a mixed green salad, maître d’hôtel butter infused with New York Breakfast Tea, grilled portobello mushrooms, asparagus and a choice of accompaniment and sauce.

**WET-AGED TRUFFLE VEAL ..... IDR350**

Grilled truffle infused veal accompanied by a mixed green salad, maître d’hôtel butter infused with New York Breakfast Tea, grilled portobello mushrooms, asparagus and a choice of accompaniment and sauce.

**ACCOMPANIMENT**

*A choice of one side:*

- Roasted baby potatoes with beef bacon
- Creamy truffle potato purée
- Matchstick potatoes
- Butter rice

*A choice of one sauce:*

- Red wine sauce infused with Red of Africa Tea
- Mushroom sauce infused with Houjicha



Norwegian Salmon

FISH

**BARRAMUNDI ..... IDR145**

Pan-roasted barramundi fillet with a Garden Party Tea infused Indonesian spicy salsa (sambal matah) accompanied by edamame, sautéed enoki and shimeji mushrooms, with a choice of buttered potatoes or coconut ginger rice.

**NORWEGIAN SALMON ..... IDR180**

Norwegian salmon caramelized with Lemon Bush Tea infused honey glaze on a bed of soba noodles accompanied by asparagus and carrot fricassée and a crisp squid ink cracker served with an Imperial Lapsang Souchong infused beurre blanc sauce.



# ASIAN INSPIRED



*Palembang Fish Soup*

**OXTAIL SOUP ..... IDR170**  
Traditional Indonesian oxtail soup infused with Cinnamon Tea served with bitternut crackers and Indonesian signature chilli sambal.

**PALEMBANG FISH SOUP ..... IDR150**  
Clear fish soup infused with Pu-Erh 1998 accompanied by prawns, fish dumplings and vermicelli served with steamed fragrant rice.

**SPICY SICHUAN SAUCE CHICKEN ..... IDR100**  
Stir-fried chicken tossed in a Poetic Star Tea infused spicy Sichuan sauce with cashew nuts, leeks and chilli, served with a sesame oil vegetable fried rice.

**SINGAPORE LAKSA ..... IDR150**  
Classic Singapore laksa with Hokkien noodles served in a spicy coconut and shrimp broth infused with Weekend in Singapore Tea accompanied by fish balls, prawns and tofu.

**MANADONESE PLATTER ..... IDR150**  
Seared chicken in a spicy Poetic Star Tea infused turmeric sauce, sautéed beef slices with chilli, grilled king prawns, lemongrass turmeric braised papaya leaf and corn fritters accompanied by yellow rice and served with a hot and spicy dabu-dabu sauce.

**CHICKEN NOODLES ..... IDR100**  
Artisanal egg noodles accompanied by chicken, shimeji mushrooms, bok choy, chicken dumplings and served with a Poetic Star Tea infused hoisin sauce.

# SANDWICHES

**CHICKEN TIKKA PANINI SANDWICH ..... IDR120**  
Warm toasted panini sandwich filled with Red Chai infused grilled chicken leg and lettuce, drizzled with yogurt and spices, served with a mesclun salad and gaufrette potatoes.

**SMOKED SALMON MULTI-GRAIN BAGEL ..... IDR120**  
Warm toasted multi-grain bagel layered with house-cured salmon infused with Imperial Lapsang Souchong, lettuce and a cream cheese spread, served with a mesclun salad and gaufrette potatoes.

**BEEF BACON & SCRAMBLED EGG ..... IDR120**  
**CROISSANT SANDWICH**  
Warm toasted croissant filled with beef bacon, scrambled egg and tomato chutney, sprinkled with Matcha, served with a mesclun salad and gaufrette potatoes.



*Manadonese Platter*

# TEA TIME

From 2pm to 6pm

## TEA TIME SET MENUS

**1837..... IDR120**

- Hot or iced tea\*
- Choice of 3 pieces of Viennoiseries served with TWG Tea Jelly and whipped cream or 1 Patisserie from our trolley.

\* Supplement for teas over IDR65

**FORTUNE ..... IDR295**

- Hot or iced tea\*
- A choice of warmly toasted sandwich:
  - Chicken Tikka Panini Sandwich
  - Smoked Salmon Multi-Grain Bagel
  - Beef Bacon & Scrambled Egg Croissant Sandwich
- A choice of 1 Patisserie from our trolley
- Choice of 2 pieces of Viennoiseries served with TWG Tea jelly and whipped cream or 3 macarons.

\* Supplement for teas over IDR65

## FROM THE TROLLEY ..... IDR55

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

## VIENNOISERIES

Served with TWG Tea jelly and whipped cream.

- Madeleines, 2pcs ..... IDR55
- Financiers, 2pcs ..... IDR55
- Muffins, 2pcs ..... IDR55
- Scones, 2pcs ..... IDR55
- Canelés, 2pcs ..... IDR55
- Croissant, 2pcs ..... IDR55
- Chocolate Croissant, 2pcs ..... IDR55
- Choice of 5 pieces of viennoiseries and 3 macarons ..... IDR140

TWG All prices are in thousand and subject to service charge and prevailing tax. Minimum order of one teapot per person.  
PLEASE ASK YOUR WAITER ABOUT ALLERGENS.

# BEVERAGES

## FRESHLY SQUEEZED JUICES

- ORANGE ..... IDR55
- FRESH FRUIT OF THE DAY ..... IDR55

## WATER

- SPARKLING WATER ..... IDR55
- STILL WATER ..... IDR55

# TEA MOCKTAILS

- SPICE ROUTE ..... IDR75
- Mocktail of lemongrass, ginger and Comptoir des Indes Tea.

- ROYAL LYCHEE ..... IDR75
- Mocktail of lychee purée and Royal Darjeeling.

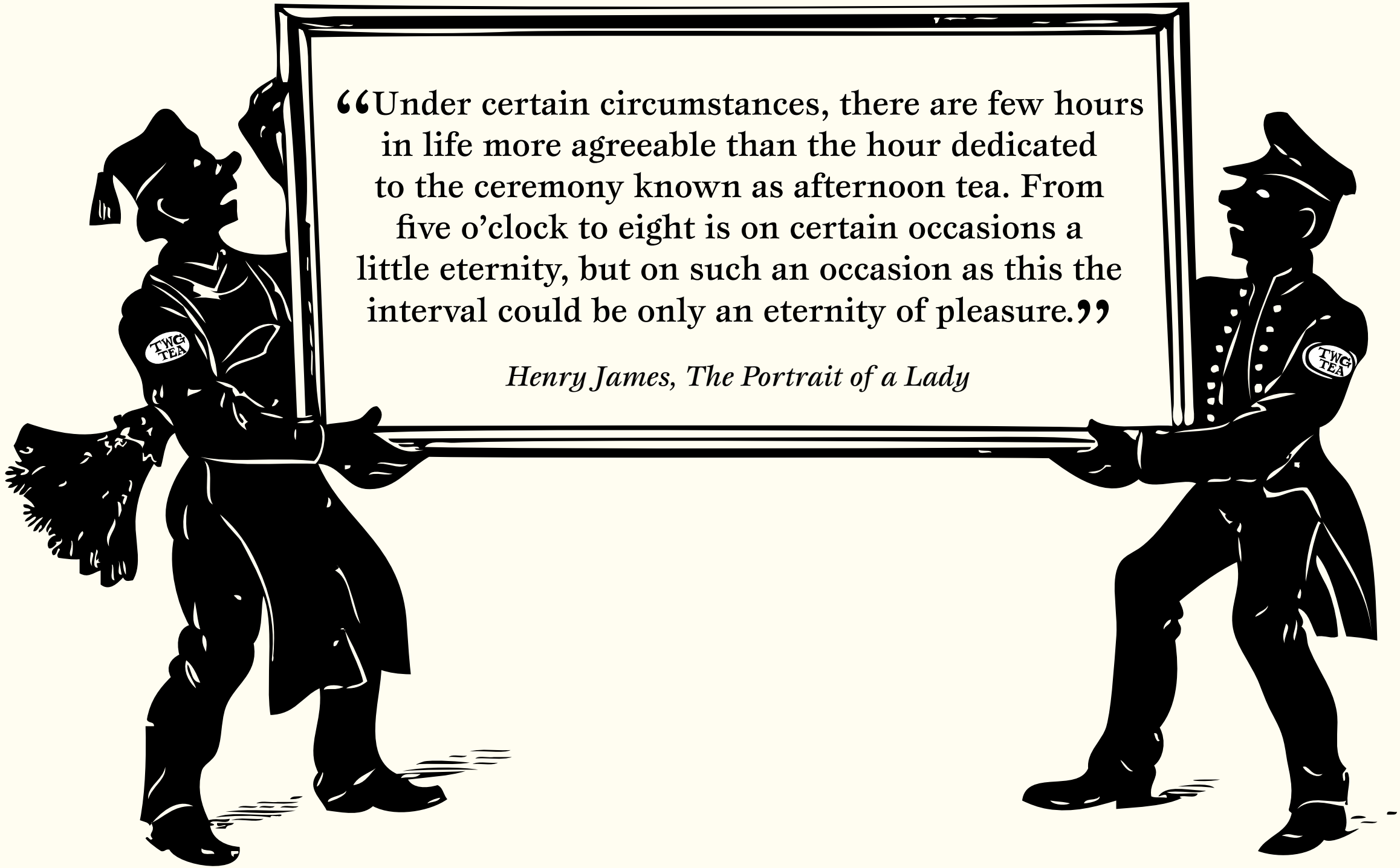
- MOROCCAN MINT MOJITO ..... IDR75
- Mocktail of classic virgin mojito and Moroccan Mint Tea.

- STRAWBERRY ELIXIR ..... IDR75
- Mocktail of fresh strawberries and Silver Moon Tea.



Moroccan Mint Mojito

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PLEASE ASK YOUR WAITER ABOUT ALLERGENS.



“Under certain circumstances, there are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea. From five o’clock to eight is on certain occasions a little eternity, but on such an occasion as this the interval could be only an eternity of pleasure.”

*Henry James, The Portrait of a Lady*





# THE WORLD OF TWG TEA

TWG Tea, the finest luxury tea brand in the world, was established in Singapore and celebrates the year 1837 when the island became a trading post for teas, spices and fine epicurean products. TWG Tea, which stands for The Wellbeing Group, was founded in 2008 as a luxury concept that incorporates unique and original retail Boutiques, exquisite Tea Salons and an international distribution network to professionals.

Committed to offering teas directly from source gardens, TWG Tea's collection – the largest in the world – numbers well over 800 different whole-leaf teas, including single estate fine harvests from every tea producing country and exclusive hand crafted tea blends. Internationally recognised as a true innovator with the creation of new varieties of tea every season in collaboration with the world's most renowned gardens, TWG Tea also offers timeless tea accessories and delicate tea-infused gourmet sweets.

At the forefront of tea gastronomy, TWG Tea draws from its vast collection to conceive sweet and savoury dishes which incorporate our signature teas as a most precious ingredient, to introduce a whole new world of taste sensations and flavours to gourmands and tea lovers when they dine at our Tea Salons. With breakfast, brunch, lunch, afternoon tea and dinner specialties, as well as chic tea beverages and cocktails, tea is woven into every aspect of the meal - an unmistakable nuance that deliciously enhances every dish.

Welcome to the world of TWG Tea!

[www.TWGTea.com](http://www.TWGTea.com)

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