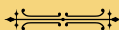




M E N U



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

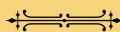
- TWG Tea* from our extensive tea list
- Freshly squeezed orange or apple juice
- Summer Quiche
Warm rustic French-style vegetarian quiche filled with seasonal vegetables and served with a light cream sauce, accompanied by a garden salad.
- Choice of 2 freshly baked muffins or scones served with TWG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

NEW WORLD .48

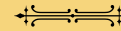
- TWG Tea* from our extensive tea list
- Freshly squeezed orange or apple juice
- New World Salad
A chic and generous salad of steamed baby potatoes, quail eggs and beef bacon served with seasonal greens tossed in a Green Beauty Tea infused vinaigrette.
- Choice of 2 freshly baked muffins or scones served 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

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

RENAISSANCE .52

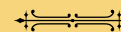
- TWG Tea* from our extensive tea list
- Freshly squeezed orange or apple juice
- Leg of Lamb
Leg of lamb infused in Comptoir des Indes Tea accompanied by sautéed leeks and celery drizzled with a rich lamb sauce enhanced with spicy notes of curry.
- Choice of 2 freshly baked muffins or scones served with TWG Tea jelly and whipped cream
- Choice of a TWG Tea Patisserie from our trolley

VOYAGER .56

- TWG Tea* from our extensive tea list
- Freshly squeezed orange or apple juice
- Lobster Timbale
Marinated lobster and avocado timbale scattered with coriander and chives served with spinach shoot salad drizzled with a Love Me 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



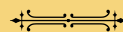
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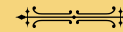
All Day Dining

From 12pm to 9:30pm

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.	
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.	
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.	
VENDÔME SALAD	.19
Salad of mixed vegetables with steamed French beans, broccoli, green asparagus and pea pods tossed in a 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.	
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.	



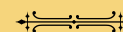
Prices are not inclusive of service charge or goods & services tax. One teapot per person.



All Day Dining

From 12pm to 9:30pm

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.	
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.	
FOIE GRAS TERRINE	.29
Duck foie gras served with spinach shoots, red radish and 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.	
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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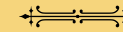
Main Courses

From 12pm to 3pm, 6pm to 9:30pm

VEAL MEDALLION	.28
Sautéed veal medallion served with green asparagus and apples drizzled with a rich veal sauce infused with Pink Garden Tea.	
BEEF TENDERLOIN	.34
Beef tenderloin served with matchstick potatoes and oven-baked tomato crumble and drizzled with a rich sauce infused with Polo Club Tea.	
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.



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	.12
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	.12
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	.12
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.	
TWG TEA PATISSERIE COLLECTION	.9.5
Choose from our trolley of tea infused pastisseries, conceived and crafted daily.	
TEA PASTRIES	.9
Served with TWG Tea jelly and whipped cream	
<ul style="list-style-type: none"> Madeleines with Earl Grey Fortune Tea, 3pcs Financiers with Matcha Tea, 2pcs Muffins, 2pcs Scones, 2pcs Canelé, 2pcs 	
FRENCH PASTRIES	.6
Served with TWG Tea jelly and whipped cream	
<ul style="list-style-type: none"> Croissant Chocolate Croissant 	



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

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Desserts

TWG TEA MACARONS .82 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 Roses Tea
Earl Grey Fortune & 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 & sorbets are all uniquely infused with our teas. Choose from the selection below:

Single scoop	.5
Choice of 2 scoops	.9
Choice of 3 scoops	.13

- | | |
|--|--|
| <ul style="list-style-type: none"> • EARL GREY FORTUNE ICE CREAM
Rich notes of black tea, bergamot & chocolate. • VANILLA BOURBON TEA ICE CREAM
Red tea blended with aromatic vanilla bean. • SPICE ROUTE TEA SORBET
Green tea inflected with notes of ginger. | <ul style="list-style-type: none"> • SINGAPORE BREAKFAST TEA ICE CREAM
Blend of green tea, black tea, vanilla & spices. • TIMELESS TEA ICE CREAM
Black tea with a bouquet of hibiscus & berries. |
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Tea Time

From 3pm to 6pm

TEA TIME SET MENUS

1837	.19
<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 	

* Supplement for teas over \$11

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Tea Time

From 3pm to 6pm

TEA TIME SET MENUS

CHIC	.32
<ul style="list-style-type: none"> • TWG Tea* from our extensive tea list • A petite selection of three finger sandwiches from our 3 sets below : <ul style="list-style-type: none"> - 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 crème fraîche, Cucumber with cream cheese infused with 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
<ul style="list-style-type: none"> • TWG Tea* from our extensive tea list • A choice of warm toasted sandwich from the list below : <ul style="list-style-type: none"> - 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 	

* Supplement for teas over \$11

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

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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.

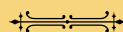
TEA SANDWICHES .18
Served on our homemade *pain de mie*; a selection of classic vegetarian tea sandwiches including green asparagus with herbed whipped cream, cucumber with cream cheese infused with Earl Grey Fortune and tomato with mayonnaise infused with Moroccan Mint Tea accompanied by a delicate 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.



Beverages

TEA from our extensive list, served hot or iced from: .11
We invite you to consult our specialists to help you make your selection.

FRESHLY SQUEEZED FRUIT JUICES .8
Watermelon / Orange / Apple

ST PELLEGRINO (sparkling) .7

PANNA (still) .7



Tea Cocktails & Mocktails

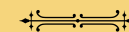
PRESTIGE .16
Sparkling white wine cocktail infused with Singapore Breakfast Tea.

EXPLORER .11
Mocktail of freshly squeezed orange juice and Paris-Singapore Tea.

PINK BEAUTY .11
Mocktail of fresh watermelon juice and Green Beauty Tea.

DULCET ROSE .11
Mocktail of lychee juice and Bain de Roses Tea.

TEA SHAKE .11
TWG Tea Milkshake with any Tea Ice Cream or Tea Sorbet from our Dessert Menu.



Wine & Champagne

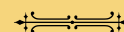
Pierre Jean, Chardonnay Glass, .15 Bottle, .75

Pierre Jean, Merlot Glass, .15 Bottle, .75

Grand Bateau Bordeaux - White Bottle, .85

Grand Bateau Bordeaux - Red Bottle, .85

Veuve Clicquot Yellow label Champagne Glass, .26 Bottle, .135



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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!

