



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

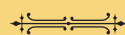
- TWG Tea\* from our extensive tea list
- Freshly squeezed orange or apple juice
- Summer Quiche  
Warm rustic French-style vegetarian quiche filled with seasonal vegetables and served with a light cream sauce, accompanied by a garden salad tossed in 1837 Green Tea infused vinaigrette.
- Choice of 2 freshly baked muffins or scones served with TWG Tea jelly and whipped cream.
- Choice of a TWG Tea Patisserie from our trolley.

### AVIATOR \$49

- TWG Tea\* from our extensive tea list
- Freshly squeezed orange or apple juice
- Aviator Salad  
Salad of grilled chicken supreme, Romaine lettuce, garlic croutons, fresh parmesan shavings topped with a poached egg and a touch of seaweed tossed in a light spiced sauce infused with Comptoir des Indes 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.

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

### PACIFIC \$52

- TWG Tea\* from our extensive tea list
- Freshly squeezed orange or apple juice
- Scallop Carpaccio  
Carpaccio of scallops served with baked beetroot in rock salt, slices of ripe mango and roasted pistachios drizzled with citrus olive oil infused with Red of Africa Tea and julienned tomatoes.
- 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

### GOVERNOR \$54

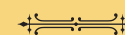
- TWG Tea\* from our extensive tea list
- Freshly squeezed orange or apple juice
- Saddle of Lamb  
Sautéed saddle of lamb served with baby carrots, mini asparagus, fennel and turnip drizzled with a rich lamb sauce and caramelised balsamic infused with Silver Moon Tea.
- Choice of 2 freshly baked muffins 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



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# All Day Dining

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

## TWG TEA FAVOURITES

SOUP OF THE DAY	\$10
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.	\$19
EGGS BENEDICT Homemade toasted English muffins topped with two poached farmhouse eggs served with creamy hollandaise sauce and a choice of smoked salmon or turkey ham.	\$19
SUMMER QUICHE Warm rustic French-style vegetarian quiche filled with seasonal vegetables and served with a light cream sauce, accompanied by a garden salad tossed in 1837 Green Tea infused vinaigrette.	\$19
SCALLOP CARPACCIO Carpaccio of scallops served with baked beetroot in rock salt, slices of ripe mango and roasted pistachios drizzled with citrus olive oil infused with Red of Africa Tea and julienned tomatoes.	\$26
TWG TEA SALAD 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.	\$29
SEASIDE SALAD Calamari beignets served with a rich salad of tomatoes, red bell peppers, avocado, olives, cucumber and anchovies tossed in a house vinaigrette infused with Love Me Tea.	\$26
EQUATOR SALAD A tropical salad with pineapple, avocado, palm hearts, papaya, coriander and red radish tossed in a refreshing citrusy dressing infused with Passion Fruit Tea and a touch of honey.	\$22
AVIATOR SALAD A grand classic with grilled chicken supreme, Romaine lettuce, garlic croutons, fresh parmesan shavings topped with a poached egg and a touch of seaweed tossed in a light spiced sauce infused with Comptoir des Indes Tea.	\$24



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# All Day Dining

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

OCCITAN SALAD Renowned delicacy from the South of France, this salad is richly accompanied by duck magret, foie gras, seared chicken liver in Sherry and sun-dried tomatoes, scattered with roasted pine nuts and pistachios tossed in house vinaigrette infused with Spice Route Tea.	\$28
SMOKED SCOTTISH SALMON Smoked salmon served with toasted brioche and soft Mascarpone cream cheese sprinkled with Gyokuro Samurai Tea and accompanied by salmon caviar.	\$28
FOIE GRAS TERRINE Duck foie gras served with spinach shoots, red radish and fresh garden salad accompanied by toasted brioche and Sakura! Sakura! Tea jelly.	\$29
WAGYU BURGER 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.	\$24
SEARED FOIE GRAS SALAD A well-known delicacy, homemade pan-seared foie gras served on a tender spinach shoot salad accompanied by caramelised apples and carrots drizzled with a Chocolate Tea infused vinaigrette.	\$29
TWG TEA LASAGNA Oven-baked layers of pasta with a choice of: <ul style="list-style-type: none"> <li>Garden vegetables with our signature homemade tomato and fresh basil sauce infused with Moroccan Mint Tea \$19</li> <li>Bolognese ragout with our signature homemade tomato and fresh basil sauce infused with Moroccan Mint Tea \$20</li> <li>Seafood in a Love Me Tea infused cream sauce \$20</li> </ul>	
CHICKEN TAGLIOLINI Sautéed chicken slowly cooked in rich coconut gravy infused with Weekend in Casablanca Tea and tarragon served with fresh tagliatelles.	\$22
SPRING LAMB STEW A traditional French lamb stew slowly cooked with carrots, potatoes, turnip and green peas and served in a rich lamb sauce.	\$24
SAUTÉ OF BEEF Braised beef ragout served with Burgundy red wine sauce infused with Singapore Breakfast Tea, pearl onions and bouquet garni accompanied with steamed potatoes and baby carrots.	\$24



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# Main Courses

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

SADDLE OF LAMB	\$28
Sautéed saddle of lamb served with baby carrots, mini asparagus, fennel and turnip drizzled with a rich lamb sauce and caramelised balsamic infused with Silver Moon Tea.	
CHICKEN EN BROCHETTE	\$26
Grilled chicken brochette flavoured with wholegrain mustard served with steamed rice and a colourful mélange of capsicum and pineapple drizzled with a Timeless Tea infused sauce.	
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.	
SEARED MATCHA SALMON	\$26
Seared salmon fillet accompanied by green peas, carrots, cauliflower and mini yellow squash drizzled with a balsamic vinegar caramel and Matcha green tea oil.	
DORY MILLEFEUILLE	\$36
Baked John Dory layered with crisp ravioli millefeuille accompanied by sautéed artichokes and baby carrots and a beurre blanc sauce infused with Ocean Voyage Tea.	
TARAHIKI ROULADE	\$28
Ballotine of tarahiki fish served with creamy mushroom risotto with a touch of garlic and leeks drizzled with a rich saffron-flavoured sauce infused with Pink Flamingo Tea.	

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

# 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.	
MANGO CRUMBLE	\$12
A reminiscent delight, this alluring tart is filled with fresh mango wedges and a light coconut cream infused with Vanilla Bourbon Tea topped with crumble biscuit and served with a scoop of Alfonso Tea ice cream.	
POACHED TEA PEARS	\$12
Fresh pears poached in subtly flavoured Cinnamon Tea syrup and served with a scoop of homemade Earl Grey Fortune Tea ice cream.	

<b>TWG TEA PATISSERIE COLLECTION</b>	\$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"> <li>Madeleines with Earl Grey Fortune Tea, 3pcs</li> <li>Financiers with Matcha Tea, 2pcs</li> <li>Muffins, 2pcs</li> <li>Scones, 2pcs</li> <li>Canelés, 2pcs</li> </ul>	
FRENCH PASTRIES	\$6
Served with TWG Tea jelly and whipped cream	
<ul style="list-style-type: none"> <li>Croissant</li> <li>Chocolate Croissant</li> </ul>	

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# 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 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

- **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.
- **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.

# 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.

\* Supplement for teas over \$11

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# Tea Time

From 3pm to 6pm

## TEA TIME SET MENUS

- 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 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
- IMPERIAL \$39
- TWG Tea\* from our extensive tea list
  - A choice of Bruschetta or Wrap from the list below:
    - Mistral Bruschetta  
Warm tartine with mozzarella, tomatoes, asparagus, tapenade, pesto and house vinaigrette infused with Green Beauty Tea.
    - Paris Bruschetta  
Warm open face sandwich with turkey ham, mushrooms, béchamel sauce and Gruyère with a White House Tea infused sauce.
    - Siam Wrap  
A light wrap with crab meat, carrots, fresh mint, coriander and Blue Lotus Tea sauce.
    - Verano Wrap  
Minced beef and beans wrapped in homemade flatbread and lightly spiced sauce infused with Talisman Tea.
  - 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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# Tea Time

From 3pm to 6pm

## TEA TIME A LA CARTE

**MISTRAL BRUSCHETTA** \$16  
A warm toasted tartine of homemade bread topped with mozzarella, tomatoes, asparagus, tapenade and a touch of pesto drizzled with house vinaigrette infused with Green Beauty Tea.

**PARIS BRUSCHETTA** \$16  
Warm toasted open face sandwich garnished with turkey ham and mushrooms tossed in rich béchamel sauce and topped with melted Gruyère cheese drizzled with a light White House Tea infused sauce.

**SIAM WRAP** \$18  
A light wrap generously filled with crab meat, carrots, fresh mint and coriander tossed in a citrusy sauce infused with Blue Lotus Tea.

**VERANO WRAP** \$18  
A rich mélange of minced beef and beans wrapped in homemade flatbread served with light spiced sauce infused with Talisman Tea.

**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 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



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# 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.

**PAGODA** \$11  
Refreshing mocktail of sparkling lemonade with brisk and fruity Weekend in Shanghai 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!

