



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 \$268

- 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 and whipped cream
- Choice of a TWG Tea Patisserie from our selection.

MIDSUMMER \$268

- 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 selection.

AVIATOR \$310

- TWG Tea* from our extensive tea list.
- Freshly squeezed orange or apple juice.
- 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 lightly 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 selection.

Supplement for a Tea Mocktail \$70
 Supplement for the Prestige sparkling wine tea cocktail \$100
 Supplement for a glass of Taittinge Champagne \$138

* Supplement for teas over \$75



Prices are not inclusive of service charge. One teapot per person.



Brunch

From 10am to 3pm

BRUNCH SET MENUS

EPICUREAN \$328

- 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 selection.

DIGNITARY \$360

- 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 selection.

Supplement for a Tea Mocktail \$70
 Supplement for the Prestige sparkling wine tea cocktail \$100
 Supplement for a glass of Taittinge Champagne \$138

* Supplement for teas over \$75



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All Day Dining

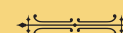
From 11:30am to 10pm

TWG TEA FAVOURITES

SOUP OF THE DAY	\$70
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.	\$138
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.	\$148
SUMMER QUICHE Warm rustic French-style vegetarian quiche filled with seasonal vegetables and served with a light cream sauce, accompanied by a garden salad.	\$120
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.	\$190
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.	\$178
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 lightly spiced sauce infused with Comptoir des Indes Tea.	\$168
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.	\$188
DUCK MAGRET IN FILO PASTRY Smoked duck breast and carrots wrapped in a crisp filo pastry and served with arugula salad tossed in a Spice Route Tea infused vinaigrette.	\$178



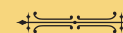
Prices are not inclusive of service charge. One teapot per person.



All Day Dining

From 11:30am to 10pm

SMOKED SCOTTISH SALMON Smoked salmon served with toasted brioche and soft Mascarpone cream cheese sprinkled with Gyokuro Samurai Tea and accompanied by salmon caviar.	\$198
FOIE GRAS TERRINE Duck foie gras served with spinach shoots, red radish and a fresh garden salad accompanied by toasted brioche and Sakura! Sakura! Tea jelly.	\$190
WAGYU BURGER Grilled Wagyu beef burger with lettuce, tomato and Emmental cheese topped with cocktail sauce and served on a homemade bun, accompanied by mashed potatoes and mesclun salad tossed in an 1837 Green Tea infused vinaigrette.	\$168
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.	\$198
TWG TEA LASAGNA Oven-baked layers of pasta with a choice of: <ul style="list-style-type: none"> Garden vegetables with our signature homemade tomato and fresh basil sauce infused with Moroccan Mint Tea \$138 Bolognese ragout with our signature homemade tomato and fresh basil sauce infused with Moroccan Mint Tea \$150 Seafood in a Love Me Tea infused cream sauce \$158 	
VEAL BLANQUETTE Rich veal stew served with button mushrooms and baby onions in lemon cream sauce infused with Mistral Tea.	\$168
WAGYU BEEF RAGOUT Braised beef ragout served with Burgundy wine sauce infused with Singapore Breakfast Tea, pearl onions and bouquet garni accompanied with buttered mashed potatoes and baby carrots.	\$218
SPRING LAMB NAVARIN A traditional French lamb stew slowly cooked with carrots, potatoes, turnip and green peas and served in a rich lamb sauce.	\$180
ROAST GUINEA FOWL Roasted breast of guinea fowl garnished with green bell pepper, Roma tomatoes drizzled with a rich African Ball Tea infused sauce.	\$178



Prices are not inclusive of service charge. One teapot per person.



Main Courses

From 12pm to 3pm and 6pm to 10pm

CARRE D'AGNEAU	\$198
Rack of lamb accompanied by a stewed bell pepper and zucchini ratatouille served with rich Red of Africa Tea infused gravy.	
BEEF TENDERLOIN	\$228
Beef tenderloin served with mashed potatoes and oven-baked tomato crumble and drizzled with a rich sauce infused with Polo Club Tea.	
SEARED MATCHA SALMON	\$190
Seared salmon fillet accompanied by green peas, carrots, cauliflower and mini yellow squash drizzled with a balsamic vinegar caramel and Matcha green tea oil.	
ROAST APRICOT COD	\$188
Roasted cod fillet served with a delicate potato purée sprinkled with Matcha Tea accompanied by a rich Apricot Tea infused sauce.	
CHICKEN BROCHETTE	\$180
Grilled chicken brochette flavoured with wholegrain mustard served with basmati steamed rice and a colourful mélange of capsicum and pineapple drizzled with a Timeless Tea infused sauce.	

SIDE DISHES \$70

- Garden salad with shaved parmesan cheese tossed in 1837 Green Tea infused vinaigrette.
- Plate of mashed potatoes drizzled with pure white Alba truffle oil and Matcha salt.



Prices are not inclusive of service charge. 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	\$88
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	\$98
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	\$90
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	\$88
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.	

TWG TEA PATISSERIE COLLECTION \$60
Choose from our trolley of tea infused patisseries, conceived and crafted daily.

TEA PASTRIES

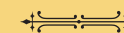
Served with TWG Tea jelly and whipped cream

Madeleines with Earl Grey Fortune Tea, 3pcs	\$68
Financiers with Matcha Tea, 2pcs	\$68
Muffins, 2pcs	\$68
Scones, 2pcs	\$60
Canelés, 2pcs	\$60

VIENNOISERIES

Served with TWG Tea jelly and whipped cream

Croissant	\$38
Chocolate Croissant	\$40



Prices are not inclusive of service charge. One teapot per person.



Desserts



Tea Time

TWG TEA MACARONS

\$20 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	\$38
Choice of 2 scoops	\$68
Choice of 3 scoops	\$88

TWG TEA ICE CREAM

- CRÈME BRÛLÉE TEA
Green tea with red fruits and crème brûlée.
- MATCHA GREEN TEA
Precious powdered Japanese green tea.
- SINGAPORE BREAKFAST TEA
Blend of green tea, black tea, vanilla & spice.
- NAPOLEON TEA
Black tea with caramelised macadamia nuts.
- VANILLA BOURBON TEA
Red tea blended with aromatic vanilla bean.

SORBETS

- SAKURA! SAKURA! TEA
Sakura blossoms, green tea & red berries.
- SEXY TEA
Green tea with notes of citrus & lime.
- 1837 BLACK TEA
Black tea with ripe berries, anise & caramel.
- BAIN DE ROSES TEA
Darjeeling black tea with Provencal rose.
- POMME PRESTIGE TEA
Black tea and tangy Normandy apples.



Tea Time

From 3pm to 6pm

TEA TIME SET MENUS

1837	\$120
<ul style="list-style-type: none"> • TWG Tea* from our extensive tea list • Choice of 2 freshly baked scones or muffins served with TWG Tea jelly and whipped cream or 1 patisserie from our selection. 	

* Supplement for teas over \$75



Prices are not inclusive of service charge. One teapot per person.

From 3pm to 6pm

TEA TIME SET MENUS

CHIC	\$228
<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 selection. 	
FORTUNE	\$268
<ul style="list-style-type: none"> • TWG Tea* from our extensive tea list • A choice of a 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 selection. • A choice of 3 macarons 	

* Supplement for teas over \$75



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Tea Time

From 3pm to 6pm

TEA TIME A LA CARTE

TWG TEA CROQUE MONSIEUR \$110

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 \$110

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 \$120

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

TEA SANDWICHES \$120

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 \$130

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 \$140

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 \$158

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

Beverages

TEA from our extensive list, served hot or iced from: \$75
We invite you to consult our specialists to help you make your selection.

FRESHLY SQUEEZED FRUIT JUICES \$58
Watermelon / Orange / Apple

ST PELLEGRINO 500ml (sparkling) \$48

ACQUA PANNA 500ml (mineral) \$48

Tea Cocktails & Mocktails

PRESTIGE \$118
Sparkling white wine cocktail infused with Singapore Breakfast Tea.

EXPLORER \$80
Mocktail of freshly squeezed orange juice and Paris-Singapore Tea.

PINK BEAUTY \$80
Mocktail of fresh watermelon juice and Green Beauty Tea.

PAGODA \$80
Refreshing mocktail of sparkling lemonade with brisk and fruity Weekend in Shanghai Tea.

DULCET ROSE \$80
Mocktail of lychee juice and Bain de Roses Tea.

TEA SHAKE \$80
TWG Tea Milkshake with any Tea Ice Cream or Tea Sorbet from our Dessert Menu.

Wine & Champagne

Maison Champy, Chardonnay Signature Glass, \$98 Bottle, \$450

Maison Champy, Pinot Noir Signature Glass, \$98 Bottle, \$450

Chateau Leydet Valentin, St Emilion Bottle, \$650

Sancerre, Le Chene Marchand Bottle, \$650

Taittinger Champagne Glass, \$168 Bottle, \$888

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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!

