



M E N U



MENU

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 pure and natural gourmet ingredients. To showcase our collection of fine harvest teas and exclusive blends, we infuse tea into each recipe as a precious ingredient, to impart a special flavour, toy with your taste buds and tantalize your palate, to bring you back, time and again, to the joys of the tea table.



BREAKFAST

From 10am to 11.30am

BREAKFAST SET MENUS

CLASSIC ¥118

- Hot or iced tea*
- Freshly squeezed Apple or Orange juice.
- Choice of 2 Croissants or Chocolate Croissants, or 2 Scones or Muffins.
Served with TWG Tea jelly and whipped cream.

* Supplement for teas over ¥70

GOURMAND ¥208

- Hot or iced tea*
- Freshly squeezed Apple or Orange juice.
- Choice of Eggs Benedict or Cheese & Mushroom Omelette.
- Pâtisserie from our trolley

* Supplement for teas over ¥70

SIGNATURE ¥238

- Hot or iced tea*
- Freshly squeezed Apple or Orange juice.
- Choice of 2 Croissants or Chocolate Croissants, or 2 Scones or Muffins.
Served with TWG Tea jelly and whipped cream.
- Choice of Eggs Benedict or Cheese & Mushroom Omelette.
- Choice of 3 Macarons

* Supplement for teas over ¥70



EGGS A LA CARTE

From 11.30am to 9.30pm

EGGS BENEDICT ¥138

Toasted artisanal English muffins topped with two poached farmhouse eggs served with orange and saffron hollandaise sauce and a choice of iberico ham, salmon gravlax or guacamole with feta cheese accompanied by a petite mesclun salad tossed in a Bain de Roses Tea infused vinaigrette.

CHEESE & MUSHROOM OMELETTE ¥128

Comté cheese, mushroom and bacon omelette accompanied by a composed mesclun salad tossed in a Bain de Roses Tea infused vinaigrette, served with fermented black beans scented fresh tomato sauce.



Eggs Benedict

ALL-DAY DINING

From 11.30am to 9.30pm

SOUP

SOUP OF THE DAY ¥38

Please ask your waiter for today's special creation.



Iberico Ham & Burrata Cheese Salad



Lobster Avocado Timbale

SALADS & STARTERS

IBERICO HAM & BURRATA CHEESE SALAD ¥168

Iberico ham and creamy burrata cheese on a bed of heirloom cherry tomatoes tossed in an Imperial Lapsang Souchong infused balsamic vinegar sweet dressing accompanied by avocado, shallots confit and Taggiasa black olives with herbs.

SALMON GRAVLAX & PRAWN SALAD ¥158

Salmon gravlax and pan-seared tiger prawns topped on butter lettuce and fennel salad elegantly garnished with yoghurt marinated cucumbers, avocado, heirloom cherry tomatoes, baby corn and pickled beetroot with a Pure Ambrosia Tea infused vinaigrette.

GRILLED CHICKEN SALAD ¥128

Grilled oriental chicken and caramelised bacon with opulent butter lettuce salad accompanied by breaded soft cooked egg, heirloom cherry tomatoes, avocado and Comté cheese, sprinkled with freshly grounded Purple Buds Tea and spices.

LOBSTER AVOCADO TIMBALE ¥188

Chilled Maine lobster and avocado timbale seasoned with a spicy citrus and honey dressing, accompanied by artisanal pickles and spinach salad drizzled with a Pure Ambrosia Tea infused vinaigrette.

PASTA

SEAFOOD SPAGHETTI ¥178

Pan-seared tiger prawns, blue mussel, octopus and heirloom cherry tomatoes topped on a bed of vibrant squid ink spaghetti tossed in a Timeless Tea infused light Szechuan chilli and garlic oil, garnished with parsley.

WAGYU MEATBALL TAGLIATELLE ¥148

Crispy Sicilian style Wagyu meatballs (140g) in a fresh tomato sauce accompanied by Imperial Lapsang Souchong infused tagliatelle, served with parmesan cheese and fresh basil.



Iberico Pork Loin



Seafood Spaghetti

MEAT

IBERICO PORK LOIN ¥178

Oven-roasted Iberico pork loin (160g) accompanied by pumpkin mousseline, braised sauerkraut, cauliflower, pearl onion and black garlic purée served with a Smoky Earl Grey infused roasted pork char siew sauce.

WAGYU BEEF STEAK & GREEN PEPPERCORN SAUCE ¥258

200 day grain-fed Wagyu sirloin steak (200g) served with a green peppercorn sauce; accompanied by mesclun salad drizzled with an Bain de Roses Tea infused vinaigrette and truffled Matcha French fries.



Oven-Baked Salmon with Matcha Butter

FISH

OVEN-BAKED SALMON WITH MATCHA BUTTER ¥168

Oven-baked salmon(140g), accompanied by celeriac mash, cauiflower, pickled baby turnips and marinated tomatoes served with a Matcha infused butter emulsion.

BLACK COD & ASIAN GREMOLATA ¥198

Pan-seared black cod fish (130g) served with Asian gremolata, accompanied by crushed potatoes drizzled with Szechuan chilli oil, wilted baby spinach and a ginger butter emulsion with Gyokuro Samurai tea leaves.

SIDE DISHES

- Garden salad tossed in Bain de Roses Tea infused vinaigrette. ¥38
- Plate of French fries drizzled with pure white Alba truffle oil and Matcha powder. ¥38

CROQUES & SANDWICHES

From 11.30am to 9.30pm



Wagyu Beef Steak Sandwich

CROQUE SALMON¥118

Warm toasted sandwich with salmon gravlax, French Comté cheese and an 1837 Black Tea infused béchamel sauce, accompanied by a delicate green salad and house vinaigrette.

TRUFFLE CROQUE¥118

Warm toasted sandwich with roasted Portobello mushroom and duxelle with an Emperor Pu-Erh infused white truffle béchamel sauce and French Comté cheese accompanied by a delicate garden salad and house vinaigrette.

IBERICO CROQUE¥118

Warm toasted sandwich with Iberico ham, French Comté cheese and an 1837 Black Tea infused béchamel sauce, accompanied by a delicate garden salad and house vinaigrette.

CLUB SANDWICH¥148

Toasted homemade pain de mie with slow-cooked chicken breast layered with fried egg, bacon, Roma tomatoes and lettuce chiffonade in a maple syrup mustard mayonnaise sauce, accompanied by a delicate garden salad and Bain de Roses Tea infused vinaigrette.

(Option of truffled French fries instead of garden salad, ¥20 supplement applies)

WAGYU BEEF STEAK SANDWICH¥238

Warm toasted open sandwich layered with Wagyu beef sirloin cutlet (180g), Japanese tonkatsu sauce, fresh scrambled farmhouse eggs garnished with Genmaicha furikake and accompanied by a delicate green salad and Bain de Roses Tea infused vinaigrette.

(Option of truffled French fries instead of garden salad, ¥20 supplement applies)

TEA TIME

From 2pm to 6pm

FINGER SANDWICHES

Assortment of 5 finger sandwiches:¥158

- Toasted milk bun garnished with chilled Boston lobster chunks, sriracha mayonnaise, pickled onion and Genmaicha furikake.
- Warm toasted sandwich with roasted portobello, mushroom duxelle and white truffle béchamel sauce infused with Emperor Pu-Erh.
- Salmon gravlax and yuzu kosho paste mini club, crusted with Genmaicha tea leaves.
- Matcha brioche with salmon mousseline.
- Crab meat tart infused with Black Nectar Tea garnished with a mild curry mayonnaise and charred pineapple.

TEA TIME SET MENUS

1837¥118

- Hot or iced tea*
- Choice of 2 freshly baked Muffins or Scones served with TWG Tea jelly and whipped cream, or a Pâtisserie from our trolley.

* Supplement for teas over ¥70

CHIC¥188

- Hot or iced tea*
- Assortment of finger sandwiches:
 - Matcha brioche with salmon mousseline.
 - Crab meat tart infused with Black Nectar Tea garnished with a mild curry mayonnaise and charred pineapple.
 - Warm toasted sandwich with roasted portobello, mushroom duxelle and white truffle béchamel sauce infused with Emperor Pu-Erh.
- Choice of 2 freshly baked Muffins or Scones served with TWG Tea jelly and whipped cream, or a Pâtisserie from our trolley.

* Supplement for teas over ¥70

FORTUNE ¥238

- Hot or iced tea*
- Choice of Croque Salmon, Truffle Croque or Iberico Croque.
- Choice of 2 Muffins or Scones served with TWG Tea jelly and whipped cream, or a Pâtisserie from our trolley.
- Choice of 3 TWG Tea macarons.

* Supplement for teas over ¥70

PARISIAN (Serves 2) ¥398

- Choice of 2 hot or iced teas*
- Assortment of finger sandwiches:
 - Matcha brioche garnished with salmon mousseline.
 - Toasted milk bun garnished with chilled Boston lobster chunks, sriracha mayonnaise, pickled onion and Genmaicha furikake.
 - Crab meat tart infused with Black Nectar Tea garnished with a mild curry mayonnaise and charred pineapple.
 - Salmon gravlax and yuzu kosho paste mini club, crusted with Genmaicha tea leaves.
- Choice of Croque Salmon, Iberico Croque or Truffle Croque.
- Choice of 2 sets of Muffins or Scones served with TWG Tea jelly and whipped cream, or 2 Pâtisseries from our trolley.

* Supplement for teas over ¥70



Parisian Tea Set

MACARONS

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.

¥18 per piece



1837 Black Tea & Blackcurrant



Napoleon Tea & Caramel



Earl Grey Fortune & Chocolate



Coconut Tea, Passion Fruit & Coconut



Silver Moon Tea & Strawberry



Pink Garden Tea & Lychee



Matcha



Vanilla Bourbon Tea & Kaya



Magic Charm Tea & Lemon



Bain de Roses Tea



Number 12 Tea & Tiramisu

FROM THE TROLLEY ¥68

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

VIENNOISERIES

Served with TWG Tea jelly and whipped cream.

- Madeleines with Earl Grey Fortune, 3pcs **¥56**
- Financier with Matcha, 2pcs **¥56**
- Muffins, 2pcs **¥56**
- Scones, 2pcs **¥56**
- Canelés, 2pcs **¥56**
- Almond Croissant, 2pcs **¥52**
- Croissant, 2pcs **¥50**
- Chocolate Croissant, 2pcs **¥50**



Summer Rouge Mocktail

BEVERAGES

FRESHLY SQUEEZED JUICES

- APPLE (400ml) ¥60
- ORANGE (400ml) ¥60

WATER

- SPARKLING WATER - ST PELLEGRINO (500ml) ¥38
- STILL WATER - PANNA (500ml) ¥38

TEA COCKTAILS

- PRESTIGE (175ml) ¥98
- Sparkling white wine cocktail infused with Singapore Breakfast Tea.

TEA MOCKTAILS

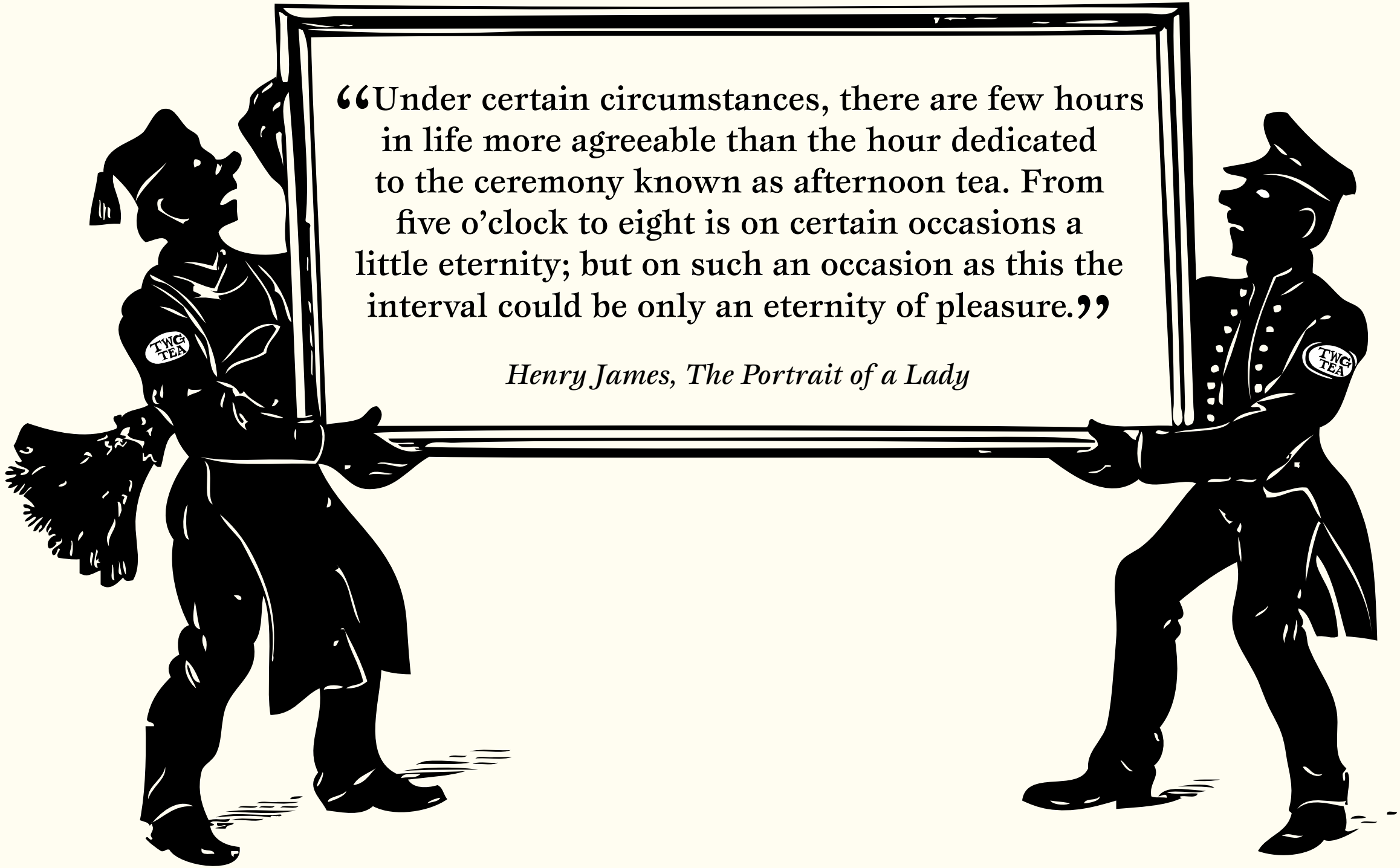
- DULCET ROSE (400ml) ¥80
- Mocktail of lychee purée and Bain de Roses Tea.
- HAWAIIAN BREEZE (400ml) ¥80
- Mocktail of creamy coconut milk, fresh pineapple juice and Number 12 Tea.
- SUMMER ROUGE (400ml) ¥80
- Mocktail of yuzu juice, raspberry purée and Eternal Summer Tea.
- TEA SHAKE (400ml) ¥80
- TWG Tea Milkshake with any Tea Ice Cream from our Dessert Menu.

WINES

- HOUSE WINE WHITE Bottle (750ml), ¥398
- HOUSE WINE RED Bottle (750ml), ¥398

CHAMPAGNE

- VEUVE CLICQUOT
- YELLOW LABEL CHAMPAGNE Bottle (750ml), ¥1,380



“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

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