



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 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.



早午餐

上午11時至下午2時

早午餐套餐

經典套餐 \$480

- 可從茶單中選擇一款茗茶* (冷、熱均可)
- 新鮮現榨蘋果汁或柳橙汁
- 選擇新鮮烘焙馬芬二個或司康二個，搭配 TWG Tea 茶味果凍及香緹鮮奶油

* 選擇超過 \$250 以上茗茶,須補差價

美食家套餐 \$780

- 可從茶單中選擇一款茗茶* (冷、熱均可)
- 新鮮現榨蘋果汁或柳橙汁
- 班尼狄克蛋或番茄蘿勒歐姆蛋捲
- 任選一款每日新鮮特製 TWG Tea 手工茶風蛋糕

* 選擇超過 \$250 以上茗茶,須補差價

招牌套餐 \$920

- 可從茶單中選擇一款茗茶* (冷、熱均可)
- 新鮮現榨蘋果汁或柳橙汁
- 選擇新鮮烘焙馬芬二個或司康二個，搭配 TWG Tea 茶味果凍及香緹鮮奶油
- 班尼狄克蛋或番茄蘿勒歐姆蛋捲
- 任選三款茶香風味馬卡龍

* 選擇超過 \$250 以上茗茶,須補差價



牛肉來源: 美國 / 澳洲

早午餐單點

班尼狄克蛋 \$380
自家新鮮烘焙英式瑪芬搭配兩顆水波蛋，佐以牛肝菌菇風味荷蘭醬及乘風高翔茶香油醋沙拉，可選擇松露菌菇、或煙燻鮭魚口味。

番茄蘿勒歐姆蛋捲 \$380
滑嫩蛋捲包裹蒜味蘿勒櫻桃小番茄，附曼徹格起司醬，搭配甜蜜的純真茶香油醋沙拉。



班尼狄克蛋

精選料理

11時至晚上9時

湯品
每日主廚精選湯品 \$150

沙拉與前菜

煙燻鮭魚與斑節蝦沙拉 \$530
蘇格蘭煙燻鮭魚與水煮斑節蝦佐蘿蔓沙拉襯茴香、黃瓜、酪梨與櫻桃小蕃茄，搭配甜蜜的純真茶香油醋。

美食鑑賞家沙拉 \$390
香料嫩烤雞胸搭配鮮採蕃茄、黃瓜、酪梨生菜沙拉，佐甜蜜的純真茶香油醋。



法式燉牛肉千層麵

義大利麵食

松露風味野菇細扁麵 \$430
蒜味野菇義大利細扁麵，佐菠菜及烤蘆筍，附上溫泉蛋與烏瓦高地 BOP 茶味香鬆。

法式燉牛肉千層麵 \$520
法式燉牛肉及奶油醬千層麵搭配艾曼塔起司脆片，佐象牙蘭茗茶油封小番茄、曼徹格起司醬與蘿勒青醬。

肉類

雪花和牛漢堡 \$580

香煎和牛肉漢堡搭配自家烘焙麵包，襯以新鮮生菜、番茄與康堤乳酪，附松露薯條及甜蜜的純真茶香油醋沙拉。

U.S. PRIME 爐烤紐約客 \$980

爐烤美國極佳級紐約客牛肉佐黑胡椒醬汁，附松露薯條，甜蜜的純真茶香油醋沙拉。

鑲餡雞胸捲與牛肝菌菇奶油薯泥 \$690

法式雞胸卷鑲填蘑菇、培根與菠菜，襯濃縮雞肉醬汁，搭配龍鬚菜及2000年普洱風味牛肝菌菇奶油薯泥。



慢烤雞胸捲與牛肝菌菇奶油薯泥



咖哩海鱸魚

海鮮類

咖哩海鱸魚 \$690

煎烤海鱸魚佐檸檬木紅茶風味椰奶番茄咖哩，搭配秋葵、櫛瓜、小圓茄及櫻桃小番茄，襯以酥炸咖哩葉與麵包丁。

配菜選擇

- 田園沙拉佐甜蜜的純真茶香特調油醋。..... \$180
- 法式薯條佐義大利阿爾巴白松露油。..... \$180

三明治

下午2時至6時



總匯三明治

煙燻鮭魚庫克三明治 \$460

經典現烤三明治內含煙燻鮭魚、康堤乳酪及乘風高翔茶香奶油醬，襯鮮蔬沙拉佐招牌油醋。

松露庫克三明治 \$460

經典現烤三明治內含法國康堤乳酪、綜合野菇及帝王普洱風味松露奶油醬，襯鮮蔬沙拉佐招牌油醋。

總匯三明治 \$520

自家烘焙三明治內含嫩烤雞胸肉、煎蛋與培根，搭佐番茄與芥籽美乃滋生菜，襯鮮蔬沙拉佐甜蜜的純真茶香油醋。

下午茶

下午2時至6時

迷你三明治

五款綜合迷你三明治： \$500

- 煙燻鮭魚辣根風味千層三明治。
- 迷你麵包鑲佐斑節蝦拌辣味美乃滋。
- 野菇三明治內含白松露奶油醬與康堤乳酪。
- 鮭魚迷你泡芙。
- 黑松露風味雞肉法式酥盒。



下午茶套餐

1837 套餐 \$520

- 可從茶單中任選一款茗茶(冷、熱飲均可)。
- 選擇新鮮烘焙馬芬二個或司康二個，搭配 TWG Tea 茶味果凍及香堤鮮奶油，或任選一款每日新鮮特製 TWG Tea 手工茶風蛋糕。
- 任選二款茶香風味馬卡龍

* 選擇超過 \$250 以上茗茶,須補差價

雅緻套餐 \$680

- 可從茶單中任選一款茗茶(冷、熱飲均可)。
- 綜合迷你三明治：
 - 煙燻鮭魚辣根風味千層三明治。
 - 野菇三明治內含白松露奶油醬與康堤乳酪。
 - 黑松露風味雞肉法式酥盒。
- 選擇新鮮烘焙馬芬二個或司康二個，搭配 TWG Tea 茶味果凍及香堤鮮奶油，或任選一款每日新鮮特製 TWG Tea 手工茶風蛋糕。

* 選擇超過 \$250 以上茗茶,須補差價

幸運之星套餐 \$1,020

- 可從茶單中任選一款茗茶(冷、熱飲均可)。
- 可從煙燻鮭魚庫克三明治或松露庫克三明治中，任選一款。
- 選擇新鮮烘焙馬芬二個或司康二個，搭配 TWG Tea 茶味果凍及香堤鮮奶油，或任選一款每日新鮮特製 TWG Tea 手工茶風蛋糕。
- 任選三款茶香風味馬卡龍。

* 選擇超過 \$250 以上茗茶,須補差價

巴黎人套餐 (雙人份) \$1,380

- 可從茶單中任選二款茗茶(冷、熱飲均可)
- 綜合迷你三明治：
 - 煙燻鮭魚辣根風味千層三明治。
 - 迷你麵包鑲佐斑節蝦拌辣味美乃滋。
 - 鮭魚迷你泡芙。
 - 黑松露風味雞肉法式酥盒。
- 可從煙燻鮭魚庫克三明治或松露庫克三明治中，任選一款。
- 選擇新鮮烘培馬芬二個或司康二個，搭配 TWG Tea 茶味果凍及香堤鮮奶油；再加上自甜點推車任選一款每日新鮮特製的手工茶風蛋糕。

* 選擇超過 \$250 以上茗茶,須補差價



幸運之星套餐

甜點

TWG Tea 甜點均為每日手工現做，以確保為所有客人提供高品質的全新體驗。
創意是超凡的渴望，這些美食的畫面總是轉瞬即逝，當你一次又一次來到
TWG Tea 的餐桌，依舊憶起美妙的回憶……

巧克力驚喜 \$280

巧克力球鑲填第十二號茶風味甘納許及水煮洋梨，搭配杏仁奶油碎粒，
佐香草冰淇淋與巧克力醬。

法式蛋白霜皇冠 \$350

法式蛋白霜餅佐香草冰淇淋，襯以白巧克力香緹與莓果，搭配精萃草莓汁。

水果花園 \$280

杏仁奶油酥餅搭佐當季新鮮水果，綴以白巧克力香緹，附盛夏緋紅綜合莓
果雪酪。



法式蛋白霜皇冠

甜點推車 \$200


任選一款每日新鮮特製的手工茶風蛋糕。

精選茶點

配搭 TWG Tea 茶味果凍及香緹奶油

• 2 個馬芬 \$180

• 2 個司康 \$180

 所有價格不包含服務費。每人最低消費一壺茗茶。入饌茶款依季節不同可能有所調整。
如有食物過敏，請洽詢店內服務員。

茶香馬卡龍

TWG Tea 著名的酥脆杏仁餅配上各式特製茶香內餡，
TWG Tea 將馬卡龍變成一個獨特又難忘的甜點

每顆 \$75



1837 黑茶
佐以黑醋栗



伯爵富貴茶
佐以巧克力



皇家婚禮茶
佐以百香果和椰子



摩洛哥薄荷綠茶



玫瑰芬香茶



波本香草紅茶
佐以黑醋栗




檸檬木茶



拿破崙探險茶
佐以焦糖



第十二號茶
佐以提拉米蘇

 所有價格不包含服務費。每人最低消費一壺茗茶。入饌茶款依季節不同可能有所調整。
如有食物過敏，請洽詢店內服務員。

TWG TEA 茶味冰淇淋及雪酪

TWG Tea 使用最優質與新鮮的原料，搭配精選茗茶，賦予冰淇淋與雪酪全新的茶香內涵。

茶味冰淇淋

歐凱緹茶園

歐凱緹大吉嶺茶味冰淇淋，印度黑茶、野花與蜂蜜

伯爵富貴茗茶

伯爵富貴茗茶味冰淇淋，黑茶、佛手柑與巧克力

波本香草紅茶

波本香草紅茶味冰淇淋，非洲紅茶與香草籽

茶味雪酪

檸檬木紅茶

南非博士茶味雪酪，野生柑橘類果實

皇后茉莉花綠茶

綠茶及燉煮蜜桃

盛夏緋紅

盛夏緋紅南非紅茶佐以綜合莓果

單球 \$95

任選兩球 \$180


任選三球 \$260



悅耳玫瑰



盛夏緋紅

 所有價格不包含服務費。每人最低消費一壺茗茶。入饌茶款依季節不同可能有所調整。如有食物過敏，請洽詢店內服務員。

飲品

鮮榨果汁

蘋果汁 \$200

柳橙汁 \$200

礦泉水

氣泡礦泉水 \$180

天然礦泉水 \$180

茶香雞尾酒

尊爵氣泡雞尾酒 \$400

氣泡酒加上鮮艷欲滴的果香乘風高翔南非紅茶。

茶香雞尾酒（無酒精）

悅耳玫瑰 \$250

荔枝汁雞尾酒佐以玫瑰芬香茶。

黑色夏威夷 \$250

充滿熱帶風味的新鮮鳳梨汁與椰奶調和第12號茶

盛夏緋紅 \$250

清新的覆盆子與柚子汁佐以盛夏緋紅南非之茶。

綠野仙蹤 \$250

摩洛哥薄荷綠茶佐以鮮甜微酸的綠蘋果泥。


茶風特調奶昔 \$250

TWG Tea 茶風特調奶昔搭配任一口味茶味冰淇淋或雪酪。

佐餐酒

餐酒-白葡萄酒 每杯, \$380
每瓶, \$1,980

餐酒-紅葡萄酒 每杯, \$380
每瓶, \$1,980

 所有價格不包含服務費。每人最低消費一壺茗茶。入饌茶款依季節不同可能有所調整。如有食物過敏，請洽詢店內服務員。



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 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.



BRUNCH

From 11am to 2pm

BRUNCH SET MENUS

CLASSIC \$480

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

* Supplement for teas over \$250

GOURMAND \$780

- Hot or iced tea*
- Freshly squeezed Apple or Orange juice.
- Choice of Eggs Benedict or Tomato & Basil Omelette.
- Choice of a TWG Tea pâtisserie from our trolley.

* Supplement for teas over \$250

SIGNATURE \$920

- Hot or iced tea*
- Freshly squeezed Apple or Orange juice.
- Choice of 2 Scones or Muffins.
Served with TWG Tea jelly and whipped cream.
- Choice of Eggs Benedict or Tomato & Basil Omelette.
- Choice of 3 TWG Tea macarons.

* Supplement for teas over \$250



Beef provenance: U.S.A / Australia

EGGS A LA CARTE

EGGS BENEDICT \$380

Toasted artisanal English muffins topped with two poached farmhouse eggs served with porcini hollandaise sauce and a choice of truffle mushroom duxelle or smoked salmon accompanied by a petite mesclun salad tossed in a Red Balloon Tea infused vinaigrette.

TOMATO & BASIL OMELETTE \$380

Soft egg omelette with sautéed cherry tomatoes and scattered with garlic and basil, accompanied by a composed mesclun salad tossed in a Sweet Innocence Tea infused vinaigrette and served with manchego cheese sauce.



Eggs Benedict

ALL-DAY DINING

From 11am to 9pm

SOUPS

SOUP OF THE DAY \$150

Please ask your waiter for today's special creation.

SALAD & COLD DISH

SMOKED SALMON AND SHRIMP SALAD \$530

Scottish smoked salmon and poached shrimp accompanied by Romaine lettuce elegantly garnished with fresh fennel shavings, cucumber, avocado and cherry tomatoes, served with a Sweet Innocence Tea infused dressing.

ROASTED CHICKEN SALAD \$390

Roasted chicken accompanied by tomatoes, cucumber and a mesclun salad with avocado and white sesame tossed in Sweet Innocence Tea infused vinaigrette.



Beef Lasagna

PASTA

TRUFFLE MUSHROOM LINGUINE \$430

Linguine pasta tossed with sautéed forest mushrooms and truffle oil in a light garlic and cream sauce, accompanied by wilted spinach, roasted asparagus and a soft cooked egg topped with UVA Highland BOP furikake.

BEEF LASAGNA \$520

Oven-baked layers of pasta with a beef ragout, béchamel and emmental cheese, accompanied by roasted cherry tomatoes infused with Ivory Orchid Tea and served with manchego cheese sauce and homemade basil pesto.

MEAT

WAGYU BURGER \$580

Wagyu beef burger served on an artisanal bun with lettuce, tomato and Comté cheese, topped with ketchup and accompanied by truffled matchstick potatoes and mesclun salad drizzled with a Sweet Innocence Tea infused vinaigrette.

OVEN ROASTED STRIPLOIN \$980

Oven-roasted U.S. Prime striploin accompanied by a mesclun salad drizzled with Sweet Innocence Tea infused vinaigrette and truffle matchstick potatoes, served with a black pepper sauce.

CHICKEN ROLL & PORCINI MASH \$690

Free range chicken breast stuffed with mushrooms, spinach and bacon drizzled with a chicken jus, accompanied by wilted chayote leaves and porcini mushroom potato mash infused with Pu-Erh 2000 Tea.



Chicken Roll & Porcini



Seabass Curry

FISH

SEABASS CURRY \$690

Pan-roasted seabass fillet accompanied by a hearty coconut and tomato based curry infused with Lemon Bush Tea, served with okra, zucchini, baby eggplant and cherry tomatoes, topped with deep fried curry leaves and bread croutons.

SIDE DISHES

- Garden salad tossed in a Sweet Innocence Tea infused vinaigrette ... \$180
- Plate of matchstick potatoes drizzled with pure white \$180
Alba truffle oil.

CROQUES & SANDWICHES

From 2pm to 6pm



Club Sandwich

CROQUE SALMON \$460

Warm toasted sandwich with smoked salmon, French Comté cheese and a Red Balloon Tea infused béchamel sauce, accompanied by a delicate green salad and house vinaigrette.

TRUFFLE CROQUE \$460

Warm toasted sandwich with roasted forest mushrooms, French Comté cheese and white truffle béchamel sauce infused with Emperor Pu-Erh, accompanied by a delicate green salad and house vinaigrette.

CLUB SANDWICH \$520

Toasted housemade pain de mie with slow-cooked chicken breast layered with fried egg and bacon, Roma tomatoes and lettuce chiffonade in a Pommery grain mustard mayonnaise sauce, accompanied by a delicate green salad and Sweet Innocence Tea infused vinaigrette.

TEA TIME

From 2pm to 6pm

FINGER SANDWICHES

Assortment of 5 finger sandwiches: \$500

- Smoked salmon and horseradish mille-feuille sandwich
- Toasted milk bun garnished with chilled shrimp chunks and sriracha mayonnaise
- Warm toasted sandwich with roasted forest mushrooms, white truffle béchamel and Comté cheese
- Savoury puff garnished with salmon rillette
- Black truffle chicken vol au vent



TEA TIME SETS

1837 \$520

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

* Supplement for teas over \$250

CHIC \$680

- Hot or iced tea*
- Assortment of finger sandwiches:
 - Smoked salmon and horseradish mille-feuille sandwich
 - Warm toasted sandwich with roasted forest mushrooms, white truffle béchamel and Comté cheese
 - Black truffle chicken vol au vent
- Choice of 2 freshly baked Muffins or Scones served with TWG Tea jelly and whipped cream, or a Patisserie from our trolley.

* Supplement for teas over \$250

FORTUNE \$1,020

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

* Supplement for teas over \$250

PARISIAN (Serves 2) \$1,380

- Hot or iced tea*
- Assortment of finger sandwiches:
 - Smoked salmon and horseradish mille-feuille sandwich
 - Toasted milk bun garnished with chilled shrimp chunks and sriracha mayonnaise
 - Savoury puff garnished with salmon rillette
 - Chicken vol au vent
- Choice of Croque Salmon or Truffle Croque.
- Choice of 2 sets of Muffins or Scones served with TWG Tea jelly and whipped cream, or 2 Patisseries from our trolley.

* Supplement for teas over \$250



Fortune Tea Set

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...

CHOCOLATE SURPRISE \$280

Chocolate bowl filled with whipped ganache infused with Number 12 Tea and poached pears accompanied by almond crumble served with a scoop of vanilla ice cream and a warm chocolate sauce.

VACHERIN \$350

A crispy meringue filled with one scoop of Vanilla Bourbon Tea ice cream, topped with a whipped chantilly cream and berries, served with a strawberry jus.

FRUITS GARDEN \$280

Almond streussel filled with fresh seasonal fruit confit accompanied by a whipped Chantilly cream served with a quenelle of red fruits sorbet infused with Eternal Summer Tea.



Vacherin

FROM THE TROLLEY \$200

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

TEA PASTRIES

Served with TWG Tea jelly and whipped cream.

- Muffins, 2pcs **\$180**
- Scones, 2pcs **\$180**

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.

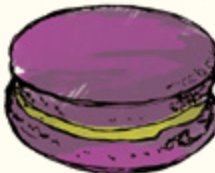
\$75 per piece



1837 Black Tea
& Blackcurrant



Earl Grey Fortune
& Chocolate



Grand Wedding Tea,
Passion Fruit
& Coconut



Moroccan Mint Tea



Bain de Roses Tea



Vanilla Bourbon Tea
& Blackcurrant



Lemon Bush Tea



Napoleon Tea
& Caramel



Number 12 Tea
& Tiramisu

TEA ICE CREAMS & TEA SORBET

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:

TEA ICE CREAMS

DARJEELING OKAYTI

India black tea, reminiscent of wild flowers & honey.

EARL GREY FORTUNE

Rich notes of black tea, bergamot & chocolate.

VANILLA BOURBON TEA

Red tea blended with aromatic vanilla bean.

TEA SORBET

LEMON BUSH TEA

Red Tea blended with mild citrus fruits.

JASMINE QUEEN TEA

Green tea blended with poached peach.

ETERNAL SUMMER TEA

Red tea blended with red fruit.

Single scoop \$95

Choice of 2 scoops \$180

Choice of 3 scoops \$260



Dulcet Rose Mocktail



Summer Rouge

BEVERAGES

FRESHLY SQUEEZED JUICES

APPLE \$200

ORANGE \$200

WATER

SPARKLING WATER \$180

STILL WATER \$180

TEA COCKTAIL

PRESTIGE \$400

Sparkling white wine cocktail infused with Red Balloon Tea.

TEA MOCKTAILS

DULCET ROSE \$250

Mocktail of lychee juice and Bain de Roses Tea.

BLACK HAWAIIAN \$250

Mocktail of coconut milk, fresh pineapple and Number 12 Tea

SUMMER ROUGE \$250

Mocktail of raspberry purée, yuzu juice and Eternal Summer Tea.

HERITAGE \$250

Mocktail of green apple purée and Moroccan Mint Tea.

TEA SHAKE \$250

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

WINES

HOUSE WINE, WHITE Glass, \$380
Bottle, \$1,980

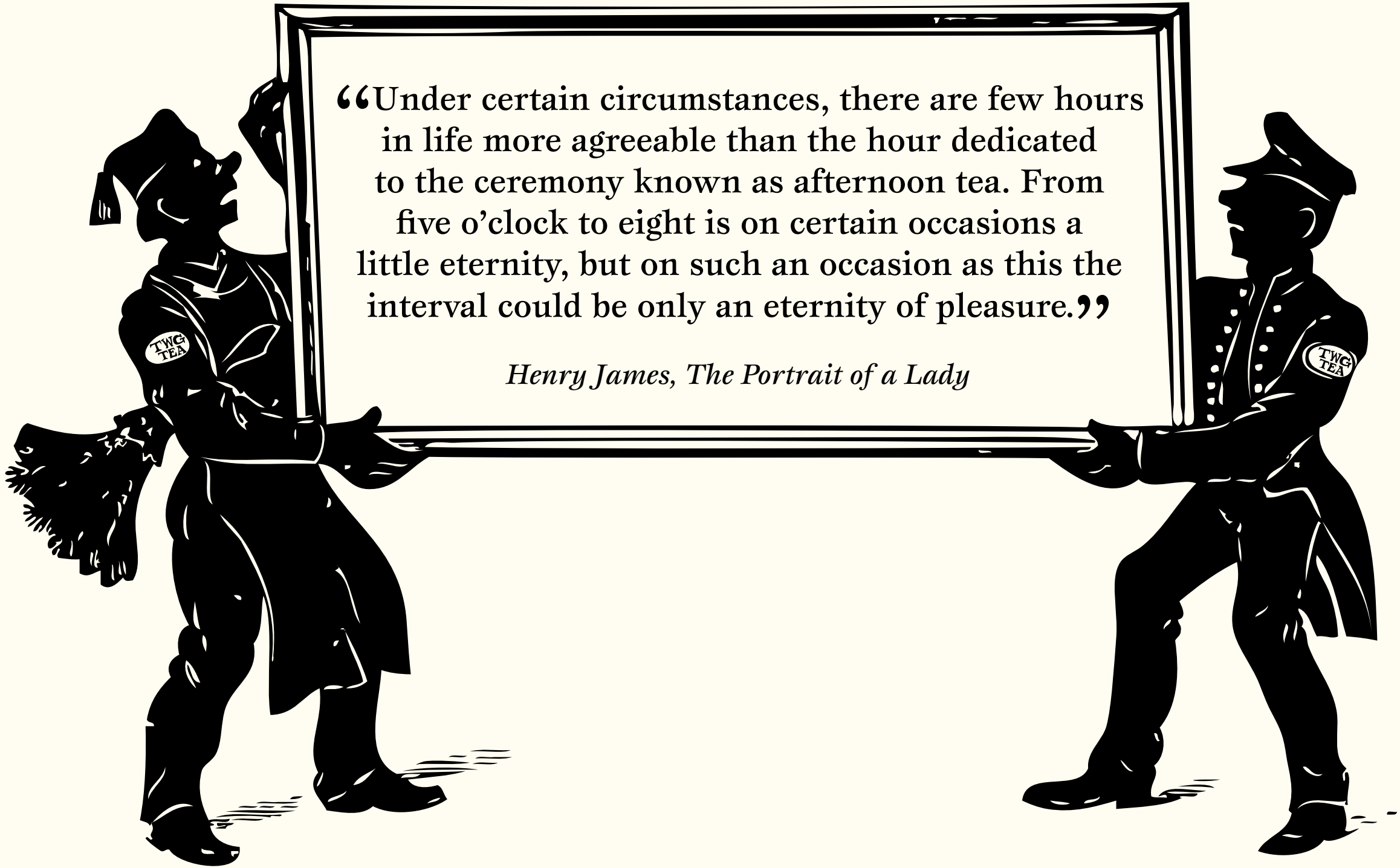
HOUSE WINE, RED Glass, \$380
Bottle, \$1,980



Prices are not inclusive of service charge or goods & services tax. Minimum order of one teapot per person.
PLEASE ASK YOUR WAITER ABOUT ALLERGENS.



Prices are not inclusive of service charge or goods & services tax. Minimum order of one teapot per person.
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!

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

© 2022 TWG Tea Company Pte Ltd.

Any reproduction, representation or modification, in full or partly, is expressly prohibited.