

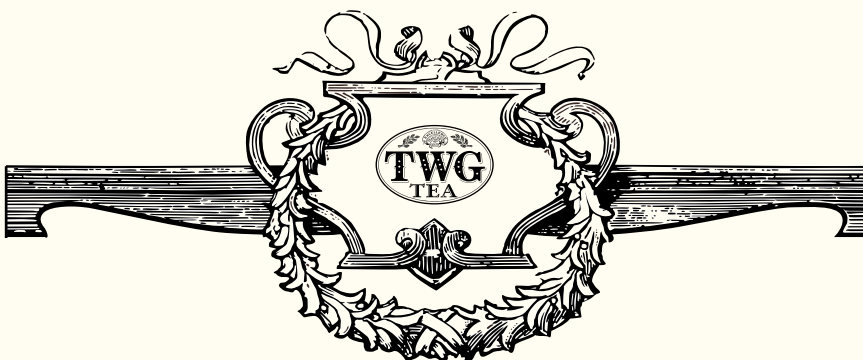


M E N U



# 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.



# ALL-DAY DINING

## SOUP

**SOUP OF THE DAY ..... ₱250**

*Please ask your waiter for today's special creation.*



*Rock Lobster Timbale*

## SALADS, EGGS & COLD DISHES

**EGGS BENEDICT ..... ₱350**

Toasted artisanal English muffins, topped with two poached farmhouse eggs served with a porcini hollandaise sauce, and a choice of truffle mushroom duxelles, turkey ham or smoked salmon, accompanied by a petite mesclun salad tossed in an 1837 Green Tea infused vinaigrette.

**TUNA & ROCKET SALAD ..... ₱490**

Pan-seared crusted tuna on a bed of rocket salad, accompanied by a Tokyo-Singapore Tea infused ginger and sesame dressing.

**NIÇOISE SALAD ..... ₱490**

Pan-seared sesame crusted tuna niçoise salad, accompanied by buttered potato, quail egg and edamame, served with an Eternal Summer Tea infused red wine vinaigrette dressing.

**ROCK LOBSTER TIMBALE ..... ₱550**

Marinated Maine rock lobster and avocado timbale seasoned with spicy citrus, accompanied by a mesclun salad drizzled with a Love Me Tea infused vinaigrette.



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

**SMOKED SALMON SALAD ..... ₪450**

Norwegian smoked salmon infused with Earl Grey Gentleman and served with mixed salad greens, accompanied by sous vide chicken breast, avocado, Comté cheese slices and a Camelot Tea infused truffle dressing.

**GARDEN SALAD ..... ₪350**

Mesclun salad with cherry tomatoes, bell peppers, black olives and feta cheese served with an 1837 Green Tea infused Dijon vinaigrette.



Salmon Bucatini

**PASTA**

**SPICY CRAB PESTO PENNE ..... ₪590**

Spicy penne with crab meat, cherry tomatoes and asparagus, tossed in a Moroccan Mint Tea infused pesto sauce.

**THAI STYLE PRAWN SPAGHETTI (Tom Yum Spaghetti) ..... ₪550**

Spaghetti with tiger prawns and herbs tossed in a Black Nectar Tea infused Thai spicy and sour tom yum sauce.

**SALMON BUCATINI ..... ₪690**

Bucatini pasta tossed in a Smoky Earl Grey infused Amatriciana sauce, accompanied by turkey bacon and roasted salmon with herbs.

**SPAGHETTI CARBONARA ..... ₪450**

Carbonara with turkey ham in a Milk Oolong infused creamy parmesan and egg yolk sauce.



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**MEAT**

**DUCK CONFIT ..... ₪590**

Crispy duck confit accompanied by spinach, sautéed potatoes and roasted cherry tomatoes, served with a Caramel Tea infused Asian tamarind sauce.

**ROASTED LAMB RACK ..... ₪1,250**

Herb-crusted lamb rack accompanied by roasted seasonal ratatouille and sautéed spinach, served with a Moroccan Mint Tea infused gravy.

**WAGYU STEAK ..... ₪1,090**

Grilled Wagyu sirloin accompanied by sautéed baby potatoes, seasonal vegetables and fried garlic, served with pepper gravy and a Comptoir des Indes Tea infused chimichurri sauce.

**WAGYU BURGER ..... ₪650**

Grilled Wagyu burger with roasted garlic and sun-dried tomato mayonnaise infused with Realm of Heaven Tea, accompanied by French fries and a mesclun salad.



Roasted Lamb Rack



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FISH

NORWEGIAN SALMON STEAK ..... ₱650

Baked salmon steak accompanied by seasonal vegetables and mashed potatoes, served with a Lemon Bush Tea infused garlic cream sauce.

ROASTED SEA BASS ..... ₱590

Roasted sea bass accompanied by potatoes, served with a Lemon Bush Tea infused dill and grain mustard beurre blanc sauce.

GRILLED SNOW FISH ..... ₱790

Grilled snow fish fillet drizzled with a Spice Route Tea infused Japanese soy sauce, served with pickled ginger and steamed rice sprinkled with Gyokuro Samurai tea leaves.



Roasted Sea Bass



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THAI INSPIRED DISHES



Wagyu Beef Noodle Soup

STIR-FRIED ROCK LOBSTER (*Lobster Phad Gaprow*) ..... ₱550

Stir-fried rock lobster with holy basil and fresh chilli, sprinkled with Black Nectar Tea leaves, accompanied by a fried egg and Red Jasmine Tea infused jasmine and riceberry rice.

STIR-FRIED LAMB (*Lamb Phad Gaprow*) ..... ₱1,250

Stir-fried lamb with holy basil leaves and fresh chilli sprinkled with Black Nectar Tea leaves, accompanied by a fried egg and Red Jasmine Tea infused jasmine and riceberry rice.

DUCK CONFIT NOODLE SOUP ..... ₱590

Roasted duck confit with rice noodles in a Secret of Siam Tea infused five spice broth, accompanied by bean sprouts, coriander, crispy garlic flakes and Chinese kale.

WAGYU BEEF NOODLE SOUP ..... ₱590

Sliced Wagyu beef with rice noodles in a Talisman Tea infused broth, topped with bean sprouts, coriander and Chinese kale.



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**THAI PLATTER .....฿990**

An enticing selection of local tea infused delights. Perfect for sharing.

- Spicy mixed fruit and vegetable salad tossed in an Alexandria Tea infused dressing, topped with blanched shrimp.
- Blue crab meat tossed in a Black Nectar Tea infused aromatic spicy herbal sauce, served in a crispy rice cracker.
- Spicy minced chicken salad infused with Black Nectar Tea stuffed in a cucumber cup.
- Earl Grey Gentleman infused smoked salmon, tossed in a spicy herbal garden salad and garnished with herbs.
- Spring roll with crab meat, stir-fried vermicelli and vegetables, served with a Caramel Tea infused sweet and sour plum sauce.
- Chicken and potato curry puff infused with Comptoir des Indes Tea.



*Thai Platter*

**CROQUES & SANDWICHES**



*Matcha Club Sandwich*

**MATCHA CLUB SANDWICH .....฿390**

Slow-cooked chicken breast layered with a fried egg, smoked turkey bacon, Roma tomatoes, lettuce chiffonade with pommery grain mustard and mayonnaise on a toasted artisanal Matcha pain de mie, accompanied by a delicate green salad tossed in an 1837 Green Tea infused vinaigrette.

**CROQUE SANDWICH .....฿390**

Warm toasted sandwich with a choice of turkey ham or smoked salmon on French Gruyere cheese, accompanied by a delicate green salad and an 1837 Green Tea infused vinaigrette.

**CHICKEN PESTO SANDWICH .....฿390**

Warm toasted ciabatta with grilled chicken, avocados, caramelised onions and a mesclun salad, accompanied by a Magic Moment Tea infused pesto.



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# TEA TIME

From 2pm to 6pm



## TEA TIME SET MENUS

### 1837 ..... ₱590

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

\* Supplement for teas over ₱290

### CHIC ..... ₱1,090

- Hot or iced tea\*
- Assortment of 5 canapés:
  - Smoked duck breast roll seasoned with a Caramel Tea infused tamarind sauce, topped on a braised red cabbage and white bread, sprinkled with orange and pink peppercorn.
  - Charcoal tuna bread roll seasoned with herbs and a Realm of Heaven Tea infused mayonnaise on sable, topped with salmon roe.
  - Matcha bread layered with Earl Grey Gentleman infused smoked salmon and cucumbers, topped with salmon roe and sesame seeds.
  - Scallop ceviche layered with White House Tea infused guacamole on a brioche topped with black caviar and gold leaf.
  - Spicy avocado salsa infused with White House Tea, topped on charcoal bread wrapped with carrot strips, garnished with crispy parmesan crisps.
- Choice of 2 freshly baked Muffins or Scones served with TWG Tea jelly and whipped cream, or 2 Pâtisseries from our trolley.
- A choice of 5 TWG Tea macarons.

\* Supplement for teas over ₱290

### TEA GASTRONOMY ..... ₱1,290

- Hot or iced tea\*
- Assortment of 8 canapés:
  - Crab and avocado salad infused with Miss Tea, accompanied by black caviar.
  - Smoked duck breast crostini served with pomegranate, rocket leaves and a Miss Tea infused vinaigrette.
  - Turkey ham and Almond Tea infused truffle béchamel tartlet topped with pink pepper and blue cornflower.
  - Smoked salmon blini infused with Earl Grey Gentleman, served with dill cream cheese.
  - Pan-seared sesame and Genmaicha crusted tuna accompanied by Japanese cucumber with charcoal bread.
  - Mini spicy chicken burger layered with green lettuce, pickled garnish, served with a Smoky Earl Grey infused barbeque sauce.
  - Artisanal brioche sandwich served with turkey ham, cheddar cheese and a Camelot Tea infused Pommery grain mustard mayonnaise.
  - Spicy bigeye tuna tartare infused with Pink Flamingo Tea, served in a crispy cone.
- Choice of 2 Pâtisseries from our trolley.
- A choice of 2 TWG Tea macarons.

\* Supplement for teas over ₱290



Gastronomy Tea Set



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# 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



Vanilla Mille Feuille

## PASSION FRUIT PANNA COTTA ..... ₪390

Panna cotta served with a Geisha Blossom Tea infused passion fruit coulis and fresh fruits.

## VANILLA MILLE FEUILLE ..... ₪350

Puff pastry layered with a Vanilla Bourbon Tea infused Chantilly cream and fresh strawberries, topped with seasonal berries.

## CRÈME CARAMEL FLAN ..... ₪350

A rich and smooth caramel flan infused with Crème Caramel Tea, served with a caramelised sugar sauce, mixed fruits and chocolate.

## CRÈME BRÛLÉE ..... ₪290

A refreshing return to the traditional French confection, this artisanal crème brûlée is delightfully infused with Vanilla Bourbon Tea and topped with mixed winter fruits.

## CLASSIC CREPE SUZETTE ..... ₪390

Crêpe folded in quarters, flambéed in a Sexy Tea infused orange liqueur sauce, accompanied by a scoop of homemade Vanilla Bourbon Tea infused ice cream.



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# 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 each



1837 Black Tea & Blackcurrant



Napoleon Tea & Caramel



Earl Grey Fortune & Chocolate



Grand Wedding Tea, Passion Fruit & Coconut



Pink Garden Tea & Lychee



Matcha



Number 12 Tea & Tiramisu



Vanilla Bourbon Tea & Kaya



Lemon Bush Tea



Bain de Roses Tea

## FROM THE TROLLEY ..... ₪180

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

## VIENNOISERIES

Served with TWG Tea jelly and whipped cream.

- Muffins, 2pcs ..... ₪250
- Scones, 2pcs ..... ₪250
- Butter Croissants, 2pcs ..... ₪200
- Chocolate Croissants, 2pcs ..... ₪220
- Almond Croissants, 2pcs ..... ₪220



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



# TEA ICE-CREAMS & TEA 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:*

## TEA ICE CREAMS

### ENGLISH EARL GREY

Aromatic full-bodied black tea.

### VANILLA BOURBON TEA

Red tea blended with aromatic vanilla bean.

### RED CHOCOLATE TEA

Rich notes of red tea and chocolate.

### CRÈME CARAMEL TEA

Red tea blended with sweet French spices & roasted pecans.

## TEA SORBETS

### 1837 BLACK TEA

Black tea with ripe berries, anise & caramel.

### SAKURA! SAKURA! TEA

Green tea & red berries.

Single scoop ..... ₪120

Choice of 2 scoops ..... ₪230

Choice of 3 scoops ..... ₪320



1837 Black Tea Sorbet



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

# BEVERAGES

## FRESHLY SQUEEZED JUICES

WATERMELON ..... ₪140

ORANGE ..... ₪140

## MINERAL WATER

### SPARKLING WATER

330ml / 750ml

STILL WATER ..... ₪90 / ₪130

330ml / 750ml ..... ₪70 / ₪110

# WINES

BOTTER PROSECCO DOC EXTRA DRY ..... Glass, ₪490 /  
Bottle, ₪1,700

RESERVE ST MARTIN PINOT NOIR ..... Glass, ₪490 /  
PAYS D'OC 2021 Bottle, ₪1,700

CHATEAU PASSE CRABY BORDEAUX ..... Bottle, ₪1,900  
SUPERIEUR 2019

CHATEAU GRAND LARTIGUES ..... Bottle, ₪2,800  
ST. EMILION GRAND CRU 2019

RESERVE ST MARTIN CHARDONNAY ..... Glass, ₪490 /  
PAYS D'OC 2021 Bottle, ₪1,700

SPY VALLEY SAUVIGNON BLANC 2022 ..... Bottle, ₪1,800

DOMAINE DE LA CORNASSE CHABLIS 2020 ..... Bottle, ₪2,800

# CHAMPAGNE

DUVAL LEROY BRUT RESERVE ..... Bottle, ₪4,900



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# TEA COCKTAIL

**PRESTIGE** ..... **฿490**  
Sparkling white wine cocktail infused with Red Chai.

# TEA MOCKTAILS

**PAGODA** ..... **฿290**  
Refreshing mocktail of sparkling lemonade with a fruity Weekend in Shanghai Tea.

**DULCET ROSE** ..... **฿290**  
Mocktail of lychee juice and Bain de Roses Tea.

**MILKY EARL GREY** ..... **฿290**  
Mocktail of fragrant Chocolate Earl Grey and fresh milk.

**SUMMER ROUGE** ..... **฿290**  
Mocktail of raspberry purée, yuzu juice and Eternal Summer Tea.

**AMI THÈ PRESTIGE** ..... **฿290**  
A refreshing mocktail of apple juice, elder flower syrup, and Ami Thé.

**VANILLA SKY** ..... **฿290**  
Mocktail of Vanilla Bourbon Tea, fresh strawberry, peach and pineapple.

**PINK PARADISE** ..... **฿290**  
Aromatic mocktail of 1837 White Tea, pink grapefruit juice, lychee purée, apple and lemon juice.

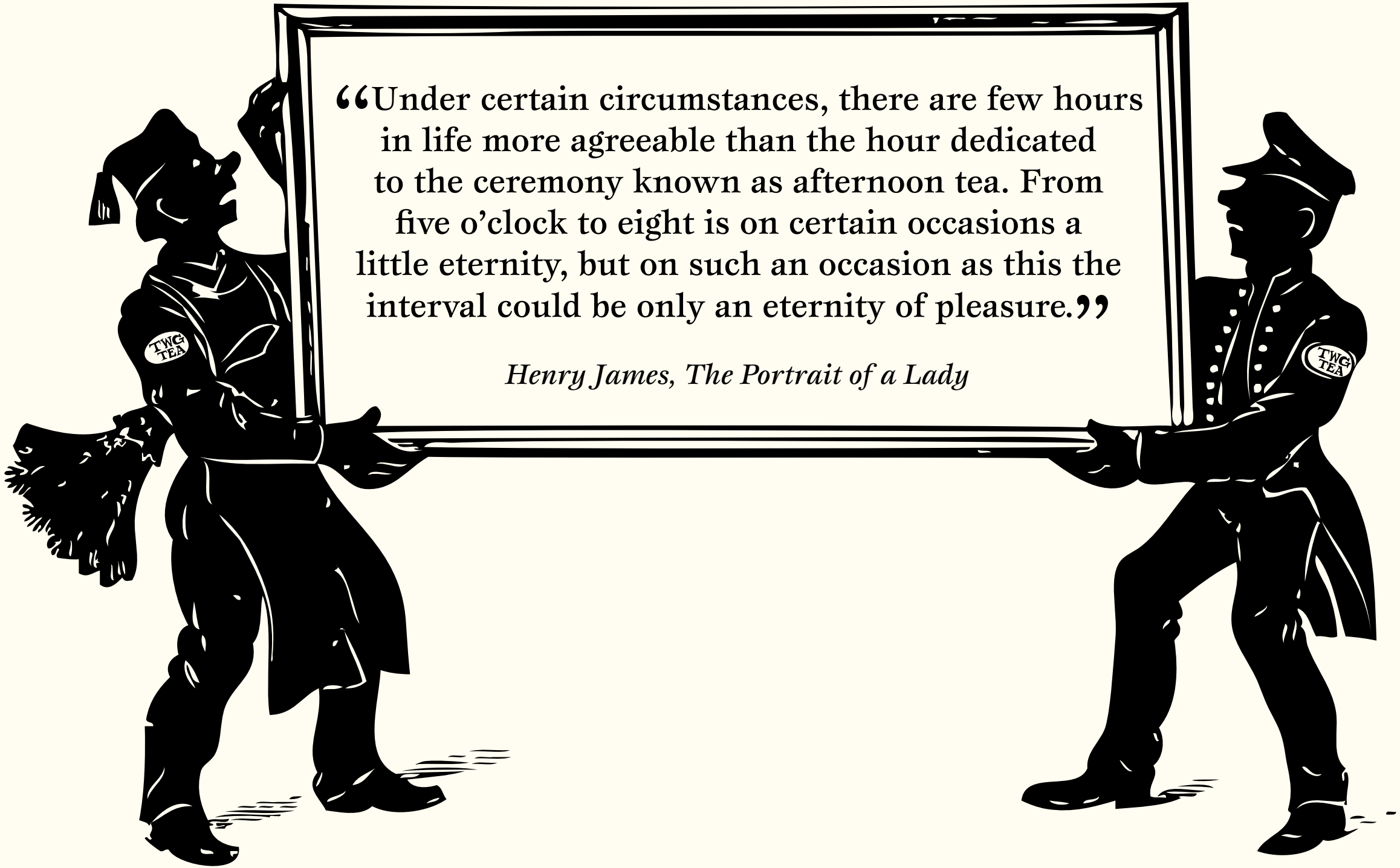


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*Ami Thé Prestige*





“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 1,000 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)

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