

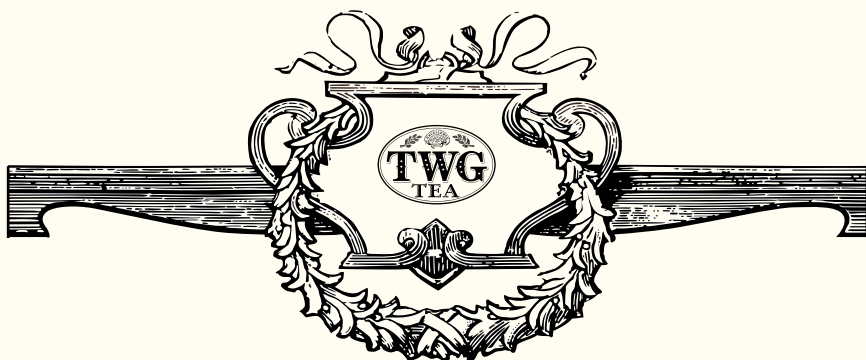


MENU



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



Smoked Salmon Salad

SALADS & APPEITIZERS

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.

GRILLED PRAWN SALAD ₱350

Grilled prawns accompanied by olive salsa and tomatoes on a bed of mesclun salad tossed in an 1837 Green Tea infused vinaigrette.

CRAB SPRING ROLL ₱350

Rice paper filled with crab meat, stir-fried vermicelli noodle and vegetables, served with a sweet and sour plum sauce infused with Caramel Tea.

RUBY RED POMELO & POMEGRANATE SPICY SALAD ₱350

Ruby red pomelo tossed in a Miss Tea infused dressing topped with shrimp, chicken, and pomegranate.



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

CROQUES & SANDWICHES



Crab Sandwich

PETITS SANDWICHES\$390

An assortment of petit sandwiches, a pair each:

- Charcoal bread roll layered with Earl Grey Gentleman infused smoked salmon and dill cream cheese.
- Matcha bread layered with turkey ham, egg salad and cheddar cheese.
- Artisanal sandwich served with sous vide chicken breast and a Singapore Breakfast Tea infused grain mustard mayonnaise.

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.

CRAB SANDWICH.....\$390

Artisanal pain de mie with crab meat served with a spicy citrus sauce, accompanied by a mesclun salad tossed in an 1837 Green Tea infused vinaigrette.



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

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



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

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



Prices are not inclusive of service charge or goods & services tax. Minimum order of 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...



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.

CROFFLE AU SUCRE ₱390

French butter croffle accompanied by berries and Chantilly cream, served with homemade ice cream infused with English Earl Grey.



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

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 ₱90 / ₱130

STILL WATER

- 330ml / 750ml ₱70 / ₱110

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.



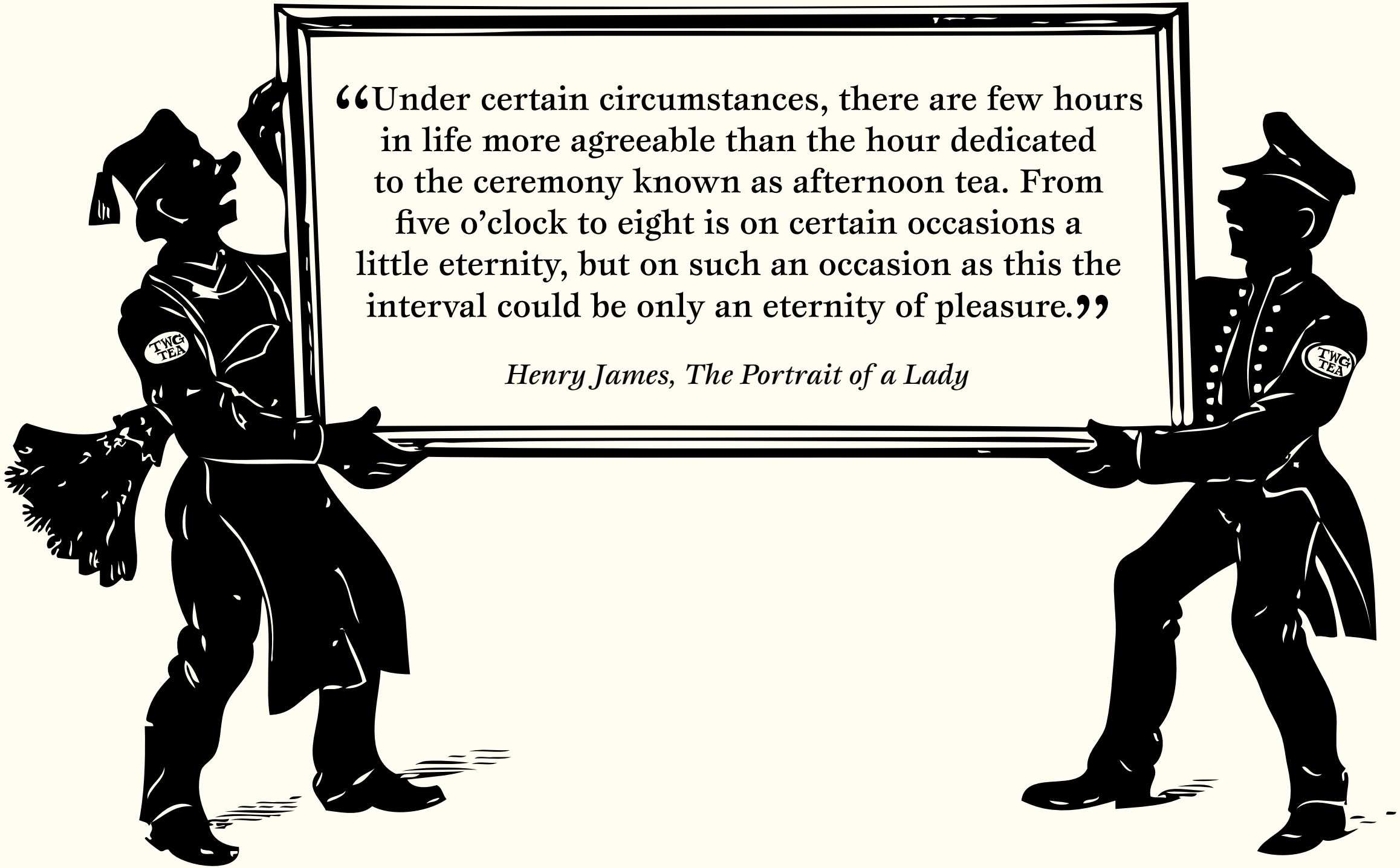
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Ami Thè Prestige



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“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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