



# 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.



# BREAKFAST

## BREAKFAST SET MENUS

### CLASSIC ..... \$24

- Hot or iced tea\*
- Freshly squeezed Apple, Orange or Pineapple 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 \$11

### GOURMAND ..... \$38

- Hot or iced tea\*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of Eggs Benedict or Farmhouse Eggs or Tomato & Basil Omelette
- Pâtisserie from our trolley

\* Supplement for teas over \$11

### SIGNATURE ..... \$45

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

\* Supplement for teas over \$11



## EGGS A LA CARTE

### EGGS BENEDICT ..... \$19

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

### FARMHOUSE EGGS ..... \$19

A lavish assortment of scrambled eggs, Scottish smoked salmon and mini veal sausage accompanied by roasted cherry tomatoes infused with Riviera Tea, sautéed mushrooms and Canadian style baked beans with fried onions, bacon and maple syrup.

### TOMATO & BASIL OMELETTE ..... \$19

Soft egg omelette with sautéed garlic basil scented cherry tomatoes, accompanied by a mesclun salad tossed in an 1837 Green Tea infused vinaigrette and served with smoked mozzarella cream sauce.



Eggs Benedict

## ALL-DAY DINING

### SOUPS

#### SOUP OF THE DAY ..... \$10

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

#### MUSHROOM SOUP ..... \$10

*Infused with Pu-Erh 2000.*



Octopus Salad



Grilled Chicken Salad

## SALADS & COLD DISHES

### SMOKED SALMON & CRAB SALAD ..... \$24

Scottish smoked salmon and curry crab crisp rolls accompanied by butter lettuce tossed in a house sesame dressing infused with Tokyo-Singapore Tea, elegantly garnished with cherry tomatoes, cucumber, radish, beetroot pickles and wakame.

### LOBSTER AVOCADO TIMBALE ..... \$28

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

### OCTOPUS SALAD ..... \$26

Charred Spanish octopus infused with Smoky Earl Grey, accompanied by burrata cheese, artichoke, capsicum confit, braised fennel, shallots confit, kalamata olives and cherry tomatoes served with an elegant mix of arugula and frisée salad tossed with aged balsamic vinaigrette.

### GRILLED CHICKEN SALAD ..... \$26

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

## PASTA

### PORCINI LINGUINE ..... \$26

Sliced wagyu chorizo, snow pea and edamame linguine tossed in a Pu-Erh 2000 Tea infused porcini mushroom cream sauce served with Emmental cheese chips.

### WAGYU MEATBALL TAGLIATELLE ..... \$26

Crispy Sicilian style wagyu meatballs and Imperial Lapsang Souchong infused tagliatelle, served with a house made tomato sauce, parmesan cheese and fresh basil.

### SEAFOOD MARINARA ..... \$28

Pan-seared tiger prawns, mussels and baby octopus spaghettini in a marinara sauce infused with Royal Moroccan Tea accompanied by parsley and parmesan shavings.

## MEAT

### WAGYU BURGER ..... \$25

Wagyu beef burger served on an artisanal bun with lettuce, tomato and Comté cheese, accompanied by truffled Matcha matchstick potatoes.

### WAGYU BEEF STEAK & GREEN PEPPERCORN SAUCE ..... \$35

200 day grain-fed wagyu steak served with a green peppercorn sauce, accompanied by mesclun salad drizzled with an 1837 Green Tea infused vinaigrette and truffled Matcha matchstick potatoes.

### DUCK BREAST WITH YUZU SAUCE ..... \$28

Roasted duck breast and pan-seared foie gras with yuzu ponzu butter sauce, accompanied by baby nai bai, braised daikon and Ivory Orchid Tea infused oil.

### CHICKEN ROLL & PORCINI MASH ..... \$26

French yellow chicken breast stuffed with mushrooms, spinach and bacon, accompanied by sautéed kale and porcini mushroom potato mash infused with Pu-Erh 2000 Tea, drizzled with a chicken jus.



Wagyu Burger



Scallops & Lobster Sauce

## FISH

### SCALLOPS & LOBSTER SAUCE ..... \$35

Pan-seared Hokkaido scallops with a lobster emulsion accompanied by crushed potatoes infused with Green of Fujian Tea and seaweed butter, served with an assortment of garden vegetables.

### SEA TROUT WITH MATCHA OYSTER BEURRE BLANC ..... \$28

Pan-seared Tasmanian sea trout, accompanied by steamed organic ruby rice, wilted pea sprouts with light wasabi, served with a Matcha infused French oyster beurre blanc sauce.

### BLACK COD WITH ASIAN GREMOLATA ..... \$30

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

## SIDE DISHES

- Garden salad tossed in 1837 Green Tea infused vinaigrette. .... \$10
- Plate of matchstick potatoes drizzled with pure white Alba truffle oil and Matcha salt. .... \$10

# CROQUES & SANDWICHES



## CROQUE SALMON ..... \$19

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

## TRUFFLE CROQUE ..... \$19

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

## MANHATTAN SANDWICH ..... \$20

Toasted homemade pain de mie with beef pastrami, grilled veal bacon, mild curry coleslaw, melted smoked cheddar and sweet gherkin pickles, accompanied by a delicate green salad and tossed in a Tokyo-Singapore Tea infused vinaigrette.

## CLUB SANDWICH ..... \$22

Toasted homemade pain de mie with slow-cooked chicken breast layered with fried egg and smoked veal bacon, Roma tomatoes and lettuce chiffonade in a Pommery grain mustard mayonnaise sauce, accompanied by a delicate green salad and 1837 Green Tea infused vinaigrette.

*(Option of truffled matchstick potatoes instead of garden salad, \$4 supplement applies)*

## LOBSTER & PRAWN CLUB ..... \$26

Toasted homemade pain de mie with tiger prawn and lobster chunks coated with a Thai basil and lemongrass mayonnaise, layered with lettuce chiffonade, Roma tomatoes accompanied by a delicate green salad tossed in an 1837 Green Tea infused vinaigrette.

*(Option of truffled matchstick potatoes instead of garden salad, \$4 supplement applies)*

# TEA TIME

From 2pm to 6pm

## FINGER SANDWICHES

### Assortment of 5 finger sandwiches: ..... \$25

- Rye bread toast with grilled Murolo cheese and Apricot Tea infused chutney.
- Toasted milk bun garnished with chilled Boston lobster chunks, sriracha mayonnaise, pickled vegetables and Genmaicha furikake.
- Warm toasted sandwich with roasted portobello, mushroom duxelle and white truffle béchamel sauce infused with Emperor Pu-Erh.
- Malt bread and smoked salmon with creamy Moroccan Mint Tea infused cucumber.
- Crab meat tart infused with Black Nectar Tea garnished with a mild curry mayonnaise and charred pineapple.

## TEA TIME SET MENUS

### 1837 ..... \$19

- 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 \$11

### CHIC ..... \$33

- Hot or iced tea\*
- Assortment of finger sandwiches:
  - Crab meat tart infused with Black Nectar Tea garnished with a mild curry mayonnaise and charred pineapple.
  - Malt bread and smoked salmon with creamy Moroccan Mint Tea infused cucumber.
  - 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 \$11



Parisian 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...*

## BAIN DE ROSE TART ..... \$12

Raspberry ganache infused with Bain de Roses Tea accompanied by mascarpone and Chantilly cream and rose served with a scoop of Sakura! Sakura! Tea sorbet and red fruit.

## CARAMEL MOUSSE ..... \$12

Caramel yuzu mousse infused with Red of Africa Tea served with a scoop of Napoleon Tea ice cream.

## PAIN PERDU ..... \$12

French toast topped with fresh berries and praline sauce served with a scoop of 1837 Black Tea sorbet.

## CITRUS CHEESECAKE ..... \$12

Orange cheesecake infused with Singapore Breakfast Tea and citrus served with a scoop of Singapore Breakfast Tea ice cream.

## CHOCOLATE TRUFFLE TART ..... \$12

A luxurious dark truffle chocolate tart topped with a scoop of Vanilla Bourbon Tea ice cream.

## MATCHA MONT BLANC ..... \$12

Matcha infused Mont Blanc with a chocolate sauce and served with a scoop of Chocolate Earl Grey ice cream.

### FROM THE TROLLEY ..... \$9.5

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

## VIENNOISERIES

Served with TWG Tea jelly and whipped cream.

- Madeleines with Earl Grey Fortune, 3pcs ..... \$9
- Financiers, 3pcs ..... \$9
- Muffins, 2pcs ..... \$9
- Scones, 2pcs ..... \$9
- Croissant, 2pcs ..... \$8
- Chocolate Croissant, 2pcs ..... \$8
- Cinnamon Roll, 2pcs ..... \$8
- Swiss Brioche, 2pcs ..... \$8

## FORTUNE ..... \$40

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

\* Supplement for teas over \$11

## PARISIAN (serves 2) ..... \$70

- Hot or iced tea\*
- Assortment of finger sandwiches:
  - Rye bread toast with grilled Murol cheese and Apricot Tea infused chutney.
  - Toasted milk bun garnished with chilled Boston lobster chunks, sriracha mayonnaise, pickled vegetables and Genmaicha furikake.
  - Crab meat tart infused with Black Nectar Tea garnished with a mild curry mayonnaise and charred pineapple.
  - Malt bread and smoked salmon with creamy Moroccan Mint Tea infused cucumber.
- 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 Pâtisseries from our trolley.

\* Supplement for teas over \$11

# 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.*

**\$2 each**



1837 Black Tea & Blackcurrant



Napoleon Tea & Caramel



Earl Grey Fortune & Chocolate



Grand Wedding Tea, Passion Fruit & Coconut



Vanilla Bourbon Tea & Blackcurrant



Matcha



Pink Garden Tea & Lychee



Silver Moon Tea & Strawberry



Lemon Bush Tea



Bain de Roses Tea



Number 12 Tea & Tiramisu

# 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

### CHOCOLATE EARL GREY

Rich notes of black tea, bergamot & chocolate.

### SINGAPORE BREAKFAST TEA

Blend of green tea, black tea, vanilla & spice.

### VANILLA BOURBON TEA

Red tea blended with aromatic vanilla bean.

### NAPOLEON TEA

Black tea with caramelized macadamia nuts.

## TEA SORBETS

### LUNG CHING IMPERIAL

Green tea with notes of roasted chestnuts & coconut.

### 1837 BLACK TEA

Black tea with ripe berries, anise & caramel.

### SAKURA! SAKURA! TEA

Sakura blossoms, green tea & red berries.

Single Scoop  
**\$5**

Choice of 2 scoops  
**\$9**

Choice of 3 scoops  
**\$13**

# BEVERAGES

## FRESHLY SQUEEZED JUICES

PINEAPPLE .....	\$8
APPLE .....	\$8
ORANGE .....	\$8

## WATER

SPARKLING WATER .....	\$7
STILL WATER .....	\$7

# TEA COCKTAIL

PRESTIGE .....	\$16
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Sparkling white wine cocktail infused with Red Chai Tea.

# TEA MOCKTAILS

DULCET ROSE .....	\$11
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Mocktail of lychee juice and Bain de Roses Tea.

BLACK HAWAIIAN .....	\$11
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Mocktail of coconut milk, fresh pineapple juice and Number 12 Tea.

SUNRISE .....	\$11
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Mocktail of carrot and orange juice, mango purée and Genmaicha.

SUMMER ROUGE .....	\$11
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Mocktail of raspberry purée, yuzu juice and Eternal Summer Tea.

TEA SHAKE .....	\$11
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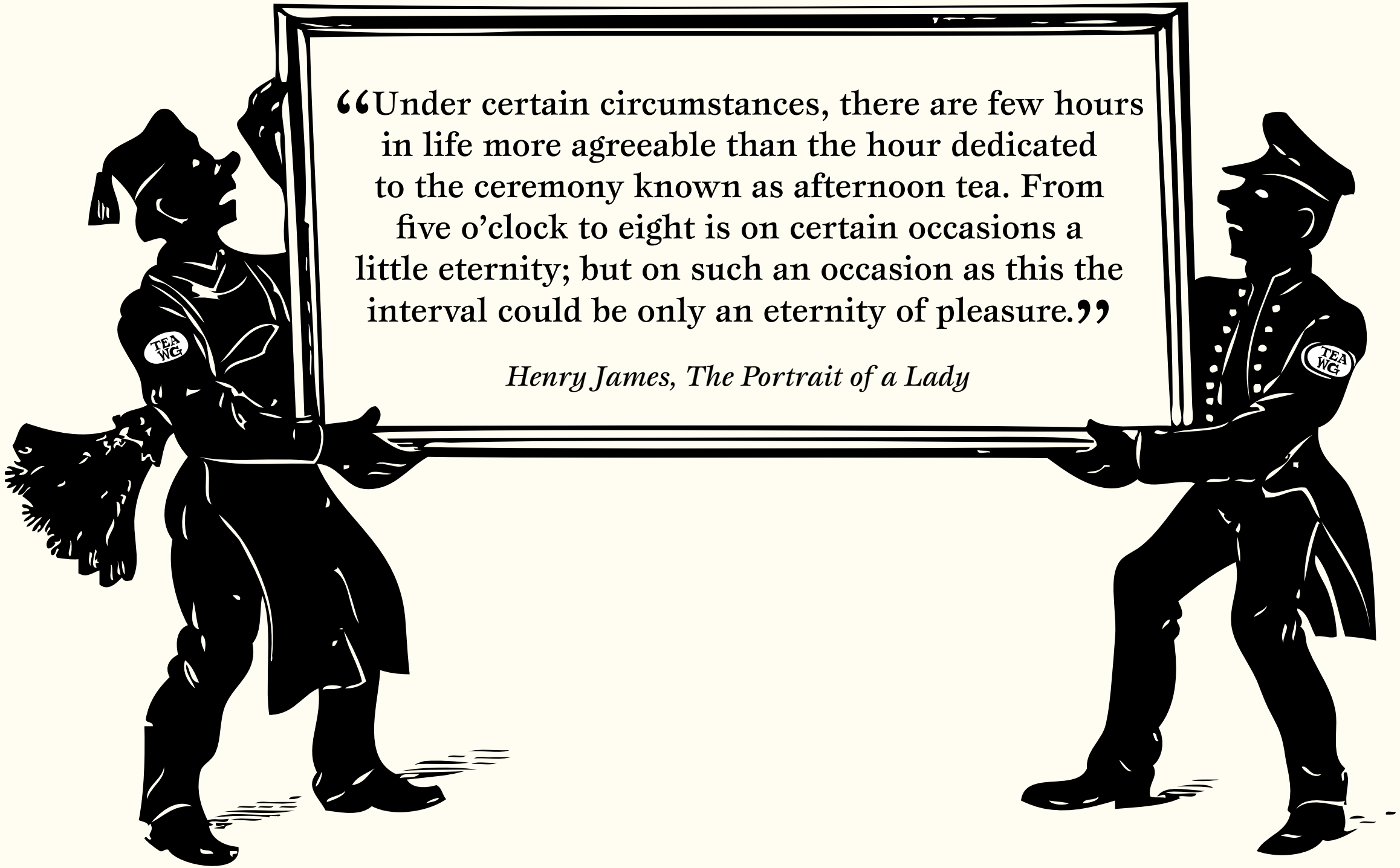
TWG Tea Milkshake with any Tea Ice Cream or Tea Sorbet from our Dessert Menu.

# WINES

PIERRE FERRAUD SAUVIGNON BLANC 2016 .....	Glass, \$16
.....	Bottle, \$75
PIERRE FERRAUD CABERNET SAUVIGNON 2016 .....	Glass, \$16
.....	Bottle, \$75

# CHAMPAGNES

TAITTINGER BRUT RESERVE NV .....	Glass, \$22
.....	375ml, \$60
.....	750ml, \$115

A black and white illustration of two men in suits holding a large rectangular sign. The man on the left is wearing a top hat and a long coat, and is holding a large, dark, fringed object. The man on the right is wearing a peaked cap and a shorter coat. Both men have a circular patch on their left sleeve that says "TWC TEA". The sign they are holding contains a quote in a serif font.

“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*



