THE FINEST TEAS OF THE WORLD

MÉLANGES EXQUIS

MILLÉSIMES D'EXCEPTION

1837

TWG

TEA

GRANDS CRUS PRESTIGE

MENU

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1837 TWG TEA
GRANDS CRUS PRESTIGE

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 $25

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Pineapple juice.
- Choice of 1 set of Viennoiseries from below. Served with TWG Tea jelly and whipped cream.

*** Supplement for teas over $11**

GOURMAND $42

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Pineapple juice.
- Choice of Eggs Benedict or Croque Salmon or Truffle Croque or Genmaicha Mushroom Linguine.
- Pâtisserie from our trolley.

*** Supplement for teas over $11**

SIGNATURE $48

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Pineapple juice.
- Choice of 1 set of Viennoiseries from below. Served with TWG Tea jelly and whipped cream.
- Choice of Eggs Benedict or Croque Salmon or Truffle Croque or Genmaicha Mushroom Linguine.
- Choice of 3 TWG Tea Macarons.

*** Supplement for teas over $11**

VIENNOISERIES

Choose from our selection:

- Madeleines with Earl Grey Fortune, 3pcs
- Raspberry & Hazelnut Financiers, 2pcs
- Muffins, 2pcs
- Scones, 2pcs
- Croissants, 2pcs
- Chocolate Croissants with French Earl Grey, 2pcs
- Almond Croissants, 2pcs
- Hazelnut Napoleon Rolls, 2pcs

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

ALL-DAY DINING

SOUPS

SOUP OF THE DAY **$10**
Please ask your waiter for today's special creation.

MUSHROOM SOUP **$10**
Infused with Golden Pu-Erh.

Nicoise Prawn Salad

SALADS, EGGS & COLD DISHES

SMOKED SALMON & CRAB SALAD **$25**
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 **$30**
Chilled Maine lobster and avocado timbale seasoned with spicy citrus and honey dressing, accompanied by artisanal pickles and baby spinach drizzled with a 1837 Green Tea infused vinaigrette.

SEAFOOD SALAD **$28**
Baby cuttlefish and Argentinian prawns seared in a Coconut Tea infused oil accompanied by mango and pickled onions, cherry tomatoes and baby gem lettuce tossed in a calamansi dressing, served with cashew nuts.

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SMOKY CHICKEN SALAD **$24**
Crisp chicken thigh infused with Smoky Earl Grey on a bed of Romaine lettuce tossed in a parmesan and garlic dressing served with quail eggs, cherry tomatoes, Comté cheese sticks and blueberries.

NICOISE PRAWN SALAD **$26**
Tuna belly confit and seared Patagonian shrimp accompanied by a mesclun salad elegantly garnished with baby potatoes cooked in Purple Buds Tea, edamame, sweet bell peppers and taggiasca olives tossed in a honey lemon dressing.

EGGS BENEDICT **$21**
Toasted artisanal English muffins topped with two poached free-range eggs accompanied by a petite mesclun salad tossed in an 1837 Green Tea infused vinaigrette and a choice of beef pastrami, smoked salmon or guacamole with feta cheese, served with a choice of orange and saffron hollandaise sauce or béarnaise sauce.

Genmaicha Mushroom Linguine

PASTA

GENMAICHA MUSHROOM LINGUINE **$24**
Linguine pasta tossed with sautéed forest mushroom in a light garlic and cream sauce, accompanied by wilted spinach, roasted asparagus and a soft cooked egg topped with Genmaicha furikake.

BEEF LASAGNA **$26**
Oven-baked layers of pasta with a beef ragout, béchamel and Emmental cheese, accompanied by Taiping Houkui infused cheese chips served with fresh tangy tomato coulis and homemade basil pesto.

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.

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MEAT

WAGYU BURGER **$27**
Wagyu beef burger served on an artisanal bun with lettuce, tomato and Comté cheese, topped with tomato sauce and accompanied by truffled Matcha French fries.

WAGYU TENDERLOIN & BÉARNAISE SAUCE **$38**
350 day grain-fed Wagyu tenderloin steak served with a béarnaise sauce, accompanied by mesclun salad drizzled with an 1837 Green Tea infused vinaigrette and truffled Matcha French fries.

CHICKEN BREAST & RISOTTO **$30**
French yellow chicken breast crusted with Sencha Prestige and mustard, accompanied by black rice risotto and garden vegetables, served with a pommery mustard cream sauce.

Wagyu Burger

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Roasted Barramundi & Red Curry

FISH

ROASTED BARRAMUNDI & RED CURRY **$28**
Pan-roasted barramundi fillet accompanied by a hearty coconut milk and tomato base curry infused with Mistral Tea, served with okra, zucchini, baby eggplant, steamed potatoes and cherry tomatoes, topped with deep fried curry leaves and bread croutons.

SALMON BURGUNDY **$30**
Salmon in a Burgundy red wine sauce and horseradish cream, accompanied by sautéed potatoes infused with Lu An Gua Pian, caramelised pearl onions, veal bacon and mushrooms.

BLACK COD & ASIAN GREMOLATA **$32**
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 French fries drizzled with pure white Alba truffle oil and Matcha powder. **$10**

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CROQUES & SANDWICHES

Club Sandwich

CROQUE SALMON **$21**
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 **$21**
Warm toasted sandwich with roasted Portobello mushroom and Emperor Pu-Erh infused white truffle béchamel sauce, accompanied by a delicate green salad and house vinaigrette.

MANHATTAN SANDWICH **$22**
Toasted housemade 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 1837 Green Tea infused vinaigrette.

CLUB SANDWICH **$24**
Toasted housemade pain de mie with slow-cooked chicken breast layered with fried egg and smoked veal bacon, Roma tomatoes and lettuce chiffonade in a Pommery whole grain mustard mayonnaise sauce, accompanied by a delicate green salad and 1837 Green Tea infused vinaigrette.
(Option of truffled French fries instead of garden salad, $4 supplement applies)

LOBSTER & PRAWN CLUB **$28**
Toasted housemade pain de mie with tiger prawns and chilled Boston lobster chunks coated with a Thai basil and lemongrass mayonnaise, layered with lettuce chiffonade and Roma tomatoes, accompanied by a delicate green salad tossed in an 1837 Green Tea infused vinaigrette.
(Option of truffled French fries instead of garden salad, $4 supplement applies)

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TEA TIME

From 2pm to 6pm

FINGER SANDWICHES

Assortment of 5 finger sandwiches: **$28**

- Toasted milk bun garnished with chilled Boston lobster chunks, sriracha mayonnaise, pickled mustard caviar and Genmaicha furikake.
- Warm toasted sandwich with roasted portobello mushroom and white truffle béchamel sauce infused with Emperor Pu-Erh.
- Smoked salmon mini club sandwich with horseradish dressing, crusted with Genmaicha tea leaves.
- Brioche with Thai basil chicken, chilli and mango infused with Savannah Dawn Tea.
- Crab meat tart infused with Black Nectar Tea garnished with a mild curry mayonnaise and charred pineapple.

TEA TIME SET MENUS

1837 ..... **$20**
- 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 **$35**
- 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.
  - Brioche with Thai basil chicken, chilli and mango infused with Savannah Dawn Tea.
  - Warm toasted sandwich with roasted portobello mushroom 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**

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Parisian Tea Set

FORTUNE **$44**

- Hot or iced tea*
- Choice of Croque Salmon, Truffle Croque or Manhattan Sandwich.
- 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 $11**

PARISIAN ***(serves 2)*** **$72**

- Choice of 2 hot or iced teas*
- Assortment of finger sandwiches:
  - Toasted milk bun garnished with chilled Boston lobster chunks, sriracha mayonnaise, pickled mustard caviar and Genmaicha furikake.
  - Smoked salmon mini club sandwich with horseradish dressing, crusted with Genmaicha tea leaves.
  - Brioche with Thai basil chicken, chilli and mango infused with Savannah Dawn Tea.
  - Crab meat tart infused with Black Nectar Tea garnished with a mild curry mayonnaise and charred pineapple.
- Choice of Truffle Croque or Croque Salmon.
- 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**

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

TROPICAL LIME CLOUD **$13**

Lime foam topped on a mango tuile encasing a scoop of Sweet France Tea sorbet and mango cubes, served with a Sweet France Tea infused nage sauce and mango jelly.

CHOCOLATE MOUSSE CAKE **$13**

Chocolate mousse cake infused with Eau Noire Tea served with fresh raspberries and a scoop of Eau Noire Tea sorbet and raspberry sauce.

MANDARIN ORANGE TERRINE **$13**

Mandarin orange terrine topped with a scoop of French Earl Grey sorbet and French Earl Grey infused tuile, accompanied by almond crumble and red veined sorrel served with a Miraculous Mandarin Tea infused mandarin sauce.

STRAWBERRY VACHERIN **$13**

Meringue topped with strawberry tuiles and a scoop of Vanilla Bourbon Tea ice cream served with fresh Japanese strawberries and a strawberry sauce.

DESSERT OF THE WEEK **$13**

Please ask your waiter for this week's special creation. Only available on weekdays.

Tropical Lime Cloud

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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.

$2 per piece

1837 Black Tea & Blackcurrant

Napoleon Tea & Caramel

Earl Grey Fortune & Chocolate

Grand Wedding Tea, Passion Fruit & Coconut

Vanilla Bourbon Tea & Blackcurrant

Matcha

Silver Moon Tea & Strawberry

Lemon Bush Tea

Bain de Roses Tea

Number 12 Tea & Tiramisu

FROM THE TROLLEY ····· $10

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 **$9.5**
- Raspberry & Hazelnut Financiers, 2pcs **$9.5**
- Muffins, 2pcs **$9.5**
- Scones, 2pcs **$9.5**
- Croissants, 2pcs **$9**
- Chocolate Croissants with French Earl Grey, 2pcs **$9**
- Almond Croissants, 2pcs **$9**
- Hazelnut Napoleon Rolls, 2pcs **$9**

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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

1837 BLACK TEA
Black tea with ripe berries, anise & caramel.

SINGAPORE BREAKFAST TEA
Blend of green tea, black tea, vanilla & spice.

VANILLA BOURBON TEA
Red tea blended with aromatic vanilla bean.

TEA SORBETS

SWEET FRANCE TEA
Green tea blended with exotic flowers & a touch of chamomile.

FRENCH EARL GREY
Black tea with citrus fruits & French blue cornflowers.

EAU NOIRE TEA
Black tea with lavender & fragrant flowers.

Single Scoop	Choice of 2 scoops	Choice of 3 scoops
$5	**$9**	**$13**

Singapore Breakfast Tea Ice Cream

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CHOCOLATE BONBONS

TWG Tea has metamorphosed the cocoa bean, an elixir discovered during the reign of King Charles V of Spain, into a precious tea-infused bonbon, accented with the myriad savours of our exquisite teas.

$2 per piece

1837 Green Tea, Raspberry & Caramel

1837 Black Tea, Dark Chocolate Ganache

Earl Grey Fortune, Dark Chocolate Ganache

Singapore Breakfast Tea & Hazelnut

African Ball Tea, Peanut & Salted Caramel

Matcha Nara, White Chocolate Ganache

Brothers Club Tea, Maple Syrup & Pecan

Miraculous Mandarin Tea, Sesame & Honey

Lemon Bush Tea, White Chocolate Ganache

Polo Club Tea, Chestnut & Apricot

Vanilla Bourbon Tea, Dark Chocolate Apricot

Napoleon Tea & Caramel

Grand Wedding Tea & Passion Fruit

White Night Jasmine Tea, Dark Chocolate Ganache

Only available at TWG Tea Salons & Boutiques at MBS on the Bay and Takashimaya B2

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Sunrise Mocktail

BEVERAGES

FRESHLY SQUEEZED JUICES

PINEAPPLE **$8**
APPLE **$8**
ORANGE **$8**

WATER

SPARKLING WATER **$7**
STILL WATER **$7**

TEA COCKTAIL

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

TEA MOCKTAILS

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

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

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

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

TEA SHAKE **$11**
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**

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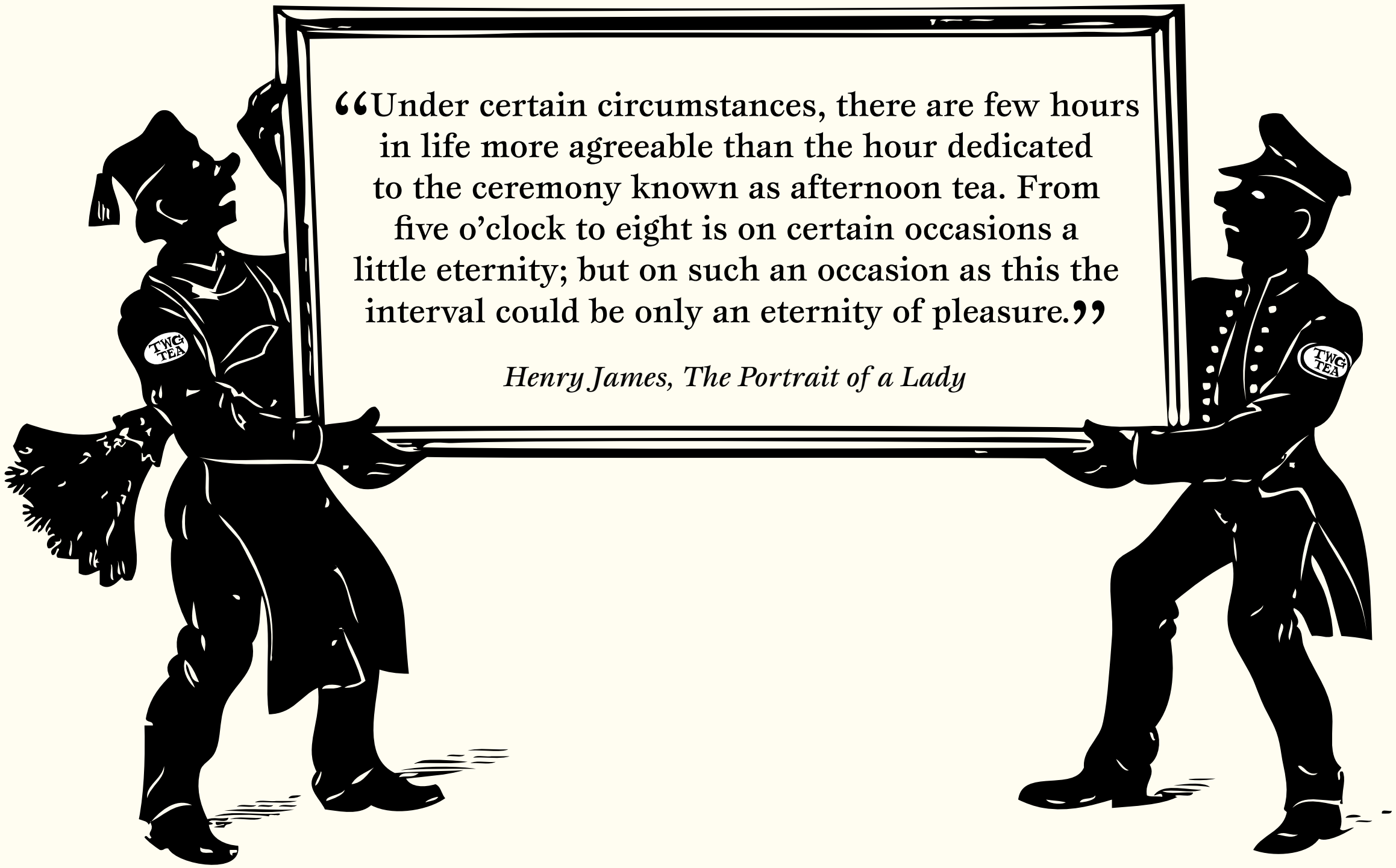
PLEASE ASK YOUR WAITER ABOUT ALLERGENS.



“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!

www.TWGTea.com

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