

THE FINEST TEAS OF THE WORLD®

MÉLANGES EXQUIS

MILLÉSIMES D'EXCEPTION

1837

**TWIG**

TEA

GRANDS CRUS PRESTIGE

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.



# 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 Truffled Spinach & Egg Cocotte or Farmhouse Eggs or Cheese & Mushroom 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 2 Croissants or Chocolate Croissants, or 2 Scones or Muffins.  
Served with TWG Tea jelly and whipped cream.
- Choice of Eggs Benedict or Truffled Spinach & Egg Cocotte or Farmhouse Eggs or Cheese & Mushroom Omelette
- 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, turkey ham or smoked salmon accompanied by a petite mesclun salad tossed in an 1837 Black Tea infused vinaigrette.

**TRUFFLED SPINACH & EGG COCOTTE** ..... \$19

Poached eggs gratin with white truffle and parmesan cheese béchamel infused with Pi Lo Chun Imperial, served with wilted creamy spinach and veal bacon accompanied by brioche croutons.

**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.

**CHEESE & MUSHROOM OMELETTE** ..... \$19

Soft egg omelette with sautéed button mushrooms, shitake and Emmental cheese, served with tomato sauce and composed mesclun salad tossed in an 1837 Green Tea infused vinaigrette.



*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.*



*Lobster Avocado Timbale*



*Grilled Chicken Salad*

## SALADS AND COLD DISHES

**SMOKED SALMON & SHRIMP SALAD** ..... \$24

Scottish smoked salmon and poached shrimp accompanied by a romaine lettuce and fennel salad elegantly garnished with yoghurt marinated cucumbers, avocado, cherry tomatoes and a hard boiled egg served with a Tokyo-Singapore Tea infused dressing.

**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.

**TIGER PRAWN SALAD** ..... \$24

Pan-seared tiger prawns accompanied by coleslaw in a spicy oriental dressing and a garden salad, served with strawberries, mango and grapefruit in a Strawberry Tea infused vinaigrette.

**GRILLED CHICKEN SALAD** ..... \$26

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

## PASTA

### GENMAICHA MUSHROOM LINGUINE ..... \$22

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.

### WAGYU MEATBALL TAGLIATELLE ..... \$25

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

### TIGER PRAWN SQUID INK SPAGHETTI ..... \$28

Squid ink spaghetti tossed in a garlic and basil butter emulsion with clams, accompanied by pan-seared squid, tiger prawns infused with Earl Grey Gentleman and a confit of bell peppers.

## MEAT

### WAGYU BURGER ..... \$24

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 sirloin 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 CONFIT ..... \$24

Pan-fried fork tender duck leg infused with Miraculous Mandarin Tea, accompanied by braised white beans, sweet potato, savoy cabbage and served with a chicken jus.

### ROASTED CHICKEN ..... \$26

Daily roasted whole Anxin chicken infused with Lavender Valley Tea, served with sautéed potatoes and a white wine mushroom sauce.

*\*Please indicate your choice of thigh or breast, subject to availability.*



Wagyu Burger



Pan-Seared Cod

## FISH

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

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

### NORWEGIAN SALMON & MATCHA BEURRE BLANC ..... \$28

Norwegian salmon caramelised with teriyaki sauce accompanied by coconut ginger rice, steamed edamame, sautéed oyster mushrooms and served with a Matcha beurre blanc sauce.

### PAN-SEARED COD ..... \$28

Pan-seared 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



*Club Sandwich*

**CROQUE SALMON ..... \$18**

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.

**CROQUE MONSIEUR ..... \$18**

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

**TRUFFLE CROQUE ..... \$18**

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.

**CLUB SANDWICH ..... \$21**

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: ..... \$24**

- Norwegian salmon and smoked salmon rilette infused with Pai Mu Tan, served with guacamole and pepper coulis.
- 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.
- Duck rilette infused with Miraculous Mandarin Tea and onion pickles on toasted bread.

## 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 ..... \$32**

- Hot or iced tea\*
- Assortment of finger sandwiches:
  - Duck rilette infused with Miraculous Mandarin Tea and onion pickles on toasted bread.
  - 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

**FORTUNE ..... \$39**

- Hot or iced tea\*
- Choice of Croque Monsieur, 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) ..... \$68**

- Hot or iced tea\*
- Assortment of finger sandwiches:
  - Duck rilette infused with Miraculous Mandarin Tea and onion pickles on toasted bread.
  - Toasted milk bun garnished with chilled Boston lobster chunks, sriracha mayonnaise, pickled vegetables and Genmaicha furikake.
  - Norwegian salmon and smoked salmon rilette infused with Pai Mu Tan, served with guacamole and pepper coulis..
  - Malt bread and smoked salmon with creamy Moroccan Mint Tea infused cucumber.
- Choice of Croque Monsieur, 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

# 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.

**CHOCOLATE MOELLEUX ..... \$12**

Rich chocolate moelleux, serve with mixed berries and a scoop of Matcha ice cream.

**TARTE TATIN ..... \$12**

Upside-down tart of stewed apples, served with a scoop of Singapore Breakfast Tea ice cream and an unctuous caramel coulis.

**CHOCOLATE TRUFFLE TART ..... \$12**

A luxurious dark truffle chocolate tart topped with a scoop of Earl Grey Fortune & Chocolate ice cream and served with Vanilla Bourbon Tea infused chocolate crumble.

**CHEESECAKE ..... \$12**

Baked cheesecake with blackcurrant marmalade and red fruit confit served with a scoop of 1837 Black Tea sorbet.

**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

# 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



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.

## 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



*1837 Black Tea Sorbet*



# 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 Black Tea,  
Dark Chocolate  
Ganache



1837 Green Tea,  
Raspberry &  
Caramel



African Ball Tea,  
Peanut & Salted  
Caramel



Brothers Club Tea,  
Maple Syrup &  
Pecan



Camelot Tea  
& Gianduja



Earl Grey Fortune,  
Dark Chocolate  
Ganache



Grand Wedding Tea  
& Passion Fruit



Lemon Bush Tea,  
White Chocolate  
Ganache



Matcha Nara,  
White Chocolate  
Ganache



Miraculous Mandarin  
Tea, Sesame & Honey



Napoleon Tea  
& Caramel



Polo Club Tea,  
Chestnut &  
Apricot



Singapore Breakfast  
Tea & Hazelnut



Spice Route Tea,  
Banana & Ginger



Vanilla Bourbon Tea,  
Dark Chocolate  
Apricot



White Night  
Jasmine Tea,  
Dark Chocolate  
Ganache





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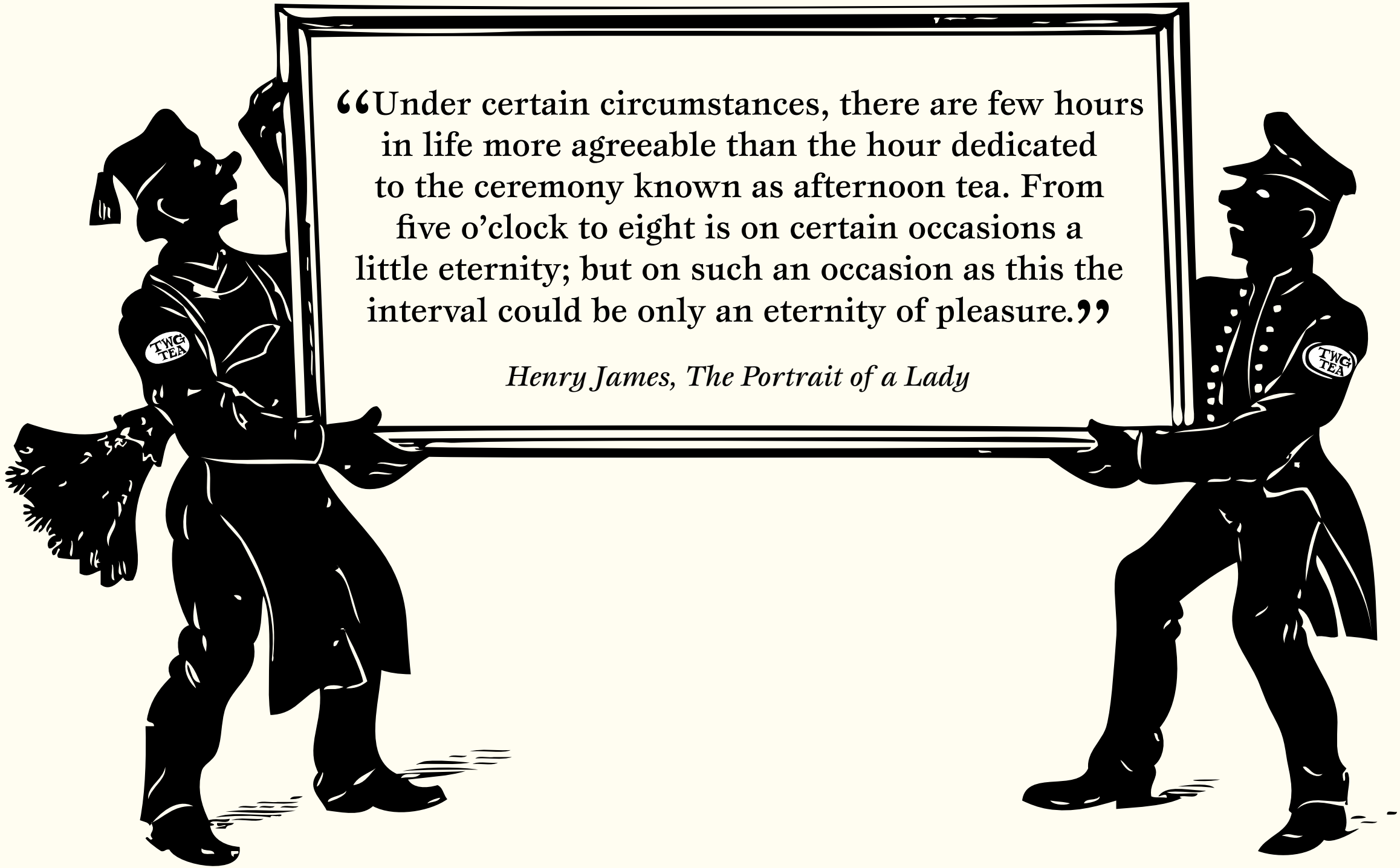
TWG Tea Milkshake with any Tea Ice Cream or Tea Sorbet from our Dessert Menu.

## WINES

PIERRE JEAN, CHARDONNAY .....	Glass, \$15
.....	Bottle, \$75
PIERRE JEAN, MERLOT .....	Glass, \$15
.....	Bottle, \$75

## CHAMPAGNE

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE .....	Bottle, \$135
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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*



## 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](http://www.TWGTea.com)

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