BRUNCH 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.

BRUNCH

From 10am to 3pm

GOURMET $72

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of Eggs Benedict or Avocado Toast or Club Sandwich
- Choice of 5 TWG Tea Macarons or 2 freshly baked Scones served with TWG Tea jelly and whipped cream
- Pâtisserie from our trolley

*** Supplement for teas over $12**

MIDSUMMER $75

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of 5 TWG Tea Macarons or 2 freshly baked Scones served with TWG Tea jelly and whipped cream
- Choice of Ocean Trout Salad or Avocado & Kale Salad or Prawn Salad
- Pâtisserie from our trolley

*** Supplement for teas over $12**

DIGNITARY $79

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of 5 TWG Tea Macarons or 2 freshly baked Scones served with TWG Tea jelly and whipped cream
- Choice of Devilled Chicken Thigh or Roasted Barramundi & Red Curry or Genmaicha Truffle Spaghetti
- Pâtisserie from our trolley

*** Supplement for teas over $12**



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

SANDWICHES

CLUB SANDWICH

Toasted artisanal pain de mie with organic chicken breast layered with fried egg and smoked beef bacon, Roma tomatoes and lettuce chiffonade in a tartare sauce, accompanied by a delicate green salad and an 1837 Green Tea infused vinaigrette.

(Option of truffled French fries instead of garden salad, $8 supplement applies)

AVOCADO TOAST

Artisanal sourdough toast topped with guacamole, served with a poached free-range egg and smoked salmon, accompanied by house-made pickles, pine nuts, raw honey and finished with 1837 Green Tea infused oil.



Avocado Toast



Ocean Trout Salad

SALADS

TIGER PRAWN SALAD

Roasted tiger prawns, marinated feta cheese and chickpea croquettes on a bed of Romaine lettuce salad with tomatoes, red radish and baby cucumber tossed in a sumac spice and Moroccan Mint Tea infused vinaigrette.

OCEAN TROUT SALAD

Seared ocean trout on a bed of Tuscan kale salad with roasted pumpkin, puffed wild rice, broccoli and cauliflower, seasoned with a calamansi dressing, served with fresh pomegranate and an Indian Night Tea infused beetroot relish.

AVOCADO & KALE VEGAN SALAD

Cauliflower and avocado on a bed of Tuscan kale salad with French beans and roasted pumpkin, served with fresh pomegranate, roasted pistachio and seasoned with a calamansi vinaigrette and powdered Royal Moroccan Mint tea.

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HOT DISHES

EGGS BENEDICT
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 smoked salmon or guacamole with feta cheese, served with orange and saffron hollandaise sauce.

DEVILLED CHICKEN THIGH
Pan-seared free-range chicken thigh brined in Smoky Earl Grey, served with devilled sauce, accompanied by sautéed potatoes in persillade butter and mesclun salad.

ROASTED BARRAMUNDI & RED CURRY
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.

GENMAICHA TRUFFLE SPAGHETTI
Spaghetti tossed with rich winter truffle and garlic cream, accompanied by mushroom duxelle and crunchy asparagus, served with a soft cooked free-range egg topped with Genmaicha furikake.



Eggs Benedict

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