THE FINEST TEAS OF THE WORLD

MÉLANGES EXQUIS

MILLÉSIMES D'EXCEPTION

EXCELLENCE
TRADITION
QUALITÉ

TWG 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 **$33**

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of a Pâtisserie or 2 freshly baked Scones served with TWG Tea jelly and whipped cream

* **Supplement for teas over $12**

GOURMAND **$56**

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

* **Supplement for teas over $12**

SIGNATURE **$62**

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of a Pâtisserie or 2 freshly baked Scones served with TWG Tea jelly and whipped cream
- Choice of Eggs Benedict or Croque Salmon or Truffle Croque or Seafood Marinara
- Choice of 3 TWG Tea Macarons

* **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.

ALL-DAY DINING

SOUPS

SEAFOOD LANGOUSTINE **$19**
Langoustine bouillabaisse infused with Shen Nong Tea, served with tiger prawns and bay scallops, gratinated with sourdough and Emmental cheese.

MUSHROOM SOUP **$17**
Wild mushroom soup with milk foam, dusted with Matcha and accompanied by truffled duxelle toast.


Tiger Prawn Salad


Ocean Trout Salad

SALADS, EGGS & COLD DISHES

TIGER PRAWN SALAD **$29**
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 **$32**
Seared ocean trout on a bed of Tuscan kale salad with roasted pumpkins, 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 **$28**
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.

EGGS BENEDICT **$29**
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.

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PASTA

GENMAICHA TRUFFLE SPAGHETTI **$36**
Spaghetti pasta 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.

WAGYU BEEF LASAGNA **$29**
Oven-baked layers of pasta with braised Wagyu beef, Matcha spinach béchamel sauce and Emmental cheese, served with fresh tangy tomato sauce.


Wagyu Beef Lasagna

SEAFOOD MARINARA **$29**
Spaghettini with pan-seared tiger prawns and bay scallops tossed in a Royal Moroccan Tea infused marinara sauce, served parmesan shavings.

SCALLOP AND LANGOUSTINE LINGUINI **$38**
Linguini pasta tossed with crab meat and creamy langoustine bisque, served with lightly torched Hokkaido scallops and marinated bell peppers sprinkled with Gyokuro Samurai tea leaves.

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MEAT

WAGYU BURGER **$29**
Wagyu beef burger served on an artisanal bun with lettuce, tomato, seared onions, Comté cheese and house-made pickles, accompanied by coleslaw and truffled Matcha French fries.

WAGYU TENDERLOIN **$52**
350-day grain-fed Wagyu tenderloin steak (120g) served with green peppercorn sauce, accompanied by a mesclun salad drizzled with an 1837 Green Tea infused vinaigrette and truffled Matcha French fries.

SEARED LAMB CHOP **$58**
Seared New Zealand lamb chop accompanied by green beans and smashed potatoes, served with a Houjicha infused black garlic and rosemary lamb jus.

DEVILLED CHICKEN THIGH **$29**
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.



Seared Lamb Chop

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SEAFOOD

ROASTED BARRAMUNDI & RED CURRY **$38**
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.



Roasted Barramundi & Red Curry

BLACK COD & ASIAN GREMOLATA **$48**
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.

OCEAN TROUT BOURGUIGNON **$32**
Pan-seared ocean trout served with Burgundy wine sauce and horseradish cream, accompanied by sautéed potatoes infused Lu An Gua Pian, caramelised pearl onions, beef bacon and mushrooms.

TIGER PRAWN ORZOTTO **$30**
Pan-roasted tiger prawns served with creamy paella-style zucchini orzotto infused with Shen Nong Tea, garnished with parmesan shavings, chilli oil and cress.

SIDE DISHES

- Garden salad tossed in an 1837 Green Tea infused vinaigrette **$13**
- Plate of French fries drizzled with pure white Alba truffle oil and Matcha powder **$13**
- Pan-seared foie gras escalope **$12**

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CROQUES & SANDWICHES



Avocado Toast



Parisian Sandwich

CROQUE SALMON **$28**
Warm toasted sandwich with smoked salmon, French Comté cheese and an 1837 Black Tea infused béchamel sauce, accompanied by a mesclun salad. *

TRUFFLE CROQUE **$28**
Warm toasted sandwich with roasted portobello mushroom and Emperor Pu-Erh infused white truffle béchamel sauce, accompanied by a mesclun salad. *

PARISIAN SANDWICH **$22**
Toasted sandwich with beef ham, cheddar cheese and pickled red onions, accompanied by mesclun salad and an 1837 Green Tea infused vinaigrette. *

AVOCADO TOAST **$29**
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.

QUICHE LORRAINE **$22**
Classic French quiche with beef bacon lardon and Emmental cheese, served with onion chutney, whole-grain mustard and mesclun salad tossed in an 1837 Green Tea infused vinaigrette. *

CLUB SANDWICH **$40**
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 truffle French fries instead of garden salad, $8 supplement applies*

Prices are not inclusive of service charge or goods & services tax. Minimum order of one item per person is required.
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TEA TIME

From 2pm to 6pm

TEA TIME SET MENUS

1837 ..... **$25**
- Hot or iced tea*
- Choice of 6 TWG Tea Macarons or 2 freshly baked Scones served with TWG Tea jelly and whipped cream, or a Pâtisserie from our trolley

* **Supplement for teas over $12**

CHIC **$46**
- Hot or iced tea*
- Assortment of finger sandwiches:
  - Fried man tou garnished with chilled chilli crab infused with Purple Buds Tea
  - Toasted ciabatta with Gyokuro Samurai infused salmon rillettes
  - Warm tart with Emperor Pu-Erh infused mushroom ragout & cheese béchamel
  - Warm toasted sandwich with beef ham, cheddar & French Earl Grey infused onion pickles
- Choice of 6 TWG Tea Macarons or 2 freshly baked Scones served with TWG Tea jelly and whipped cream, or a Pâtisserie from our trolley

* **Supplement for teas over $12**



1837 Tea Set

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Parisian Tea Set

FORTUNE **$60**

- Hot or iced tea*
- Choice of Croque Salmon or Truffle Croque
- Choice of a Pâtisserie or 2 freshly baked Scones served with TWG Tea jelly and whipped cream
- Choice of 3 TWG Tea Macarons

*** Supplement for teas over $12**

PARISIAN ***(serves 2)*** **$92**

- Choice of 2 hot or iced teas*
- Assortment of finger sandwiches, one pair each:
  - Fried man tou garnished with chilled chilli crab infused with Purple Buds Tea
  - Toasted ciabatta with Gyokuro Samurai infused salmon rillettes
  - Warm tart with Emperor Pu-Erh infused mushroom ragout & cheese béchamel
- Choice of Truffle Croque or Croque Salmon
- Choice of 2 Pâtisseries or 2 sets of freshly baked Scones served with TWG Tea jelly and whipped cream, or choice of 2 sets of 6 TWG Tea Macarons

*** Supplement for teas over $12**

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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...

DESSERT OF THE WEEK **$18**
Please ask your waiter for this week's special creation.

CRÈME BRÛLÉE **$16**
Crème brûlée infused with an exclusive tea of the month.

RUM BABA **$18**
Rum-soaked cake coated with rum jelly topped with a scoop of Vanilla Bourbon Tea ice cream and served with Chantilly cream, garnished with powdered Rum Tea.

SINGAPORE SURPRISE **$18**
A delicate vanilla cream tart accompanied by an assortment of berries infused with Vanilla Bourbon Tea, a theine-free South African red tea blend and topped with a thin caramelised sugar crust. A timeless favourite.

CHOCOLATE MOELLEUX **$18**
Chocolate moelleux cake served with a Vanilla Bourbon Tea cream, cocoa nib tuile and a Vanilla Bourbon Tea infused ice cream.



Crème Brûlée

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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.

Choice of 5 pieces
$12.5

Additional piece at $2.5 each



1837 Black Tea & Blackcurrant



Matcha



Earl Grey Fortune & Chocolate



Grand Wedding Tea, Passion Fruit & Coconut



Vanilla Bourbon Tea & Blackcurrant



Silver Moon Tea & Strawberry



Napoleon Tea & Caramel



Lemon Bush Tea



Number 12 Tea & Tiramisu



Bain de Roses Tea

FROM THE TROLLEY ····· $14

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

VIENNOISERIES

Served with TWG Tea jelly and whipped cream.

- Scones, 2pcs ····· **$13**
- Muffins, 2pcs ····· **$13**
- Madeleines, 3pcs ····· **$13**

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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

NUMBER 1 TEA
Chocolate ice cream infused with blend of black tea and nuts.

CARAMEL TEA
Salted caramel ice cream infused with blend of black tea and aromatic vanilla bean.

CARIBBEAN VOYAGE TEA
Pistachio ice cream infused with blend of red tea & green almonds.

VANILLA BOURBON TEA
Vanilla ice cream infused with blend of red tea.

TEA SORBETS

SIAM DAWN TEA
Mango sorbet infused with blend of black tea and pineapple.

SILVER MOON TEA
Strawberry sorbet infused with blend of green tea and a hint of spice.

Choice of 2 scoops ····· **$14**
Choice of 3 scoops ····· **$18**



Caribbean Voyage Tea Ice Cream



Silver Moon Tea Sorbet

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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.

$2.5 per piece



1837 Green Tea, Raspberry & Caramel



1837 Black Tea, Dark Chocolate Ganache



Earl Grey Fortune, Dark Chocolate Ganache



African Ball Tea, Peanut & Salted Caramel



Brothers Club Tea & Almond



Miraculous Mandarin Tea, Sesame & Honey



Lemon Bush Tea, White Chocolate Ganache



Polo Club Tea, Chestnut & Apricot



Vanilla Bourbon Tea & Dark Chocolate



Napoleon Tea & Caramel

Only available at TWG Tea Salons & Boutiques at MBS on the Bay, Takashimaya B2 and Changi T4

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Tea Mocktails

BEVERAGES

FRESHLY SQUEEZED JUICES

PINEAPPLE **$10**
APPLE **$10**
ORANGE **$10**

WATER

SPARKLING WATER **$10**
STILL WATER **$10**

TEA COCKTAIL

D 11% sugar **PRESTIGE** **$22**
Sparkling white wine cocktail infused with Red Chai.

TEA MOCKTAILS

D 13% sugar **DULCET ROSE** **$16**
Mocktail of lychee purée and Bain de Roses Tea.

B 5% sugar **HAWAIIAN BREEZE** **$16**
Mocktail of fresh pineapple juice, creamy coconut milk and Number 12 Tea.

C 8% sugar **SUNRISE** **$16**
Mocktail of carrot and orange juice, mango purée and Genmaicha.

D 13% sugar **SUMMER ROUGE** **$16**
Mocktail of raspberry purée, yuzu juice and Eternal Summer Tea.

C 6% sugar **TEA SHAKE** **$16**
TWG Tea Milkshake with any Tea Ice Cream or Tea Sorbet from our Dessert Menu.

WINES

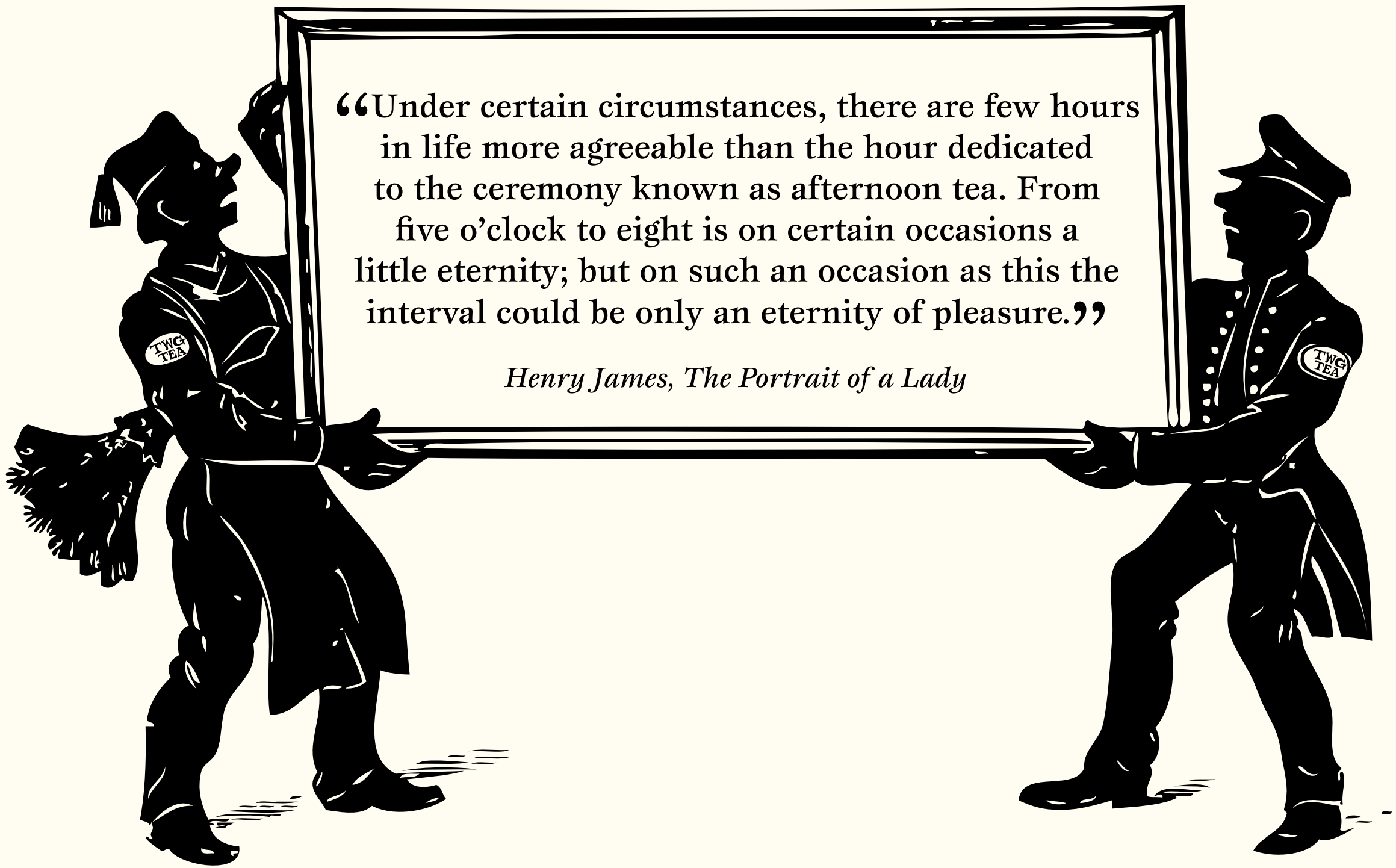
PIERRE FERRAUD SAUVIGNON BLANC ..... **Glass, $20**
..... **Bottle, $88**

PIERRE FERRAUD CABERNET SAUVIGNON ..... **Glass, $20**
..... **Bottle, $88**

CHAMPAGNES

TAITTINGER BRUT RESERVE NV **375ml, $80**
..... **750ml, $160**

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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
TWG TEA
TWG TEA

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

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