

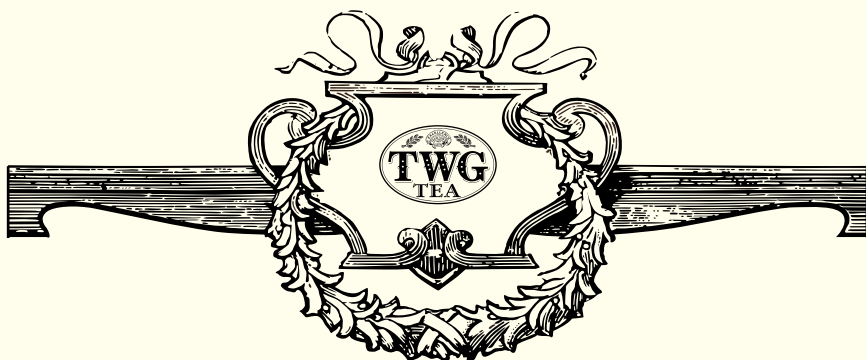


MENU



M E N U

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

EGGS BENEDICT RM28

Toasted artisanal muffins topped with two poached free-range eggs accompanied by a petite mesclun salad tossed in an 1837 Green Tea infused vinaigrette and smoked salmon, served with a orange and saffron hollandaise.

RÖSTI & POACHED EGGS RM29

Free-range eggs served on rösti with avocado and smoked salmon, accompanied by a petite mesclun salad tossed in an 1837 Green Tea infused vinaigrette.

MUSHROOM OMELETTE & ROCKET SALAD RM29

French omelette with mushroom Duxelle accompanied by a rocket salad tossed in an 1837 Green Tea infused vinaigrette.

FRENCH OMELETTE & FETA CHEESE RM28

French omelette with feta cheese and sundried tomatoes, accompanied by a mesclun salad tossed in an 1837 Green Tea infused vinaigrette.

FARMHOUSE EGGS RM29

Scrambled eggs with smoked salmon, baked beans and breakfast sausages, accompanied by a petite mesclun salad tossed in an 1837 Green Tea infused vinaigrette.

CROQUE MADAME RM32

Country bread layered with Mornay sauce, turkey ham and a fried egg, accompanied by a mesclun salad tossed in an 1837 Green Tea infused vinaigrette.



Eggs Benedict



BREAKFAST SET MENUS

CLASSIC RM35

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

* Supplement for teas over RM21

GOURMAND RM55

- Hot or iced tea*
- Freshly squeezed Pineapple, Apple, Orange or Watermelon juice
- Choice of Eggs Benedict or French Omelette & Feta Cheese
- Choice of 2 freshly baked Muffins or Scones served with TWG Tea jelly and whipped cream

* Supplement for teas over RM21

SIGNATURE RM65

- Hot or iced tea*
- Freshly squeezed Pineapple, Apple, Orange or Watermelon juice
- Choice of Eggs Benedict or Mushroom Omelette & Rocket Salad
- Pâtisserie from our trolley

* Supplement for teas over RM21



Prices are not inclusive of service charge and prevailing government taxes. Minimum order of one item per person is required.
PLEASE ASK YOUR WAITER ABOUT ALLERGENS.

ALL-DAY DINING

SOUPS

SOUP OF THE DAY RM18

Please ask your waiter for today's special creation.

MUSHROOM SOUP RM20

Infused with Golden Pu-Erh.

SEAFOOD BISQUE RM22

Infused with Sencha Prestige.



Avocado & Kale Vegan Salad



Smoked Salmon & Matcha Blinis

SALADS, EGGS & COLD DISHES

AVOCADO & KALE VEGAN SALAD RM28

Roasted pumpkin and avocado seasoned with Royal Moroccan Tea on a bed of Tuscan kale salad with puffed wild rice, broccoli and cauliflower, served with fresh pomegranate and a calamansi dressing.

GARDEN SALAD RM28

Roasted pumpkin served on a bed of mesclun salad with kyuri, broccoli, cauliflower and pomegranate tossed in an 1837 Green Tea infused house dressing.

CAESAR SALAD RM32

Pan-seared Cajun chicken served with Romaine lettuce, tomatoes and croutons, tossed in an Oud Night Tea infused caesar dressing.

SMOKED SALMON & MATCHA BLINIS RM45

Smoked salmon and poached shrimp with artisanal pickles and dill cream accompanied by a mesclun salad and served with Matcha blinis.



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Genmaicha Truffle Spaghetti

PASTA

PENNE ARRABBIATA RM29

Penne tossed in tomato sauce infused with Moroccan Mint Tea, complemented by vegetable ragout, fresh basil, dried chilli, and grated parmesan.

CREAMY BASIL CHICKEN RM35

Linguine served with pan-seared Cajun chicken breast infused with First Edition Tea, accompanied by chicken ham, basil pesto and shredded parmesan.

BEEF LASAGNA RM39

Oven-baked layers of pasta with beef ragout, béchamel and Emmental cheese, served with fresh tomato coulis infused with Mistral Tea and a basil pesto.

SEAFOOD MARINARA RM42

Pan-seared tiger prawns and bay scallops spaghettini in a Royal Moroccan Tea infused marinara sauce, garnished with parsley and parmesan shavings.

CAPELLINI PRAWN AGLIO OLIO RM45

Pan-seared tiger prawns with aglio olio capellini, accompanied by semi-dried cherry tomatoes and sprinkled with Gyokuro Samurai Tea leaves.

GENMAICHA TRUFFLE SPAGHETTI RM45

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.



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POULTRY

CHICKEN BALLOTINE RM45

Chicken ballotine infused with Imperial Pu-Erh and stuffed with truffle mushrooms, accompanied by baby carrots, broccoli and shiitake mushroom, served with a black trumpet mushroom sauce.

DUCK CONFIT RM48

Slow-cooked duck confit accompanied by sautéed spinach, micro cress and pumpkin purée, served with a First Edition Tea infused cranberry jus.

MEAT

ANGUS BEEF BURGER RM39

Angus beef burger served on an artisanal bun with lettuce, tomato, caramelised onions, cheddar cheese and house-made pickles, accompanied by coleslaw and truffle Matcha fries.

STEAK FRITES RM118

Angus grain-fed sirloin steak served with black pepper sauce and Café de Paris butter, accompanied by a mesclun salad tossed in an 1837 Green Tea infused vinaigrette and truffle Matcha fries.

ANGUS RIBEYE RM138

Angus grain-fed ribeye steak served with green peppercorn sauce, confit garlic and café de Paris butter, accompanied by a mesclun salad with an 1837 Green Tea infused vinaigrette and truffle Matcha fries.

SEARED LAMB CHOP RM128

Seared lamb chop accompanied by green beans and smashed potatoes, served with a Hojicha infused black garlic and rosemary lamb jus.



Angus Beef Burger



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Pan-seared Seabass & Asian Gremolata

FISH

PAN-SEARED SEABASS & ASIAN GREMOLATA RM39

Pan-seared seabass served with Asian gremolata, accompanied by crushed potatoes, wilted baby spinach and a ginger butter emulsion with Mistral Tea.

ROASTED SALMON RM45

Oven-roasted salmon served with baby potatoes, broccoli and beetroot purée served with a Gyokuro Samurai infused lemon butter sauce.

SIDE DISHES

- Garden salad tossed in 1837 Green Tea infused vinaigrette RM18
- Sautéed mushrooms infused Imperial Pu-Erh with asparagus and mashed potatoes RM18
- Plate of fries drizzled with pure white Alba truffle oil and Matcha powder RM18



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CROQUES & SANDWICHES



Club Sandwich

TRUFFLE CROQUE RM35

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.

(Option of truffle fries instead of garden salad, RM8 supplement applies)

CROQUE SALMON RM36

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

(Option of truffle fries instead of garden salad, RM8 supplement applies)

SMOKED SALMON CLUB..... RM36

Toasted artisanal pain de mie with smoked salmon and dill cream layered with avocado, house cucumber pickles, tomatoes and lettuce chiffonade, accompanied by a delicate green salad and an 1837 Green Tea infused vinaigrette.

(Option of truffle fries instead of garden salad, RM8 supplement applies)

CLUB SANDWICH RM35

Toasted artisanal pain de mie with slow-cooked chicken breast layered with fried egg, turkey ham, tomatoes and lettuce chiffonade in Pommery wholegrain mustard mayonnaise, accompanied by a delicate green salad and an 1837 Green Tea infused vinaigrette.

(Option of truffle fries instead of garden salad, RM8 supplement applies)



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TEA TIME

From 2pm to 6pm

TEA TIME SET MENUS

CHIC RM49

- Hot or iced tea*
- Assortment of finger sandwiches:
 - Fried man tou garnished with chilled chilli crab infused with Purple Buds Tea
 - Smoked salmon mini club sandwich with dill dressing, crusted with Genmaicha tea leaves
 - Brioche with chicken and celery relish dressing, garnished with French Earl Grey pickled beetroot
 - Warm toasted sandwich with roasted portobello mushroom and white truffle béchamel sauce infused with Emperor Pu-Erh
- Pâtisserie from our trolley

* Supplement for teas over RM21

FORTUNE RM75

- Hot or iced tea*
- Choice of Croque Salmon or Truffle Croque
- Pâtisserie from our trolley
- Choice of 3 TWG Tea Macarons

* Supplement for teas over RM21



Chic Tea Set



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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...

CHOCOLATE MOELLEUX RM32

Chocolate moelleux cake accompanied by mixed berries, served with a Vanilla Bourbon Tea infused cream and silky caramel coulis.

CRÈME BRÛLÉE RM32

A refreshing return to the traditional French confection, a choice of crème brûlée infused with Darjeeling Phuguri or Vanilla Bourbon Tea, served with a scoop of Red of Africa Tea sorbet and mixed berries.

CHOCOLATE PROFITEROLE RM35

Choux puffs served with a scoop of Tea Ice Cream of choice, topped with a chocolate sauce, garnished with roasted almond slices and a light Chantilly cream.



Chocolate Profiterole

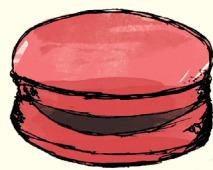


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MACARONS

*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.*

RM6 *each*



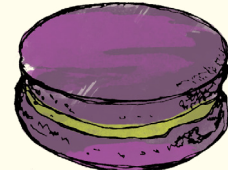
1837 Black Tea
& Blackcurrant



Napoleon Tea
& Caramel



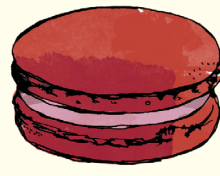
Earl Grey Fortune
& Chocolate



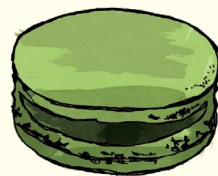
Grand Wedding Tea,
Passion Fruit
& Coconut



Vanilla Bourbon Tea
& Blackcurrant



Silver Moon Tea
& Strawberry



Matcha



Pink Garden Tea
& Lychee



Lemon Bush Tea



Number 12 Tea
& Tiramisu



Bain de Roses Tea

FROM THE TROLLEY *From* RM28

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

VIENNOISERIES RM14

Served with TWG Tea jelly and whipped cream.



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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

CHOCOLATE EARL GREY
Rich notes of black tea, bergamot
& chocolate.

VANILLA BOURBON TEA
Red tea blended with aromatic
vanilla bean.

TEA SORBETS

ALFONSO TEA
Black tea with rare mangoes and
flowers infused mango purée.

RED OF AFRICA TEA
Red tea and marigold infused
raspberry purée.

Choice of 2 scoops
RM28

Choice of 3 scoops
RM42



Chocolate Earl Grey Ice Cream



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BEVERAGES

FRESHLY SQUEEZED JUICES	
PINEAPPLE.....	RM15
APPLE	RM15
ORANGE.....	RM15
WATERMELON.....	RM15
WATER	
SPARKLING WATER	Bottle, RM15
STILL WATER	Bottle, RM15



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TEA COCKTAIL

TEA COSMOPOLITAN	RM39
Cocktail of Eternal Summer Tea, Vodka, cranberry and lime juice.	
PINK GIN & TONIC	RM39
Cocktail of Pink Flamingo Tea, Gin and Tonic.	
DARJEELING MARGARITA	RM45
Cocktail of Margaret’s Hope FTGFOP1, Tequila, lemon and lime juice.	

TEA MOCKTAILS

DULCET ROSE	RM38
Mocktail of lychee purée and Bain de Roses Tea.	
MILKY EARL GREY	RM25
Chocolate Earl Grey infused with milk.	
HERITAGE	RM29
Singapore Breakfast Tea with green apple purée.	
SUMMER ROUGE	RM29
Mocktail of raspberry purée, yuzu juice and Eternal Summer Tea.	

WINES

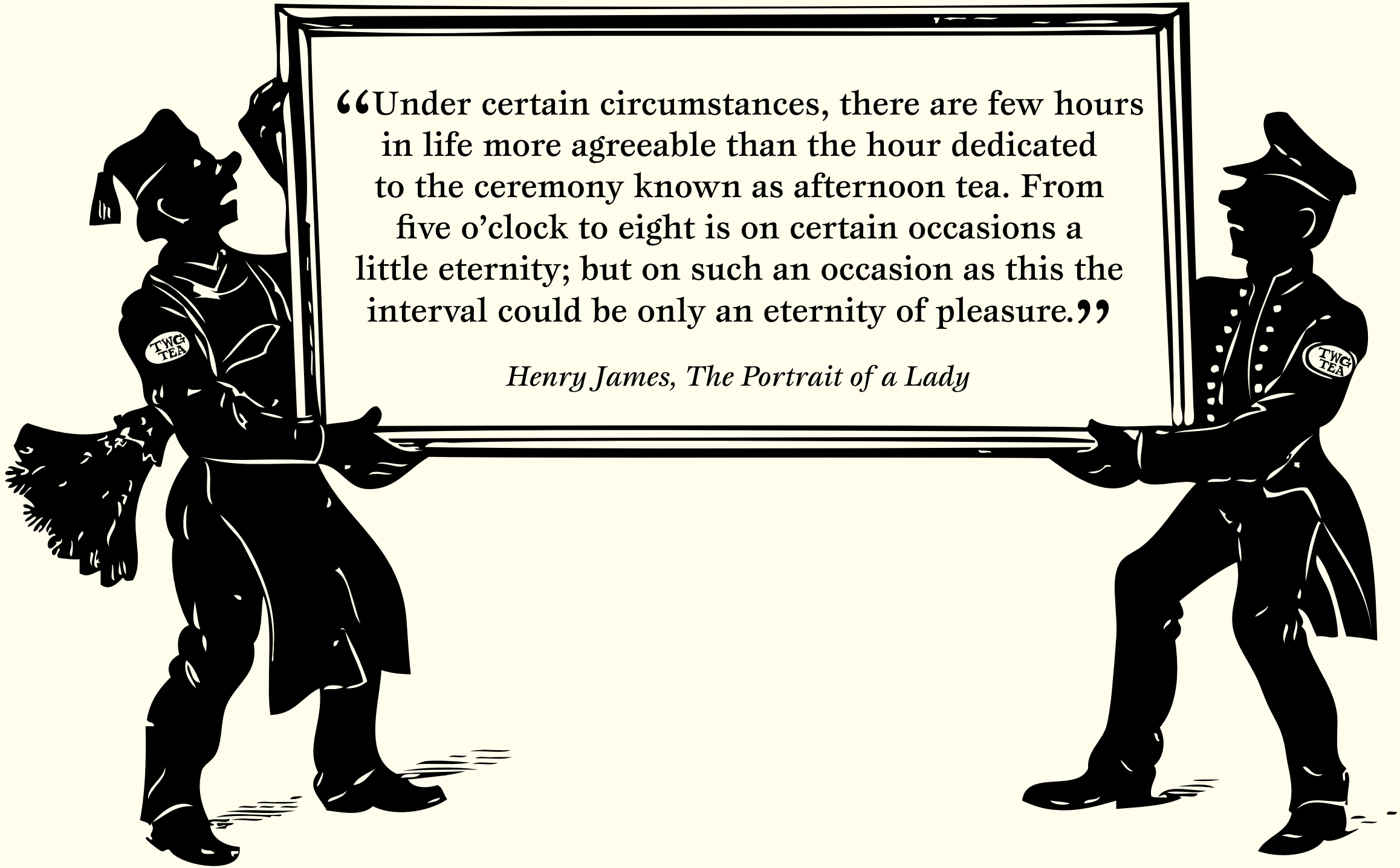
MAISON LES ALEXANDRINS	
AOC CÔTES-DU-RHÔNE, BLANC, FRANCE	Glass, RM38
.....	Bottle, RM188
MAISON LES ALEXANDRINS	
AOC CÔTES-DU-RHÔNE, ROUGE, FRANCE	Glass, RM38
.....	Bottle, RM188

CHAMPAGNES

MOET & CHANDON	
BRUT IMPERIAL, FRANCE	Bottle, RM558



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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



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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