

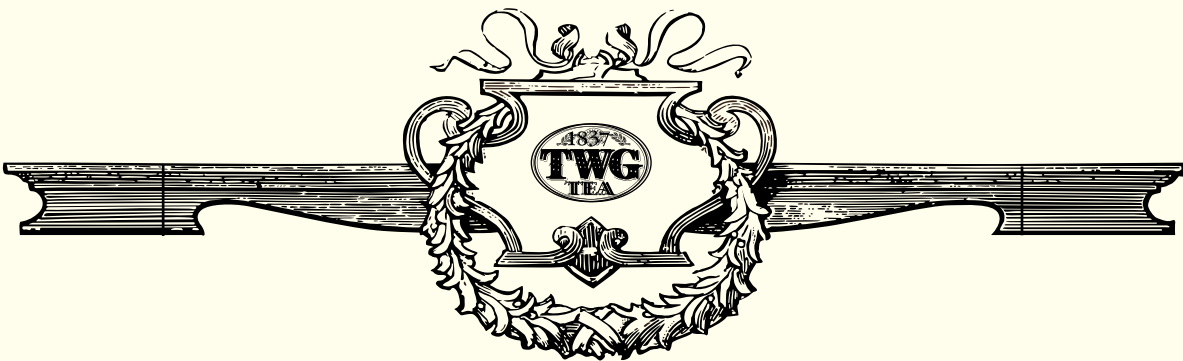


MENU



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

From 9am to 12.30pm

BREAKFAST SET MENUS

PANCAKES SAR98

- Hot or iced tea*
- Pancakes accompanied by a berry medley, served with TWG Tea jelly and whipped cream

* Supplement for teas over SAR45

CLASSIC SAR128

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

* Supplement for teas over SAR45

GOURMAND SAR192

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

* Supplement for teas over SAR45

SIGNATURE SAR221

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

* Supplement for teas over SAR45



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.

EGGS, PANCAKES & COLD DISH

CHEESE PLATTER SAR57

A curated selection of artisanal cheeses, accompanied by dried apricots, pistachios and grapes — a harmonious balance of flavours and textures:

- Goat cheese
- Brie
- Emmental

EGG PLATTER SAR62

A choice of free-range eggs, served with a hearty platter of smoked salmon, sautéed mushrooms and tomatoes infused with Mistral Tea.

- Scrambled
- Omelette
- Over-Easy

EGGS BENEDICT & SMOKED SALMON..... SAR62

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 smoked salmon, served with a choice of orange and saffron hollandaise sauce or truffle sabayon.

EGGS BENEDICT & BRAISED BEEF CHEEKS SAR62

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 braised beef cheeks, served with a choice of orange and saffron hollandaise sauce or truffle sabayon.

EGGS BENEDICT & GUACAMOLE SAR62

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 guacamole with feta cheese, served with a choice of orange and saffron hollandaise sauce or truffle sabayon.

CHEESE & MUSHROOM OMELETTE..... SAR62

Farmhouse egg omelette with sautéed portobello mushrooms and Emmental cheese, served with tomato coulis and composed mesclun salad tossed in an 1837 Green Tea infused vinaigrette.

TRUFFLE SPINACH AND EGG COCOTTE SAR62

Poached eggs gratin with white truffle and parmesan cheese béchamel infused with Pi Lo Chun Imperial, served with a bed of wilted creamy spinach and beef bacon accompanied by homemade toasted brioche.

PANCAKES SAR62

Pancakes accompanied by a berry medley, served with TWG Tea jelly and whipped cream.

HUMMUS TRIO SAR47

Artisanal Matcha infused tortilla, served with a trio of hummus: Tibetan Secret Tea infused spinach and avocado hummus, French Earl Grey infused beetroot and pomegranate hummus, and Moroccan Mint Tea infused green pea and edamame hummus.

CROQUES & SANDWICHES

AVOCADO TOAST SAR62

Artisanal sourdough toast topped with guacamole, served with a poached free-range egg and smoked salmon, accompanied by arugula, cherry tomatoes, onions and finished with an 1837 Green Tea infused oil.

CROQUE SALMON SAR82

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 SAR82

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.

CLUB SANDWICH SAR89

Toasted artisanal pain de mie with chicken breast layered with fried egg and smoked beef bacon, Roma tomatoes and lettuce chiffonade in a Pommery whole grain mustard mayonnaise sauce, accompanied by a delicate green salad and an 1837 Green Tea infused vinaigrette.
(Option of truffle French fries instead of garden salad, SAR25 supplement applies)



ALL-DAY DINING

SOUPS

MUSHROOM SOUP SAR54

Infused with Golden Pu-Erh.

CARROT & PUMPKIN SOUP SAR54

Infused with Orange Blossom Oolong.

SALADS, EGGS & COLD DISHES

CRAB GUACAMOLE SALAD SAR97

Chilled flower crab tossed in tartar sauce and French Earl Grey infused guacamole, served with a spicy dressing, arugula, bread croutons and artisanal pickles.

AVOCADO & ARUGULA VEGAN SALAD SAR97

Fennel and avocado on a bed of arugula and frisée salad with roasted pistachio, snap peas and red radish, served with pomegranate and seasoned with an 1837 Green Tea infused vinaigrette.

TIGER PRAWN SALAD SAR97

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.

HONEY GLAZED CHICKEN SALAD SAR97

Warm honey glazed chicken breast and cereal, served on a bed of frisée salad with julienned carrots and cherry tomatoes tossed in a Tibetan Secret Tea infused vinaigrette, accompanied by quail eggs.

VEGAN FATTOUSH SALAD SAR97

Chickpea croquettes and roasted sweet potatoes with a refreshing mix of Romaine lettuce, tomato, baby cucumber and red radish tossed in a sumac spice and Moroccan Mint Tea infused vinaigrette.

HUMMUS TRIO SAR47

Artisanal Matcha infused tortilla, served with a trio of hummus: Tibetan Secret Tea infused spinach and avocado hummus, French Earl Grey infused beetroot and pomegranate hummus, and Moroccan Mint Tea infused green pea and edamame hummus.

PASTA

GENMAICHA TRUFFLE SPAGHETTI SAR118

Spaghetti pasta tossed with rich winter truffle and garlic cream, accompanied by seasonal mushrooms and crunchy asparagus, served with a poached free-range egg topped with Genmaicha furikake.

BEEF LASAGNA SAR118

Oven-baked layers of pasta with braised beef, Matcha spinach béchamel and Emmental cheese, served with fresh tangy tomato sauce, black garlic coulis and cheese rosettes.

MEAT

WAGYU SLIDERS SAR150

Wagyu beef sliders served on an artisanal bun with lettuce, tomato, seared onions, Comté cheese and house-made pickles, accompanied by coleslaw and truffle Matcha French fries.

WAGYU TENDERLOIN SAR150

Australian Wagyu tenderloin steak served with truffle sabayon, accompanied by a mesclun salad drizzled with an 1837 Green Tea infused vinaigrette and truffle Matcha French fries.

FISH

ROASTED BARRAMUNDI & RED CURRY SAR139

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.

BLACK COD & ASIAN GREMOLATA SAR153

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 DISH

- Plate of French fries drizzled with pure white Alba truffle oil SAR40 and Matcha powder



*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.*



*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.*

CROQUES & SANDWICHES

AVOCADO TOAST SAR62

Artisanal sourdough toast topped with guacamole, served with a poached free-range egg and smoked salmon, accompanied by arugula, cherry tomatoes, onions and finished with an 1837 Green Tea infused oil.

CROQUE SALMON SAR82

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 SAR82

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.

CLUB SANDWICH SAR89

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

(Option of truffle French fries instead of garden salad, SAR25 supplement applies)

DESSERTS

TWG Tea desserts are entirely conceived, crafted and delivered by hand to ensure the very finest quality to our customers.

APPLE TART SAR65

Apple Tatin served with a Vanilla Bourbon Tea infused ice cream, accompanied by Chantilly cream and a caramel sauce.

CRÈME BRÛLÉE SAR65

Crème Brûlée infused with French Earl Grey.

CHOCOLATE PROFITEROLE SAR65

Choux puffs served with a scoop of Tea Ice Cream of choice, topped with a chocolate sauce and caramelised slivered almond.

CHOCOLATE MOELLEUX SAR65

Chocolate moelleux cake served with a Vanilla Bourbon Tea cream, cocoa nib tuile and a Vanilla Bourbon Tea infused ice cream.

SINGAPORE SURPRISE SAR65

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.



*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.*

TEA TIME

From 2pm to 6pm

TEA TIME SET MENUS

1837 SAR103

- 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 SAR45

FORTUNE SAR178

- Hot or iced tea*
- Choice of Croque Salmon or Truffle Croque
- Choice of 2 freshly baked 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 SAR45

CHIC SAR150

- Hot or iced tea*
- Assortment of finger sandwiches:
 - Mini tart garnished with crab cocktail, topped with Gyokuro Samurai tea leaves and housemade pickles
 - Smoked salmon mini club sandwich, crusted with Genmaicha tea leaves
 - Chickpea fritter garnished with braised beef cheek and Comté cheese, sprinkled with Matcha powder
 - 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 SAR45

PARISIAN (serves 2) SAR306

- Choice of 2 hot or iced teas*
- Assortment of finger sandwiches, one pair each:
 - Mini tart garnished with crab cocktail, topped with Gyokuro Samurai tea leaves and housemade pickles
 - Smoked salmon mini club sandwich, crusted with Genmaicha tea leaves
 - Chickpea fritter garnished with braised beef cheek and Comté cheese, sprinkled with Matcha powder
- Choice of Truffle Croque or Croque Salmon
- Choice of 2 sets of freshly baked Muffins or Scones served with TWG Tea jelly and whipped cream, or 2 Pâtisseries from our trolley

* Supplement for teas over SAR45



*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.*

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 4 pieces
SAR15



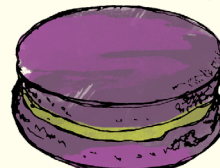
1837 Black Tea
& Blackcurrant



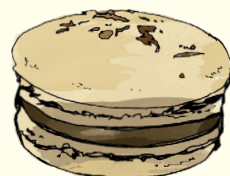
Napoleon Tea
& Caramel



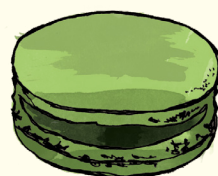
Earl Grey Fortune
& Chocolate



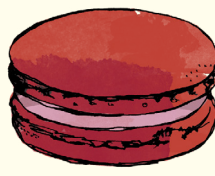
Grand Wedding Tea,
Passion Fruit
& Coconut



Vanilla Bourbon Tea
& Blackcurrant



Matcha



Silver Moon Tea
& Strawberry



Lemon Bush Tea



Bain de Roses Tea



Number 12 Tea
& Tiramisu

FROM THE TROLLEY SAR65

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

VIENNOISERIES

Served with TWG Tea jelly and whipped cream.

- Scones, (Chocolate/Raisin/Plain), 2pcs **SAR51**
- Madeleines, 2pcs **SAR51**
- Muffins, (Chocolate/Banana), 2pcs **SAR51**



*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.*

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

Choice of 2 scoops **SAR50**

Choice of 3 scoops **SAR64**

SINGAPORE BREAKFAST TEA

Blend of green tea, black tea, vanilla & spices.

INDIAN NIGHT TEA

Black tea with spices, vanilla & caramel.

VANILLA BOURBON TEA

Red tea blended with aromatic vanilla bean.

TEA SORBETS

Choice of 2 scoops **SAR50**

Choice of 3 scoops **SAR64**

SILVER MOON TEA

Green tea with a grand berry and vanilla bouquet, a hint of spice.

EARL GREY TEA

Black tea with raspberry purée & French blue cornflowers.

EAU NOIRE TEA

Black tea with lavender, fragrant flowers & chocolate.



*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.*

BEVERAGES

FRESHLY SQUEEZED JUICES

- PINEAPPLE SAR40
- APPLE SAR40
- ORANGE SAR40

WATER

- SPARKLING WATER SAR18
- STILL WATER, SMALL SAR15
- STILL WATER, LARGE SAR25

TEA MOCKTAILS

- DULCET ROSE SAR54
Mocktail of lychee purée and Bain de Roses Tea.

- HAWAIIAN BREEZE SAR54
Mocktail of fresh pineapple juice, creamy coconut milk and Number 12 Tea.

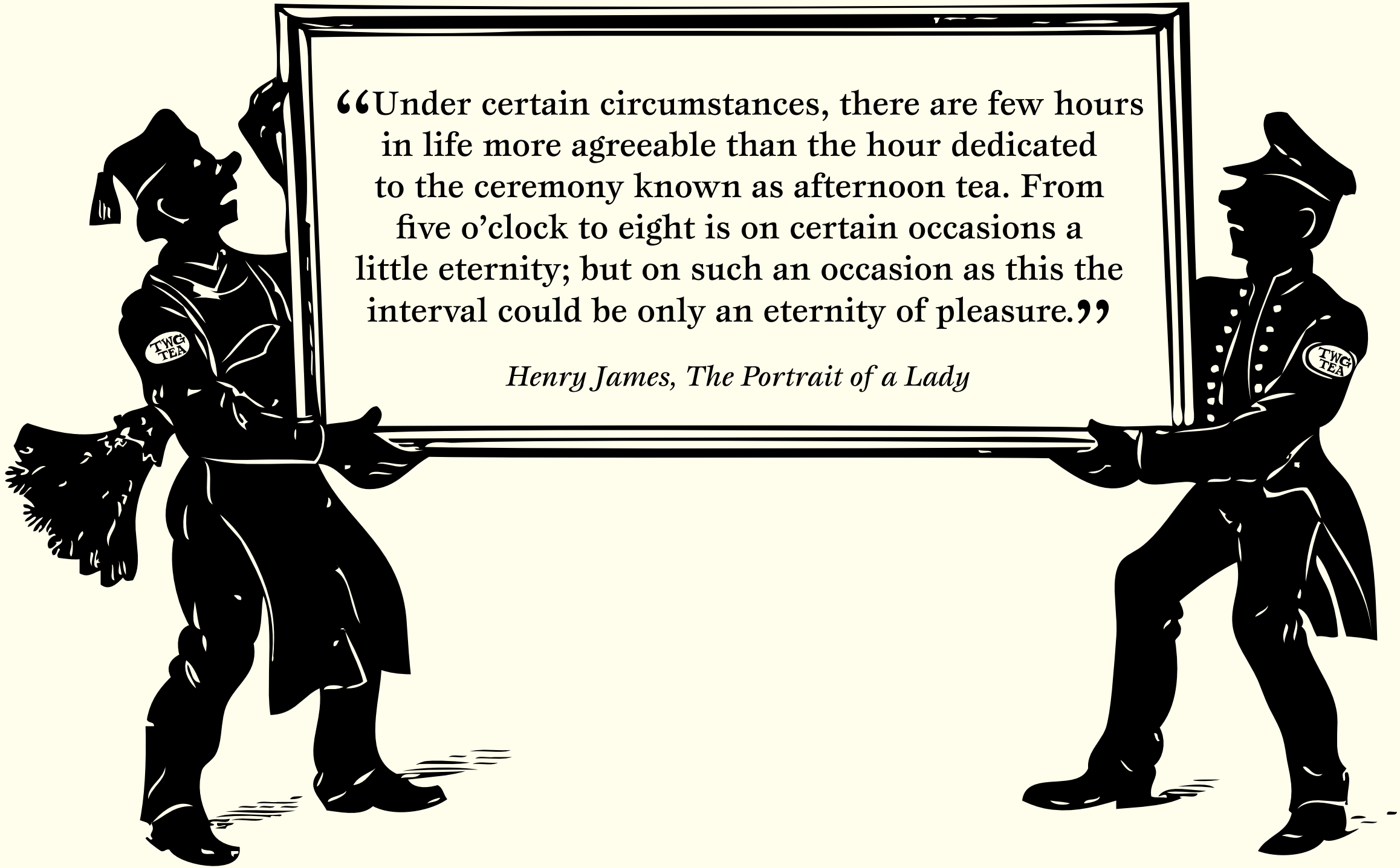
- SUNRISE SAR54
Mocktail of carrot and orange juice, mango purée and Genmaicha.

- SUMMER ROUGE SAR54
Mocktail of raspberry purée, yuzu juice and Eternal Summer Tea.

- TEA SHAKE SAR54
TWG Tea Milkshake with any Tea Ice Cream or Tea Sorbet from our Dessert Menu.



*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.*



“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

© 2025 TWG Tea Company Pte Ltd.

Any reproduction, representation or modification, in full or partly, is expressly prohibited.