

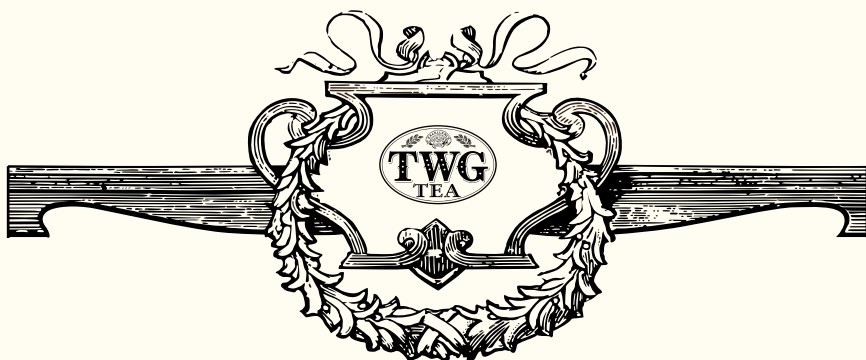


M E N U



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 Wagyu Beef Lasagna.
- 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 Wagyu Beef Lasagna.
- 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

SOUP OF THE DAY \$13

Please ask your waiter for today's special creation.

MUSHROOM SOUP \$13

Infused with Golden Pu-Erh.



Tiger Prawn Salad



Smoked Salmon & Matcha Blinis

SALADS, EGGS & COLD DISHES

SMOKED SALMON & MATCHA BLINIS \$34

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

TIGER PRAWN SALAD \$32

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.

LOBSTER AVOCADO TIMBALE \$48

Chilled Maine lobster and avocado timbale seasoned with a spicy citrus and honey dressing, accompanied by artisanal pickles and baby leaves drizzled with an 1837 Green Tea infused vinaigrette.

HONEY GLAZED CHICKEN SALAD \$32

Warm honey glazed organic 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 soft cooked quail eggs.

OCEAN TROUT SALAD \$34

Seared Tasmanian ocean trout on a bed of Romaine lettuce and kale salad with cherry tomatoes, Romanesco cauliflower, snap peas, red radish and cucumber pickles seasoned with a Matcha infused Caesar dressing, served with bread croutons and beef bacon.

AVOCADO & KALE VEGAN SALAD \$28

Romanesco and avocado on a bed of Tuscan kale and frisée salad with roasted pistachio, snap peas and red radish, served with fresh pomegranate and seasoned with a 1837 Green Tea infused vinaigrette.

VEGAN FATTOUSH SALAD \$28

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

EGGS BENEDICT \$32

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, red wine braised beef cheeks or guacamole with feta cheese, served with a choice of orange and saffron hollandaise sauce or truffle sabayon.

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 \$38

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

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 \$34

Wagyu beef burger 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 \$56

350-day grain-fed Wagyu tenderloin steak served with a choice of green peppercorn sauce or truffle sabayon sauce, accompanied by mesclun salad drizzled with an 1837 Green Tea infused vinaigrette and truffle 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.



Seared Lamb Chop



Roasted Barramundi & Red Curry

FISH

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.

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.

SIDE DISHES

- Garden salad tossed in 1837 Green Tea infused vinaigrette. \$13
- Plate of French fries drizzled with pure white Alba truffle oil and Matcha powder. \$13



CROQUES & SANDWICHES



Avocado Toast



Club Sandwich

CROQUE SALMON \$28

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 \$28

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.

AVOCADO TOAST \$32

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

CRAB & PRAWN CLUB \$46

Toasted artisanal pain de mie with chilled crab and tiger prawns coated with cocktail sauce, layered with lettuce chiffonade, Roma tomatoes and sweet onion pickles, accompanied by a delicate green salad tossed in an 1837 Green Tea infused vinaigrette.

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

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)

SMOKED SALMON CLUB \$42

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

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

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.
 - Salmon rilletes mini club sandwich, 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.
- 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.
 - Salmon rillettes mini club sandwich, crusted with Genmaicha tea leaves.
 - Brioche with chicken and celery relish dressing, garnished with French Earl Grey pickled beetroot.
- 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

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

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.

Choice of 2 scoops
\$14

Choice of 3 scoops
\$18



Singapore Breakfast Tea Ice Cream



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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,
Maple Syrup &
Pecan



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

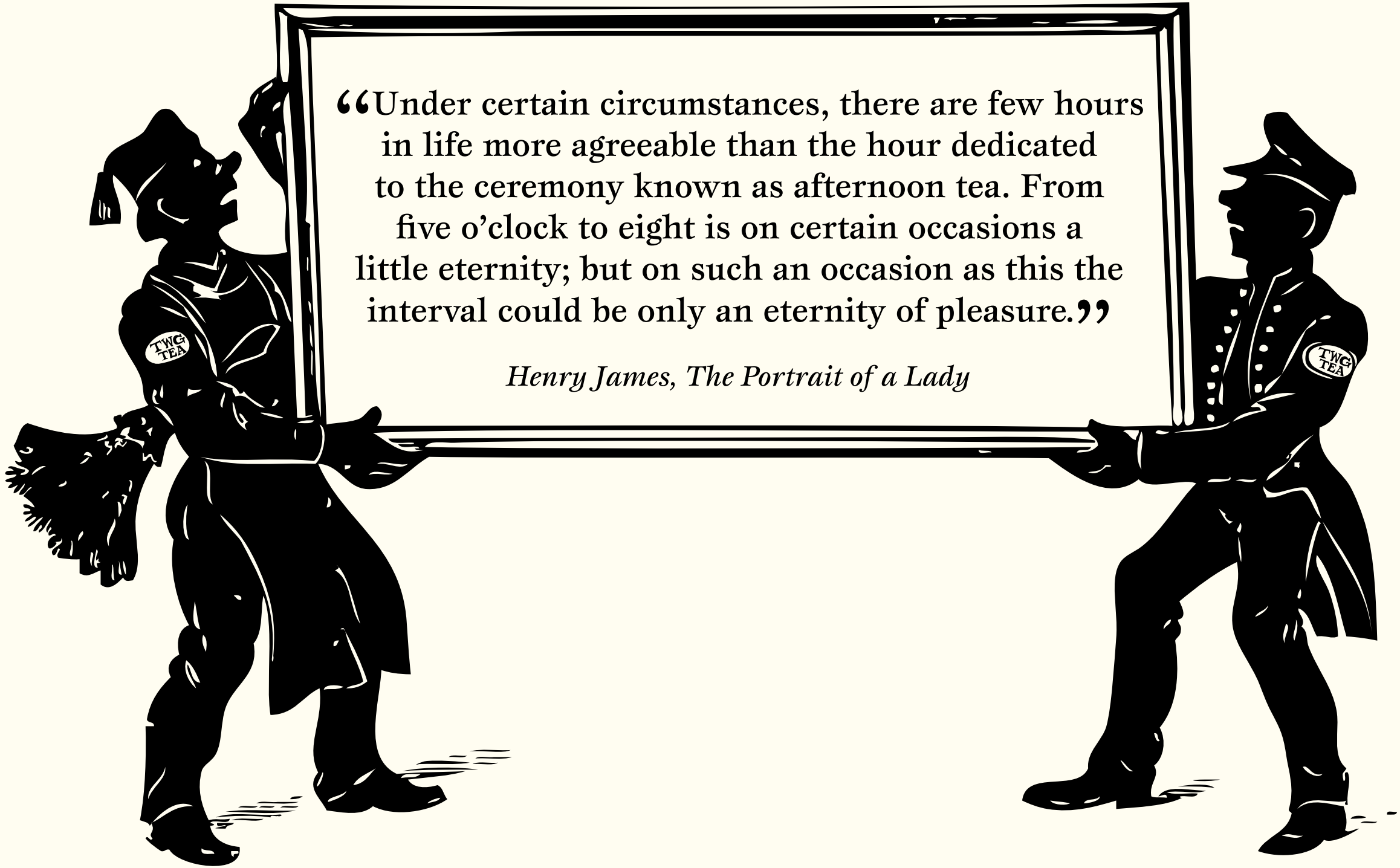
- PIERRE FERRAUD SAUVIGNON BLANC Glass, \$20
..... Bottle, \$88
- PIERRE FERRAUD CABERNET SAUVIGNON Glass, \$20
..... Bottle, \$88

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



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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