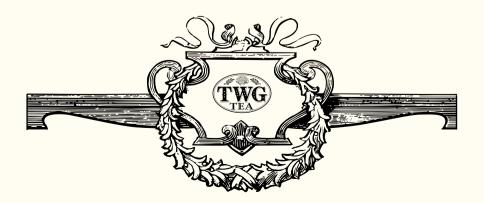


MENU



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
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- 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





ALL-DAY DINING

SOUPS

SOUP OF THE DAY Please ask your waiter for today's special creation.	\$13
MUSHROOM SOUP	\$13





SALADS, EGGS & COLD DISHES
SMOKED SALMON & MATCHA BLINIS
TIGER PRAWN SALAD
LOBSTER AVOCADO TIMBALE

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
AVOCADO & KALE VEGAN SALAD
VEGAN FATTOUSH SALAD
FORS 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, 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
WAGYU BEEF LASAGNA
SCALLOP AND LANGOUSTINE LINGUINI



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 chan accompanied by green beans and smashed	

potatoes, served with a Houjicha infused black garlic and rosemary lamb jus.







FISH

ROASTED BARRAMUNDI & RED CURRY	\$38
BLACK COD & ASIAN GREMOLATA 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.	\$48
SIDE DISHES	\supset

• Garden salad tossed in 1837 Green Tea infused vinaigrette. \$13

CROQUES & SANDWICHES





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Avocado Toast	Club Sandwich
CROQUE SALMON	
TRUFFLE CROQUE	•
Artisanal sourdough toast topped with gu	npanied by feta cream, pickles, pine nuts,
CRAB & PRAWN CLUB Toasted artisanal pain de mie with chilled cocktail sauce, layered with lettuce chiffo pickles, accompanied by a delicate green infused vinaigrette. (Option of truffle French fries instead of garden	nade, Roma tomatoes and sweet onion salad tossed in an 1837 Green Tea
CLUB SANDWICH	atoes and lettuce chiffonade in a tartare salad and an 1837 Green Tea infused
SMOKED SALMON CLUB Toasted artisanal pain de mie with smoke avocado, house cucumber pickles, Roma accompanied by a delicate green salad and	ed salmon and dill cream layered with tomatoes and lettuce chiffonade,



TEA TIME

From 2pm to 6pm

TEATIME SET MENUS

CHIC \$46

• Hot or iced tea*

* Supplement for teas over \$12

- Assortment of finger sandwiches:
 - 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.
 - 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





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



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

- 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



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
CRÈME BRÛLÉE
RUM BABA
SINGAPORE SURPRISE
CHOCOLATE MOELLEUX





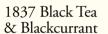
MACARONS

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







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.



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.

Choice of 2 scoops **\$14**

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 3 scoops \$18





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 Ćhocolate Ganache



African Ball Tea, Peanut & Salted Caramel



Brothers Club Tea, Maple Syrup & Pecan



Miraculous Mandarin Lemon Bush Tea, Tea, Sesame & Honey 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



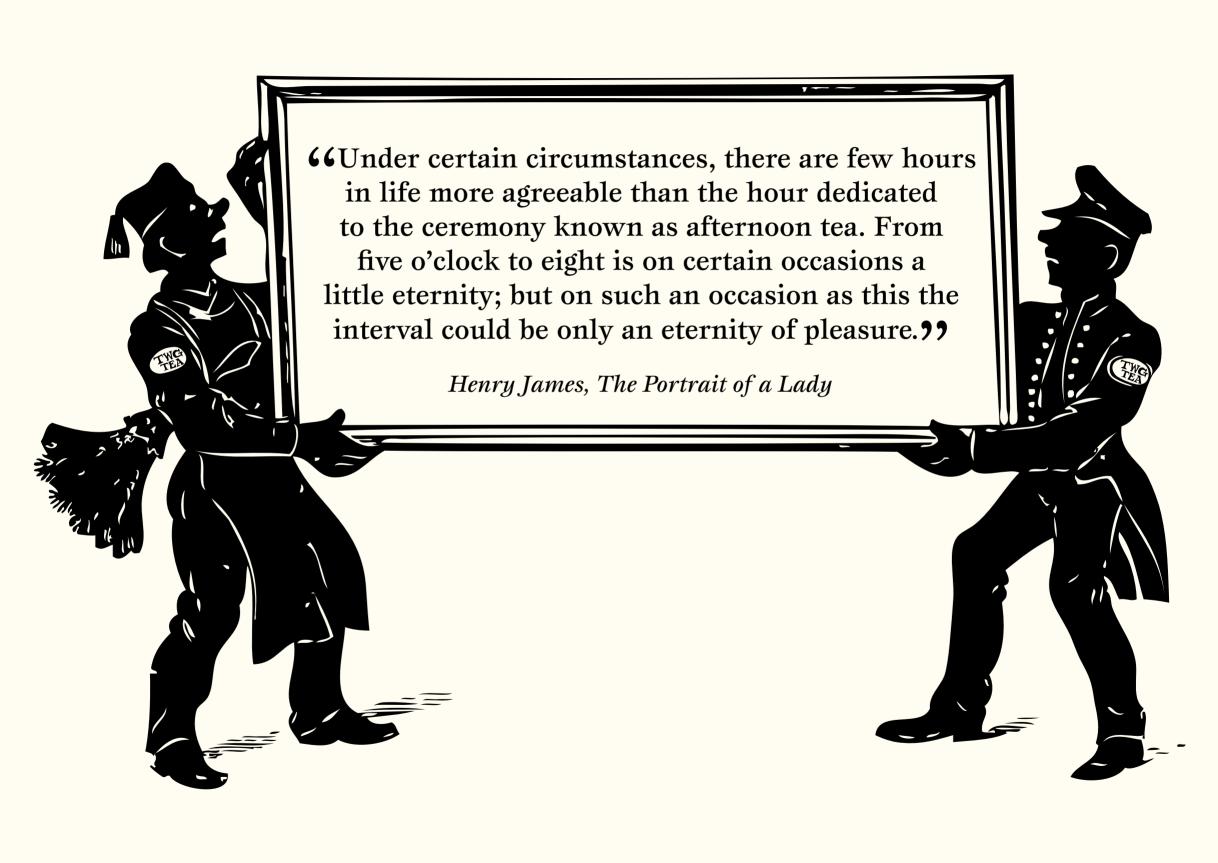




BEVERAGES

FRESHLY SQUEEZED JUICES PINEAPPLE\$10
APPLE
WATER SPARKLING WATER \$10 STILL WATER \$10
TEA COCKTAIL
PRESTIGE
TEA MOCKTAILS
DULCET ROSE
HAWAIIAN BREEZE
SUNRISE
SUMMER ROUGE
TEA SHAKE
WINES
PIERRE FERRAUD SAUVIGNON BLANC Glass, \$20 Bottle, \$88
PIERRE FERRAUD CABERNET SAUVIGNON Glass, \$20 Bottle, \$88
CHAMPAGNES
TAITTINGER BRUT RESERVE NV







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