

THE FINEST TEAS OF THE WORLD

MÉLANGES EXQUIS

MILLÉSIMES D'EXCEPTION



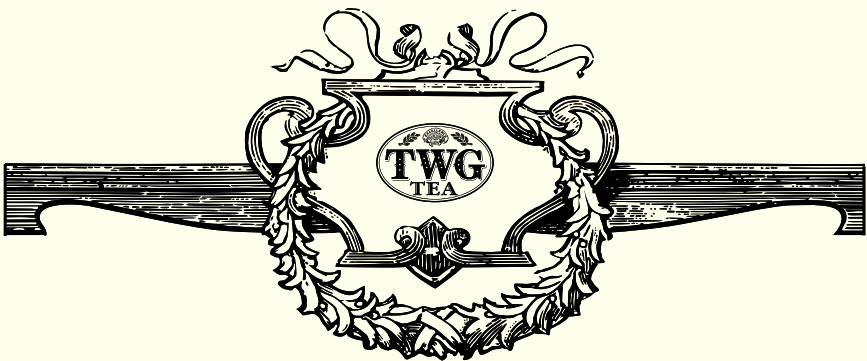
GRANDS CRUS PRESTIGE

MENU



BRUNCH 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.



BRUNCH

From 10am to 3pm

GOURMET \$72

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of Eggs Benedict or Smoked Salmon Club or Club Sandwich
- Choice of 5 TWG Tea Macarons or 2 freshly baked Scones served with TWG Tea jelly and whipped cream
- Pâtisserie from our trolley

* Supplement for teas over \$12

MIDSUMMER \$75

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of 5 TWG Tea Macarons or 2 freshly baked Scones served with TWG Tea jelly and whipped cream
- Choice of Ocean Trout Salad or Chicken Salad or Prawn Salad
- Pâtisserie from our trolley

* Supplement for teas over \$12

DIGNITARY \$79

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of 5 TWG Tea Macarons or 2 freshly baked Scones served with TWG Tea jelly and whipped cream
- Choice of Wagyu Beef Lasagna or Roasted Barramundi & Red Curry or Genmaicha Truffle Spaghetti
- Pâtisserie from our trolley

* 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.

SANDWICHES

CLUB SANDWICH

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

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)



Club Sandwich



Tiger Prawn Salad

SALADS

TIGER PRAWN SALAD

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

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.

HONEY GLAZED CHICKEN SALAD

Warm honey glazed organic chicken breast topped with 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.



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HOT DISHES

EGGS 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.

WAGYU BEEF LASAGNA

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

ROASTED BARRAMUNDI & RED CURRY

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.

GENMAICHA TRUFFLE SPAGHETTI

Spaghetti 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.



Eggs Benedict

TWIG TEA AT SWISSÔTEL THE STAMFORD • TWIG TEA ON THE BAY AT MARINA BAY SANDS
TWIG TEA GARDEN AT MARINA BAY SANDS • TWIG TEA AT TAKASHIMAYA L2 • TWIG TEA AT ION ORCHARD • 15 APRIL 2026



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