



ANNIVERSARY SET MENU

A toast to the occasion, TWG Tea invites you to embark on a tantalizing journey with 5 curated experiences across 5 iconic locations – for a gastronomical adventure, steeped in luxury. An exercise in creativity: savour the purest ingredients, infused with our daring collection of fine harvest teas and exclusive blends. As an innovator of tea gastronomy, we present updated classics and nostalgic crowd-pleasers – with a touch of ceremony.



ANNIVERSARY EDITION

STARTER

Maine lobster and avocado timbale, accompanied by spicy mayonnaise, bread chips and artisanal onion pickles, served with a Love Me Tea infused vinaigrette.

MOCKTAIL **\$16**

Refreshing mocktail of green apple purée infused with Happy Birthday Tea garnished with red apple.

COCKTAIL **\$22**

Sparkling white wine cocktail infused with Timeless Tea.

ON THE BAY AT MARINA BAY SANDS

MAIN COURSE

Roasted chicken thigh marinated with peanuts, tonka beans, and dried chilli, served with Japanese okra and a White Earl Grey infused granola, complemented with spicy green curry rice.

DESSERT

Meringue filled with a scoop of Vanilla Bourbon Tea infused ice cream and Silver Moon Tea infused strawberry sorbet, topped with vanilla chantilly and mixed berries.

HOT TEA

SE CHUNG

The beautiful rolled leaves of this TWG China oolong infuse into a clear and tasty infusion with notes of honey and flowers, tinged with the sweet fragrance of apricots and a hint of woody astringency.

- or -

ICED TEA

HAPPY BIRTHDAY TEA

A joyous melody of flavours and colours, this mild black tea is blended with a festive melange of sweet red berries and a touch of vanilla. A tea to celebrate every day of the year.

STARTER + MAIN COURSE + TEA + DESSERT **\$85**

MAIN COURSE + TEA + DESSERT **\$58**



Peanut Chicken

TAKASHIMAYA L2

MAIN COURSE

Pan-roasted black cod complemented by a dashi broth infused with Meleng FBOP and French Earl Grey, accompanied by steamed baby nai bai, shimeji mushrooms and sautéed oyster mushroom, served with Korean garlic brown rice.



Black Cod with Dashi Broth

DESSERT

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

HOT TEA

MOROCCAN MINT TEA

A great favourite, this fine TWG Tea green tea is perfectly blended with suave and strong Sahara mint. A timeless classic.

- or -

ICED TEA

TIMELESS TEA

A swirling eddy of savours, this classic black tea, blended with a passionate bouquet of hibiscus and bright flowers, turns back the hands of time, producing a refreshing cup with a lingering floral aftertaste. For those moments of eternal emotion.

STARTER + MAIN COURSE + TEA + DESSERT..... \$98
MAIN COURSE + TEA + DESSERT..... \$72

MAIN COURSE

Pan-seared Hokkaido scallops served with lobster emulsion, accompanied by crushed potatoes infused with Green of Fujian Tea, seaweed butter and an assortment of garden vegetables.

DESSERT

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

HOT TEA

CEDERBERG MOUNTAIN TEA

An enveloping, theine-free red tea that yields a rich aftertaste inflected with notes of sweetness. This tea can be served hot or iced at any time of the day.

- or -

ICED TEA

NUMBER 15 TEA

A marvellously unique green tea. Comforting sweet spices contrast with the rare flavours of Sicilian bitter orange and raw ginkgo leaves, which impart a surprising taste of ripe starfruit on the palate.

STARTER + MAIN COURSE + TEA + DESSERT..... \$86

MAIN COURSE + TEA + DESSERT..... \$72



Apple Tatin

ION ORCHARD

MAIN COURSE

New Zealand King salmon glazed with house teriyaki sauce served with a Matcha beurre blanc, accompanied by creamy coconut rice, crispy oyster mushrooms and edamame beans.

DESSERT

Crème brûlée infused with Okayti Tea, Napoleon Tea and Vanilla Bourbon Tea.

HOT TEA

JASMINE MONKEY KING

A marvellous hand-picked green tea composed of the finest quality buds and young leaves, blended with sensual night-blooming jasmine. Ancient Chinese folklore recounts how monkeys were used to harvest tea leaves such as these on steep mountain ridges. This intoxicating infusion yields a mellow and relaxing aroma with a touch of floral sweetness.

- or -

ICED TEA

HAPPY BIRTHDAY TEA

A joyous melody of flavours and colours, this mild black tea is blended with a festive melange of sweet red berries and a touch of vanilla. A tea to celebrate every day of the year.

STARTER + MAIN COURSE + TEA + DESSERT \$88

MAIN COURSE + TEA + DESSERT..... \$60



Matcha Salmon

🌿 GARDEN AT MARINA BAY SANDS 🌿

MAIN COURSE

Braised wagyu short ribs infused with Shen Nong Tea, served with blanched asparagus, shiitake mushrooms and Vichy carrots, topped with a free-range sous-vide egg, bread croutons and nasturtium leaves.



Singapore Surprise

DESSERT

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.

HOT TEA

NUWARA ELIYA OP

A black tea from the lofty hills of the celebrated island of Ceylon, this TWG Tea Orange Pekoe is renowned for its light and generous complexity.

- or -

ICED TEA

ANNIVERSARY TEA

To tantalise the palate and enrich a festive occasion, this black tea blend is smooth and sumptuous, with a hint of exotic fruits from the Bermuda Triangle and notes of Tahitian spice. A marvellous party tea.

STARTER + MAIN COURSE + TEA + DESSERT..... \$105
MAIN COURSE + TEA + DESSERT..... \$75