



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 \$48

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of Eggs Benedict or Manhattan Sandwich or Club Sandwich.
- 1 set of Viennoiseries. Served with TWG Tea jelly and whipped cream.
- Pâtisserie from our trolley

* Supplement for teas over \$11

MIDSUMMER \$52

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Pineapple juice
- 1 set of Viennoiseries. Served with TWG Tea jelly and whipped cream.
- Choice of Ocean Trout Salad or Honey Glazed Chicken Salad or Smoked Salmon & Shrimp Salad.
- Pâtisserie from our trolley

* Supplement for teas over \$11

DIGNITARY \$54

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Pineapple juice
- 1 set of Viennoiseries. Served with TWG Tea jelly and whipped cream.
- Choice of Beef Lasagna or Roasted Barramundi & Red Curry or Sencha Prestige Chicken & Risotto
- Pâtisserie from our trolley

* Supplement for teas over \$11



SANDWICHES

CLUB SANDWICH \$24

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

(Option of truffle French fries instead of garden salad, \$4 supplement applies)

MANHATTAN SANDWICH \$22

Toasted artisanal pain de mie layered with beef pastrami, grilled turkey bacon, mild curry coleslaw, melted smoked cheddar and sweet gherkins pickles, accompanied by a delicate green salad and an 1837 Green Tea infused vinaigrette.



Club Sandwich



Smoked Salmon & Shrimp Salad

SALADS

OCEAN TROUT SALAD \$28

Seared Tasmanian ocean trout on a bed of Tuscan kale salad with roasted pumpkins, puffed wild rice, broccoli and cauliflower seasoned with a calamansi dressing, served with fresh pomegranate and an Indian Night Tea infused beetroot relish.

HONEY GLAZED CHICKEN SALAD \$26

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 soft cooked quail eggs.

SMOKED SALMON & SHRIMP SALAD \$26

Scottish smoked salmon and poached shrimp accompanied by a romaine lettuce and fennel salad elegantly garnished with yoghurt marinated cucumbers, avocado, cherry tomatoes and a hard-boiled egg served with a Tokyo-Singapore Tea infused dressing.

HOT DISHES

EGGS BENEDICT \$21

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 beef pastrami, smoked salmon or guacamole with feta cheese, served with a choice of orange and saffron hollandaise sauce or béarnaise sauce.

BEEF LASAGNA \$26

Oven-baked layers of pasta with a beef ragout, béchamel and Emmental cheese, accompanied by Taiping Houkui infused cheese chips served with fresh tangy tomato coulis and artisanal basil pesto.

ROASTED BARRAMUNDI & RED CURRY \$28

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.

SENCHA PRESTIGE CHICKEN & RISOTTO \$30

French yellow chicken breast crusted with Sencha Prestige and mustard, accompanied by black rice risotto and garden vegetables, served with a pommery mustard cream sauce.



27 APRIL 2021



Prices are not inclusive of service charge or goods & services tax. Minimum order of one teapot per person.
PLEASE ASK YOUR WAITER ABOUT ALLERGENS.