



# 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 pure and natural gourmet ingredients. To showcase our collection of fine harvest teas and exclusive blends, we infuse tea into each recipe as a precious ingredient, to impart a special 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 ..... ¥208

- Hot or iced tea\*
- Freshly squeezed Apple or Orange juice
- Eggs Benedict or Cheese & Mushroom Omelette
- Brioche French toast served with TWG Tea jelly and whipped cream
- Pâtisserie from our trolley

\* Supplement for teas over ¥70

## MIDSUMMER ..... ¥268

- Hot or iced tea\*
- Freshly squeezed Apple or Orange juice
- Choice of 2 Scones or Muffins served with TWG Tea jelly and whipped cream
- Choice of Iberico Ham & Burrata Cheese Salad or Salmon Gravlax & Prawn Salad
- Pâtisserie from our trolley

\* Supplement for teas over ¥70

## DIGNITARY ..... ¥298

- Hot or iced tea\*
- Freshly squeezed Apple or Orange juice
- Choice of 2 Scones or Muffins served with TWG Tea jelly and whipped cream
- Choice of Seafood Spaghetti or Iberico Pork Loin.
- Pâtisserie from our trolley

\* Supplement for teas over ¥70

## EGGS A LA CARTE

### EGGS BENEDICT ..... ¥138

Toasted artisanal English muffins topped with two poached farmhouse eggs served with orange and saffron hollandaise sauce and a choice of iberico ham, salmon gravlax or guacamole with feta cheese accompanied by a petite mesclun salad tossed in a Bain de Roses Tea infused vinaigrette.

### CHEESE & MUSHROOM OMELETTE ..... ¥128

Comté cheese, mushroom and bacon omelette accompanied by a composed mesclun salad tossed in a Bain de Roses Tea infused vinaigrette, served with fermented black beans scented fresh tomato sauce.



Eggs Benedict

## SALADS AND COLD DISHES

### IBERICO HAM & BURRATA CHEESE SALAD ..... ¥168

Iberico ham and creamy burrata cheese on a bed of heirloom cherry tomatoes tossed in an Imperial Lapsang Souchong infused balsamic vinegar sweet dressing accompanied by avocado, shallots confit and Taggiasa black olives with herbs.

### SALMON GRAVLAX & PRAWN SALAD ..... ¥158

Salmon gravlax and pan-seared tiger prawns topped on butter lettuce and fennel salad elegantly garnished with yoghurt marinated cucumbers, avocado, heirloom cherry tomatoes, baby corn and pickled beetroot with a Pure Ambrosia Tea infused vinaigrette.

## HOT DISHES

### SEAFOOD SPAGHETTI ..... ¥178

Pan-seared tiger prawns, blue mussel, octopus and heirloom cherry tomatoes topped on a bed of vibrant squid ink spaghetti tossed in a Timeless Tea infused light Szechuan chilli and garlic oil, garnished with parsley.



*Seafood Spaghetti*

### IBERICO PORK LOIN ..... ¥178

Oven-roasted Iberico pork loin (160g) accompanied by pumpkin mousseline, braised sauerkraut, cauliflower, pearl onion and black garlic purée served with a Smoky Earl Grey infused char siew sauce.



*Iberico Pork Loin*

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