



# 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 ..... \$62

- Hot or iced tea\*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of Eggs Benedict or Brooklyn Sandwich or Club Sandwich or Vanilla Berry Pancakes or Poached Pear Waffles.
- Choice of 1 set of Viennoiseries. Served with TWG Tea jelly and whipped cream.
- Pâtisserie from our trolley

\* Supplement for teas over \$11

## MIDSUMMER ..... \$65

- Hot or iced tea\*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of 1 set of Viennoiseries. Served with TWG Tea jelly and whipped cream.
- Choice of Ocean Trout Salad or Smoked Duck Salad or Tiger Prawn Salad.
- Pâtisserie from our trolley

\* Supplement for teas over \$11

## DIGNITARY ..... \$69

- Hot or iced tea\*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of 1 set of Viennoiseries. Served with TWG Tea jelly and whipped cream.
- Choice of Genmaicha Mushroom Linguine or Smoked Salmon Savoury Crêpe or Wagyu Burger.
- Pâtisserie from our trolley

\* Supplement for teas over \$11



Poached Pear Waffles

## SANDWICHES

### CLUB SANDWICH ..... \$30

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, \$8 supplement applies)*

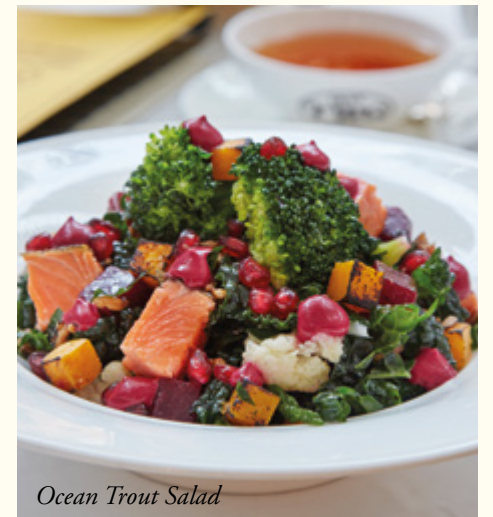
### BROOKLYN SANDWICH ..... \$28

Toasted artisanal pain de mie layered with beef chiffonade, house-made pickles, red cabbage, mozzarella cheese sprinkled with Matcha and spicy celery relish dressing, served with coleslaw.

*(Option of truffle French fries instead of coleslaw, \$8 supplement applies)*



Brooklyn Sandwich



Ocean Trout Salad

## SALADS

### OCEAN TROUT SALAD ..... \$30

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.

### SMOKED DUCK SALAD ..... \$28

Smoked duck breast and grilled chicken on a bed of opulent butterhead lettuce salad elegantly garnished with breaded soft boiled free-range egg, tomato, avocado and mozzarella cheese sprinkled with Matcha.

### TIGER PRAWN SALAD ..... \$28

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.

## HOT DISHES

### EGGS BENEDICT ..... \$26

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 tomato béarnaise sauce.

### GENMAICHA MUSHROOM LINGUINE ..... \$29

Linguine pasta tossed with sautéed forest mushroom in a light garlic and cream sauce, accompanied by wilted spinach, roasted asparagus and a soft cooked egg topped with Genmaicha furikake.

### SMOKED SALMON SAVOURY CRÊPE ..... \$30

Savoury buckwheat crêpe infused with Imperial Oolong served with Scottish smoked salmon, wilted chayote and sour cream with dill.

### WAGYU BURGER ..... \$32

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.

### VANILLA BERRY PANCAKES ..... \$19

Pancakes accompanied by fresh berries, vanilla Chantilly cream and maple syrup, served with a choice of one scoop of tea ice cream or sorbet.

### POACHED PEAR WAFFLES ..... \$19

Waffles accompanied by poached pears infused with Red of Africa Tea served with chocolate sauce, almond slices and a choice of one scoop of tea ice cream or sorbet.



*Eggs Benedict*

TWG TEA AT SWISSÔTEL THE STAMFORD • 24 JUNE 2022



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.