



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.
- Choice of 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
- Choice of 1 set of Viennoiseries. Served with TWG Tea jelly and whipped cream.
- Choice of Ocean Trout Salad or Honey Glazed Chicken Salad or Nicoise Prawn Salad.
- Pâtisserie from our trolley

* Supplement for teas over \$11

DIGNITARY \$54

- 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 Salmon Burgundy or Wagyu Burger.
- 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



Nicoise Prawn Salad

SALADS

OCEAN TROUT SALAD \$28

Searched 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.

NICOISE PRAWN SALAD \$28

Tuna belly confit and roasted Caledonian shrimp accompanied by a mesclun salad elegantly garnished with baby potatoes cooked in Purple Buds Tea, edamame, sweet bell peppers and taggiasca olives tossed in a honey lemon 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.

GENMAICHA MUSHROOM LINGUINE \$24

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.

SALMON BURGUNDY \$30

Salmon in a Burgundy red wine sauce and horseradish cream, accompanied by sautéed potatoes infused with Lu An Gua Pian, caramelised pearl onions, smoked duck lardons and mushrooms.


WAGYU BURGER \$27

Wagyu beef burger served on an artisanal bun with lettuce, tomato and Comté cheese, topped with tomato sauce and accompanied by truffle Matcha French fries.



Eggs Benedict

TWG TEA AT SWISSÔTEL THE STAMFORD • 6 MAY 2021

 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.