

THE FINEST TEAS OF THE WORLD

MÉLANGES EXQUIS

MILLÉSIMÉS D'EXCEPTION

1837

TWG

TEA

GRANDS CRUS PRESTIGE

MENU



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.



BREAKFAST

BREAKFAST SET MENU

GOURMAND AED 150

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Watermelon juice
- 1837 Eggs Benedict
- Choice of a pâtisserie from our trolley or 2 Scones or Muffins served with TWG Tea jelly and whipped cream.

* Supplement for teas over AED36

ALL-DAY DINING

EGGS

OASIS BREAKFAST AED 78

A choice of scrambled, omelette or over-easy free-range eggs, served with a platter of smoked salmon, veal sausage, fresh guacamole, feta and toasted bread, drizzled with a Smoky Earl Grey infused oil.

1837 EGGS BENEDICT AED 78

Toasted English muffins topped with a choice of smoked salmon, guacamole or wilted baby spinach with feta and Tahini dressing ; and two poached free-range eggs accompanied by a petite mesclun salad tossed in an 1837 Green Tea infused vinaigrette, served with orange and saffron hollandaise sauce.

SALADS & COLD DISHES

SMOKED SALMON & SHRIMP PLATE AED 88

Smoked salmon and cooked shrimp served with a dill cream sprinkled with Gyokuro Samurai tea leaves, homemade pickles and a mesclun salad, accompanied by toasted bread.

ROASTED CHICKEN SALAD AED 88

Grilled Smoky Earl Grey chicken breast on a bed of Romaine lettuce tossed in a homemade yoghurt and parmesan dressing, elegantly garnished with quail eggs, cherry tomatoes, Comté cheese and blueberries.

SALADS & COLD DISHES (CONTINUED)

SMOKED SALMON & TZATZIKI SALAD AED 88

Scottish smoked salmon and poached shrimp accompanied by a Romaine lettuce and fennel shaving salad, elegantly garnished with a yoghurt and cucumber dip, avocado and cherry tomatoes, served with a Tokyo-Singapore Tea infused dressing.

MEAT

BRAISED SHORT RIBS AED 138

Truffle braised short ribs infused with Imperial Pu-Erh, served with trumpet mushrooms and an artisanal potato and cheese aligot.

WAGYU BURGER AED 112

Wagyu beef burger served on a toasted bun with lettuce, tomato, Comté cheese and house-made pickles, accompanied by mesclun salad and Matcha truffle vegetable chips.

FISH

COD FISH PAPILOTE AED 138

Cod fish en papillote infused with Gyokuro Samurai, served with a saffron hollandaise sauce, accompanied by a fennel confit and seaweed pilaf rice.

CROQUES & SANDWICHES

CROQUE SALMON AED 68

Warm toasted sandwich with smoked salmon, French Comté cheese and an 1837 Black Tea infused béchamel sauce, accompanied by a delicate green salad and house vinaigrette.

TRUFFLE CROQUE AED 68

Warm toasted sandwich with roasted Portobello mushroom and Emperor Pu-Erh infused white truffle béchamel sauce, accompanied by a delicate green salad and house vinaigrette.

CLUB SANDWICH AED 88

Toasted bread with slow-cooked chicken breast layered with fried egg and veal bacon, Roma tomatoes and lettuce chiffonade in a Pommery whole grain mustard mayonnaise, accompanied by a delicate green salad and 1837 Green Tea infused vinaigrette.

CROQUES & SANDWICHES (CONTINUED)

CLUB SALMON AED 88

Toasted bread with smoked salmon, artisanal pickled cucumber, avocado, Roma tomatoes and lettuce chiffonade with a dill cream, accompanied by a delicate green salad and 1837 Green Tea infused vinaigrette.

CRAB & PRAWN CLUB AED 88

Toasted focaccia bread with guacamole and chilled crab in a cocktail sauce, layered with tiger prawn, Roma tomatoes and sweet onion pickles accompanied by a delicate green salad tossed in an 1837 Green Tea infused vinaigrette.

FINGER SANDWICHES

Assortment of finger sandwiches, one pair each: AED 95

- Matcha shortbread topped with smoked salmon and dill cream.
- Mini tart garnished with flower crab meat and cocktail sauce topped with Gyokuro Samurai tea leaves.
- Toasted Smoky Earl Grey brioche with chicken and Wagyu chorizo tossed in a cheesy tomato antipasti.
- Mini truffle croque infused with Emperor Pu-Erh.

————— *Accompanied by a delicate green salad and house vinaigrette.* —————

TEA TIME

TEA TIME SET MENUS

1837 AED 70

- Hot or iced tea*
- Choice of 2 Muffins or Scones served with TWG Tea jelly and whipped cream, or a pâtisserie from our trolley.

* Supplement for teas over AED36

FORTUNE AED 125

- Hot or iced tea*
- Choice of Truffle Croque or Croque Salmon.
- Choice of 2 Muffins or Scones served with TWG Tea jelly and whipped cream, or a pâtisserie from our trolley.

* Supplement for teas over AED36

TEA TIME (CONTINUED)

CHIC AED 120

- Hot or iced tea*
- Assortment of finger sandwiches:
 - Matcha shortbread topped with smoked salmon and dill cream.
 - Mini tart garnished with flower crab meat and cocktail sauce topped with Gyokuro Samurai tea leaves.
 - Toasted Smoky Earl Grey brioche with chicken and Wagyu chorizo tossed in a cheesy tomato antipasti.
 - Mini truffle croque infused with Emperor Pu-Erh.
- Choice of 2 freshly baked Muffins or Scones served with TWG Tea jelly and whipped cream, or a pâtisserie from our trolley.

* Supplement for teas over AED36

PARISIAN (serves 2) AED 218

- Choice of 2 hot or iced teas*
- Assortment of finger sandwiches, one pair each:
 - Warm Matcha shortbread with smoked salmon and dill cream.
 - Mini tart garnished with flower crab meat and cocktail sauce topped with Gyokuro Samurai tea leaves.
 - Toasted Smoky Earl Grey brioche with chicken and Wagyu chorizo tossed in a cheesy tomato antipasti.
- Choice of Truffle Croque or Croque Salmon.
- Choice of 2 freshly baked Muffins or Scones served with TWG Tea jelly and whipped cream, or a pâtisserie from our trolley.

* Supplement for teas over AED36

DESSERTS

TWG Tea desserts are entirely conceived, crafted and delivered by hand to ensure the very finest quality to our customers. Created as ethereal desires, these gastronomic images are as delicious as they are fleeting, to bring you back, time and again, to the tea table, nostalgic of moments past...

VIENNOISERIES

Served with TWG Tea jelly and whipped cream.

- Chocolate Muffin, 2pcs AED 38
- Blueberry Muffin, 2pcs AED 38
- Scones, 2pcs AED 38

DESSERTS (CONTINUED)

FROM THE TROLLEY

Choose from our trolley of tea-infused pâtisseries, conceived and crafted fresh daily.

PASTRY OF THE MONTH AED 42

HAZELNUT DACQUOISE AED 42

Hazelnut dacquoise with croustillant praline, layered with Almond Tea infused hazelnut chantilly and a refreshing yuzu mango confit.

BLUEBERRY CHEESECAKE AED 42

Baked cheesecake layered with blueberry confit, ladyfinger biscuits and cheesecake mousse on a Silver Moon Tea infused biscuit base, garnished with fresh blueberries.

LEMON TART AED 42

Lemon cream infused with Geisha Blossom Tea in a vanilla tart.

CHOCOLATE TART AED 42

Chocolate ganache tart, topped with a chocolate Chantilly cream infused with Chocolate Tea.

MANGO YUZU CAKE AED 42

Mango yuzu mousse layered with Vanilla Bourbon Tea infused vanilla crèmeux and yuzu mango confit on a coconut sable, garnished with a coconut marshmallow.

TEA ICE CREAM & TEA SORBET

*Handmade from only the finest and freshest natural ingredients,
TWG Tea ice cream & sorbet are all uniquely infused with our teas.
Choose from the selection below:*

TEA ICE CREAM

VANILLA BOURBON TEA

Red tea blended with aromatic vanilla bean.

- Choice of 1 scoop **AED 15**
- Choice of 2 scoops **AED 28**
- Choice of 3 scoops **AED 40**

TEA SORBET

BAIN DE ROSES TEA

Darjeeling black tea with roses and hints of vanilla.

- Choice of 1 scoop **AED 15**
- Choice of 2 scoops **AED 28**
- Choice of 3 scoops **AED 40**

BEVERAGES

FRESHLY SQUEEZED JUICES

- WATERMELON** **AED 30**
- APPLE** **AED 30**
- ORANGE** **AED 30**

WATER

- SPARKLING WATER** **AED 30**
- STILL WATER** **AED 30**

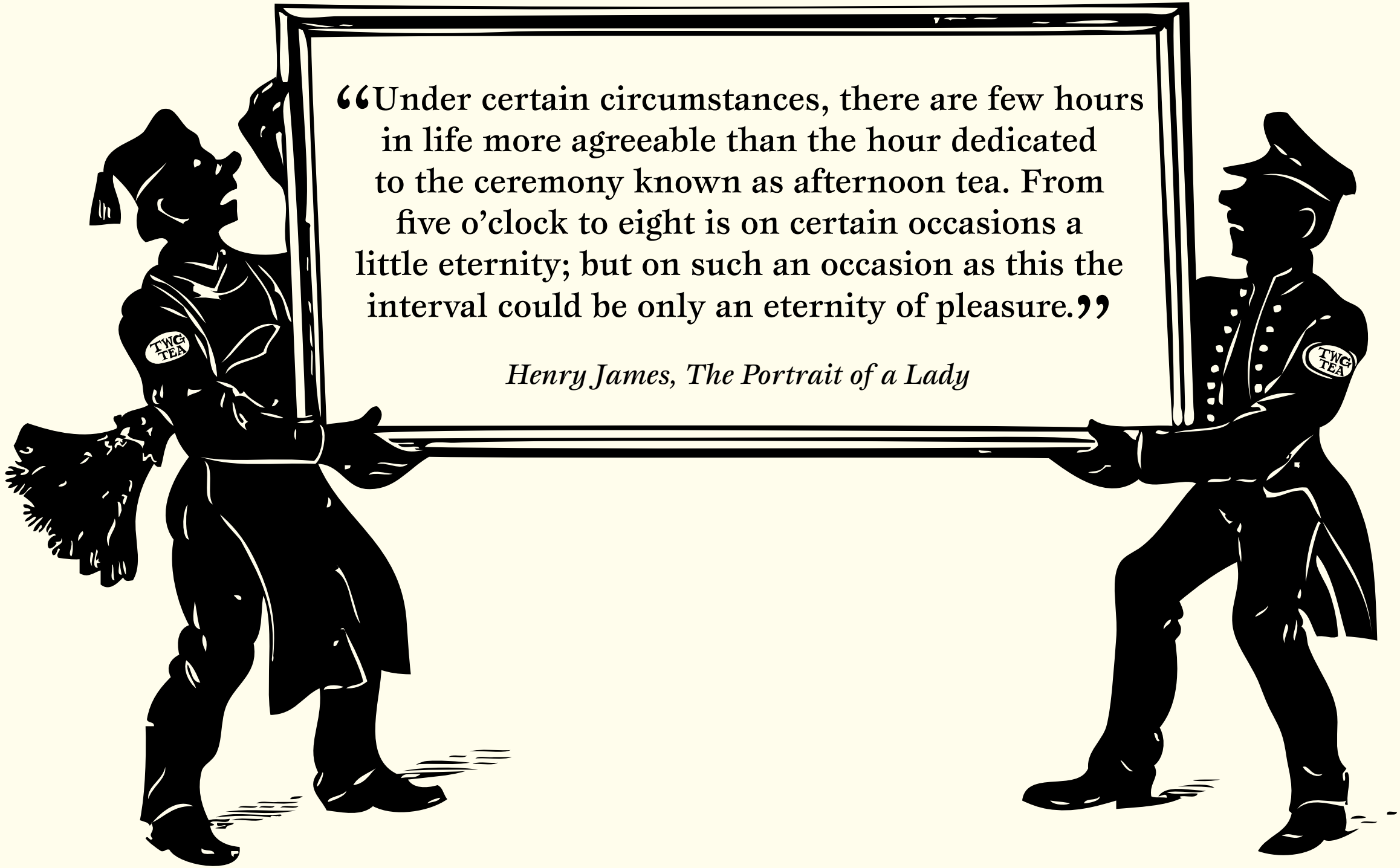
TEA MOCKTAILS

- EXPLORER** **AED 35**
Mocktail of freshly squeezed orange juice and Paris-Singapore Tea.

- PINK BEAUTY** **AED 35**
Mocktail of fresh watermelon juice and Green Beauty Tea.

- SPARKLING JASMINE** **AED 35**
Refreshing mocktail of sparkling lemonade and Jasmine Queen Tea.

- TEA SHAKE** **AED 35**
TWG Tea Milkshake with any Tea Ice Cream or Tea Sorbet.

A black and white illustration of two men in suits holding a large rectangular sign. The man on the left is wearing a top hat and a long coat, and is holding a large, dark, fringed object. The man on the right is wearing a peaked cap and a long coat. Both men have a circular patch on their left sleeve that says "TWC TEA". The sign they are holding contains a quote in a serif font.

“Under certain circumstances, there are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea. From five o’clock to eight is on certain occasions a little eternity; but on such an occasion as this the interval could be only an eternity of pleasure.”

Henry James, The Portrait of a Lady



THE WORLD OF TWG TEA

TWG Tea, the finest luxury tea brand in the world, was established in Singapore and celebrates the year 1837 when the island became a trading post for teas, spices and fine epicurean products. TWG Tea, which stands for The Wellbeing Group, was founded in 2008 as a luxury concept that incorporates unique and original retail Boutiques, exquisite Tea Salons and an international distribution network to professionals.

Committed to offering teas directly from source gardens, TWG Tea's collection – the largest in the world – numbers well over 800 different whole-leaf teas, including single estate fine harvests from every tea producing country and exclusive hand crafted tea blends. Internationally recognised as a true innovator with the creation of new varieties of tea every season in collaboration with the world's most renowned gardens, TWG Tea also offers timeless tea accessories and delicate tea-infused gourmet sweets.

At the forefront of tea gastronomy, TWG Tea draws from its vast collection to conceive sweet and savoury dishes which incorporate our signature teas as a most precious ingredient, to introduce a whole new world of taste sensations and flavours to gourmands and tea lovers when they dine at our Tea Salons. With breakfast, brunch, lunch, afternoon tea and dinner specialties, as well as chic tea beverages and cocktails, tea is woven into every aspect of the meal - an unmistakable nuance that deliciously enhances every dish.

Welcome to the world of TWG Tea!

TWGTea.com

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