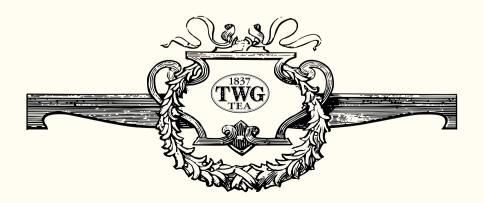


MENU



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.



ALL-DAY DINING

11.30am to 9.30pm

SOUP

SOUP OF THE DAY 120 $\underline{\mathfrak{q}}$

Please ask your waiter for today's special creation.

SALADS, EGGS & STARTERS

EGGS BENEDICT 220₫

Toasted artisanal English muffins topped with two poached farmhouse eggs served with porcini hollandaise sauce and a choice of truffle mushroom duxelle, turkey ham or smoked salmon accompanied by a petite mesclun salad tossed in an 1837 Black Tea infused vinaigrette.

FOIE GRAS TERRINE 460**₫**

Duck liver terrine "mi-cuit" served with speculoos crisps, toasted brioche and spring vegetables tossed in an 1837 Green Tea infused vinaigrette.



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

SMOKED DUCK & FOIE GRAS SALAD 460 d

An elegant mesclun salad with a composition of smoked duck breast and a foie gras medallion, white asparagus poached in White House Tea, French beans and cherry tomatoes, served with soft quail eggs and roasted pine nuts.

TIGER PRAWN SALAD 340**₫**

Pan-seared tiger prawns coated with a spicy oriental dressing, served with a garden salad tossed with strawberries, mango and grapefruit segments in a Strawberry Tea infused vinaigrette.

ORIENTAL CHICKEN SALAD 380 d

Honey glazed chicken breast and crunchy cereal topped on a bed of frisée salad with julienne of carrot tossed in a Tibetan Secret Tea infused vinaigrette, served with cucumbers, cherry tomatoes and soft cooked quail eggs.





MEAT

grapes and crisp chicken skin.

WAGYU BURGER Wagyu beef burger served on an artisanal bun with lettuce, tomato and Comté cheese topped with a barbeque sauce infused with Smoky Earl Grey and accompanied by matchstick potatoes and a mesclun salad.
WAGYU BEEF STEAK
CHICKEN BOURGUIGNONNE



FISH

SALMON CONFIT	390đ
Lightly seared Norwegian salmon confit in Vanilla Tea infused oil served with Japanese sweet potato purée and green asparagus, accompanied by artisanal pickles and a hazelnut butter hollandaise sauce.	
BLACK COD Pan-roasted black cod complemented by a dashi broth infused with Meleng FBOP and French Earl Grey, accompanied by steamed baby nai bai, shimeji and sautéed oyster mushrooms, served with Korean garlic brown rice.	390 <u>đ</u>

CROQUES & SANDWICHES

From 2pm to 6pm

CROQUE SALMON
CROQUE MONSIEUR
Toasted homemade pain de mie with slow-cooked chicken breast layered with fried egg and smoked veal bacon, Roma tomatoes and lettuce chiffonade in a Pommery grain mustard mayonnaise sauce, served with a delicate green salad tossed in an 1837 Green Tea infused vinaigrette.
ROYAL CLUB SANDWICH



SIDE DISHES

• Garden salad tossed in an 1837 Green Tea infused vinaigrette. 130₫

• Plate of French fries drizzled with pure white Alba truffle oil

TEA TIME

From 2pm to 6pm

FINGER SANDWICHES

Assortment of 5 finger sandwiches:		420₫
------------------------------------	--	------

- Foie gras medallion with artisanal Summer Palace Tea infused cherry jam
- Warm lamb and vegetable mille-feuille infused with Moroccan Mint Tea
- Smoked salmon and horseradish cream with nori and Genmaicha furikake
- Mimosa egg sandwich with aioli and mirror quail egg
- Smoky Russian Tea infused tomato bread with pesto chicken and stracciatella cheese

TEA TIME SET MENUS



1837 355**₫**

- Hot or iced tea*
- Choice of 2 freshly baked muffins or scones served with TWG Tea jelly and whipped cream or a pâtisserie from our trolley
- A choice of 3 TWG Tea macarons
- * Supplement for teas over 150d.

CHIC 475**₫**

- Hot or iced tea*
- Assortment of finger sandwiches:
 - Smoked salmon and horseradish cream with nori and Genmaicha furikake
 - Mimosa egg sandwich with aioli and mirror quail egg
 - Smoky Russian Tea infused tomato bread with pesto chicken and stracciatella cheese
- 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 150d.

FORTUNE 585₫

- Hot or iced tea*
- Choice of warm croque monsieur 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
- A choice of 3 TWG Tea macarons
- * Supplement for teas over 150d.



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...



CF	ÈN	ME BRÛLÉE	 	 		 	 168₫
					~		

A refreshing return to the traditional French confection, these two miniature crème brûlées are delightfully infused with Napoleon Tea.

CHOCOLATE TRUFFLE CAKE 200 d

A luxurious dark truffle chocolate cake topped with a scoop of Earl Grey Fortune & Chocolate ice cream and served with Vanilla Bourbon Tea infused chocolate crumble.

Baked cheesecake with blackcurrant marmalade and red fruit confit served with a scoop of 1837 Black Tea & Blackcurrant sorbet.

FROM THE TROLLEY 200 d

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

VIENNOISERIES

Served with TWG Tea jelly and whipped cream.

 Muffins, 2pcs 	 .50₫
• Scones, 2pcs	 50đ

MACARONS

TWG Tea's renowned crispy almond biscuit with a soft centre. Infused with our signature teas, TWG Tea has transformed the macaron into a uniquely memorable confection.

42₫ per piece



1837 Black Tea & Blackcurrant



Napoleon Tea & Caramel



Earl Grey Fortune & Chocolate



Moroccan Mint Tea



Grand Wedding Tea, Passion Fruit & Coconut



Matcha



Silver Moon Tea & Strawberry



Lemon Bush Tea



Bain de Roses Tea



Number 12 Tea & Tiramisu

TEA ICE CREAMS & TEA SORBET

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

TEA ICE CREAMS

VANILLA BOURBON TEA

Red tea blended with aromatic vanilla bean.

EARL GREY FORTUNE

Rich notes of black tea & bergamot.

ALFONSO TEA

Black tea blended with rare mango, fruits & flowers.

NAPOLEON TEA

Black tea blended with sweet French spices with a hint of vanilla.

MATCHA

Precious powdered Japanese green tea

TEA SORBET

1837 BLACK TEA

Black tea with ripe berries, anise & caramel.

Single Scoop

90₫

Choice of 2 scoops 170đ

Choice of 3 scoops **250đ**

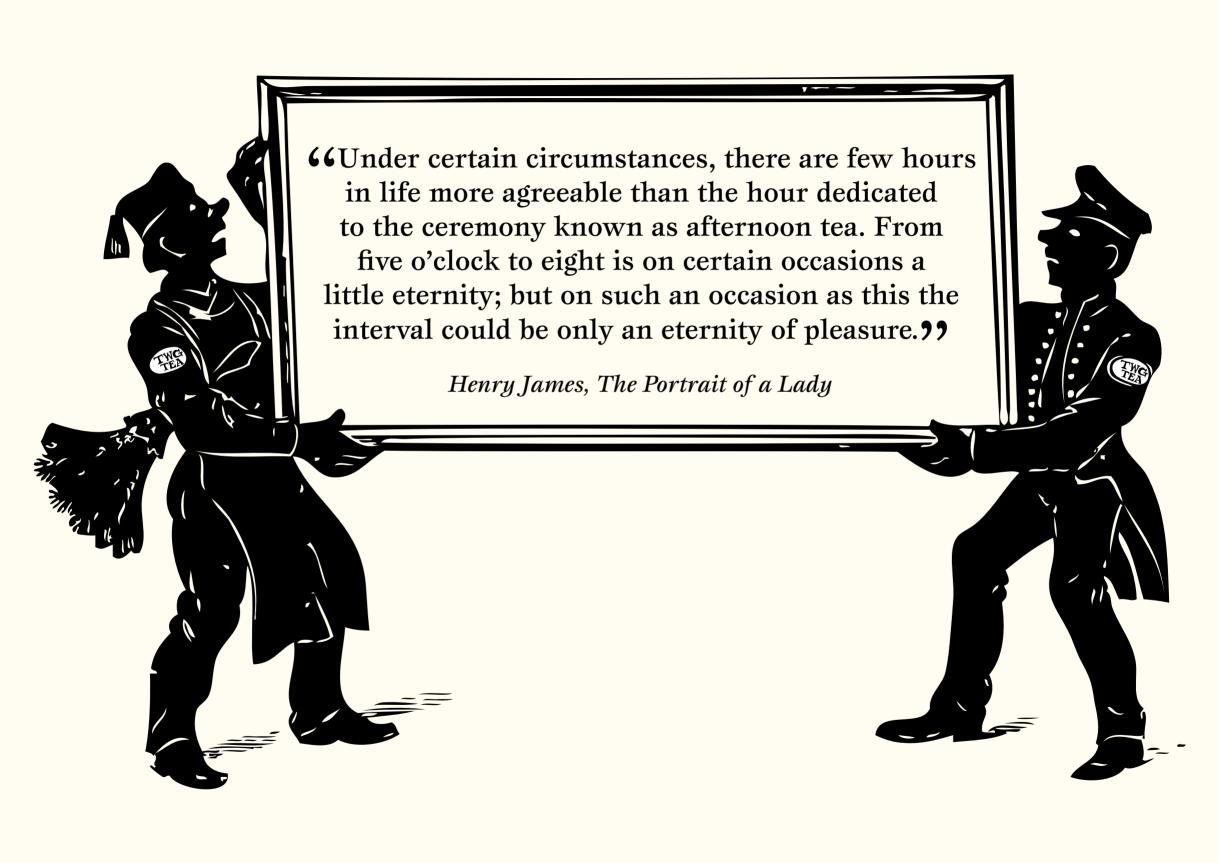


BEVERAGES

WATER	
ST PELLEGRINO (SPARKLING) 120d	[
PANNA (STILL)]

TEA MOCKTAIL







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!

www.TWGTea.com