

THE FINEST TEAS OF THE WORLD

MÉLANGES EXQUIS

MILLÉSIMÉS D'EXCEPTION

1837

TWIG

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 MENUS

CLASSIC ₱360

- Hot or iced tea*
- Freshly squeezed Apple or Orange juice
- Choice of 2 Croissants or Chocolate Croissants. Served with TWG Tea jelly and whipped cream.

* Supplement for teas over ₱250

GOURMAND ₱410

- Hot or iced tea*
- Freshly squeezed Apple or Orange juice
- Choice of 2 Scones or Muffins. Served with TWG Tea jelly and whipped cream.

* Supplement for teas over ₱250

SIGNATURE ₱550

- Hot or iced tea*
- Freshly squeezed Apple or Orange juice
- Eggs Benedict

* Supplement for teas over ₱250



Eggs Benedict



ALL-DAY DINING

SOUP

SOUP OF THE DAY **฿180**

Please ask your waiter for today's special creation.



Tuna & Rocket Salad

SALADS, EGGS & COLD DISHES

EGGS BENEDICT **฿280**

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.

TUNA & ROCKET SALAD **฿390**

Seared crusted tuna on a bed of rocket salad, accompanied by a Tokyo-Singapore Tea infused ginger and sesame dressing.

TIGER PRAWN SALAD **฿390**

Pan-seared tiger prawns accompanied by coleslaw in a spicy oriental dressing and a garden salad, served with strawberries and orange in a Strawberry Tea infused vinaigrette.

CHICKEN SALAD **฿290**

Sous-vide chicken and turkey bacon bits with a Romaine lettuce salad dressed with an artisanal Caesar dressing infused with Winter Palace Tea accompanied by shaved parmesan cheese, and served with croutons.

SALMON & KALE SALAD **฿420**

Pan-seared salmon with kale and quinoa salad accompanied by fresh cherry tomatoes, served with a Sweet Innocence Tea infused pomegranate dressing.

LOBSTER TIMBALE **฿390**

Marinated Maine lobster and avocado timbale seasoned with spicy citrus accompanied by a mesclun salad drizzled with Love Me Tea infused vinaigrette.

TEA SMOKED SALMON **฿390**

Salmon smoked with Earl Grey Gentleman accompanied by royal gala apples pickled in Shen Nong Tea, served with beetroot jelly, herbs and toasted brioche.

SCALLOP CARPACCIO **฿420**

Fresh hand dived scallops with a light spicy hibiscus dressing infused with Jade of Africa Tea, sprinkled with pink pepper.



Scallop Carpaccio



Genmaicha Mushroom Linguine

PASTA

GENMAICHA MUSHROOM LINGUINE ₱360

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.

SPICY SEAFOOD SPAGHETTI ₱440

Pan-seared clams, cuttlefish and tiger prawns accompanied by spaghetti tossed in a spicy tomato puttanesca sauce infused with Ocean Voyage Tea.

CHICKEN & PENNE GORGONZOLA ₱320

Chicken breast with penne pasta served in a Polo Club Tea infused creamy gorgonzola cheese and spinach sauce.

THAI STYLE PRAWN SPAGHETTI (Tom Yum Spaghetti) ₱390

Tiger prawns, spaghetti and herbs tossed in a Black Nectar Tea infused Thai spicy and sour tom yum sauce.

SCALLOPS & ANGEL HAIR PASTA ₱440

Hand-dived scallops and angel hair pasta sautéed with capers, garlic, black olives and olive oil infused with Riviera Tea.

CRAB & TRUFFLE CAPPELLETTI ₱420

Artisanal egg pasta filled with crab meat, truffle and edamame, served with herb roasted pumpkin infused with Comptoir des Indes Tea and sage brown butter.

MEAT

DUCK CONFIT ₱420

Crispy duck confit accompanied by spinach, braised red cabbage and shimeji mushrooms served with an Asian tamarind sauce infused with Caramel Tea.

CHICKEN ROLL ₱360

Roasted chicken roll stuffed with sautéed spinach, sun-dried tomatoes, pine nuts, turkey bacon and rocket leaves, accompanied by sautéed kale and potato mash, served with a Miraculous Mandarin Tea infused orange gravy.

WAGYU STEAK ₱790

Grilled Wagyu tenderloin accompanied by sautéed baby potatoes, seasonal vegetables and fried garlic, served with pepper gravy and a chimichurri sauce infused with Comptoir des Indes Tea.

ROASTED RACK OF LAMB ₱790

Herb crusted rack of lamb accompanied by Matcha infused potato mash and ratatouille, served with a Moroccan Mint Tea infused gravy.

WAGYU BURGER ₱390

Grilled Wagyu burger with roasted garlic, sun-dried tomatoes and Realm of Heaven Tea infused mayonnaise, accompanied by fried potato wedges and mesclun salad.



Duck Confit



Norwegian Salmon Steak

SEAFOOD

NORWEIGIAN SALMON STEAK ₱460

Baked salmon steak accompanied by seasonal vegetables and potato mash, served with a lemon and garlic cream sauce infused with Lemon Bush Tea.

GRILLED SNOW FISH ₱550

Grilled snow fish fillet drizzled with Japanese soy sauce infused with Spice Route Tea, served with pickled ginger and steamed rice sprinkled with Gyokuro Samurai tea leaves.

HOKKAIDO SCALLOPS ₱590

Seared Hokkaido scallops in White Knight Tea infused cream sauce served with sautéed spinach and topped with caviar, salmon roe, and parmesan crisps.

SEARED SEABASS ₱460

Pan-seared seabass and buttered pearl couscous served with a soy sauce broth infused with ginger and vinegar, sprinkled with Genmaicha tea leaves.

SIDE DISHES

- Garden salad tossed in 1837 Green Tea infused vinaigrette. ₱110
- Plate of matchstick potatoes or potato wedges drizzled with pure white Alba truffle oil and Matcha salt. ₱110

THAI INSPIRED DISHES

RUBY RED POMELO & POMEGRANATE SPICY SALAD ₱250

Ruby red pomelo tossed in Miss Tea infused dressing topped with shrimp, chicken and pomegranate.

SPICY SEAFOOD SALAD ₱290

Seafood salad accompanied by aromatic herbs, drizzled with a spicy Thai green chilli sauce infused with Black Nectar Tea.

STIR-FRIED LOBSTER (*Lobster Phad Gaprow*) ₱390

Stir-fried lobster with holy basil leaves and fresh chilli sprinkled with Black Nectar Tea leaves accompanied by a fried egg and Red Jasmine Tea infused steamed jasmine and riceberry rice.

STIR FRIED BEEF / LAMB (*Lamb / Beef Phad Gaprow*) ₱790

Stir-fried Wagyu beef or lamb with holy basil leaves and fresh chilli sprinkled with Black Nectar Tea leaves accompanied by a fried egg and Red Jasmine Tea infused steamed jasmine and riceberry rice.



Stir-Fried Lobster (*Lobster Phad Gaprow*)



Wagyu Beef Noodle Soup



Thai Platter

SHRIMP & THAI RICE NOODLES (*Pad Thai*) ₱320

Shrimp with stir-fried Thai rice noodles, yellow tofu, shallots and spring onions in a Caramel Tea infused Pad Thai sauce.

WAGYU BEEF NOODLE SOUP ₱340

Thinly sliced Wagyu beef with rice noodle in Talisman Tea infused broth topped with bean sprouts, coriander and Chinese kale.

THAI PLATTER ₱690

An enticing selection of local tea infused delights. Perfect for sharing.

- Ruby red pomelo tossed in a Miss Tea infused dressing topped with shrimp, chicken and pomegranate.
- Minced chicken and sweet corn sautéed with Coconut Tea infused oil served in a crispy fried golden cup.
- Black Nectar Tea infused spicy minced chicken salad and cucumber.
- Earl Grey Gentleman smoked salmon tossed in a spicy Thai herbal garden salad garnished with herbs.
- Crab spring roll filled with stir-fried vermicelli noodle with vegetables and crab meat served with a sweet and sour tamarind sauce infused with Caramel Tea.
- Fried shrimp toast accompanied by Red of Africa Tea infused plum sauce.

CROQUES & SANDWICHES



Chicken Pesto Sandwich

MATCHA CLUB SANDWICH ₱290

Slow-cooked chicken breast layered with fried egg, smoked turkey bacon, Roma tomatoes and lettuce chiffonade in a pommery grain mustard mayonnaise sauce on toasted artisanal Matcha pain de mie accompanied by delicate green salad tossed in an 1837 Green Tea infused vinaigrette.

CROQUE ₱320

Warm toasted sandwich with turkey ham or smoked salmon on French Gruyere cheese accompanied by a delicate green salad and 1837 Green Tea infused vinaigrette.

CHICKEN PESTO SANDWICH ₱290

Warm toasted ciabatta with grilled chicken, avocado, caramelized onions, rocket leaves and pesto infused with Magic Moment Tea accompanied by a mesclun salad.

TEA TIME

From 2pm to 6pm

TEA TIME SET MENUS

1837 ₱410

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

* Supplement for teas over ₱250

CHIC ₱690

- Hot or iced tea*
- Assortment of 5 canapés:
 - Smoked duck breast served with an Imperial Lapsang Souchong infused mayonnaise and raspberry.
 - Earl Grey Gentleman smoked salmon and dill cream cheese on charcoal bread, topped with caviar and cucumber.
 - Sautéed shrimp ratatouille infused with Spice Route Tea on wheat toast with red cabbage slices.
 - Guacamole and feta cheese infused with Siam Dawn Tea served with house vinaigrette.
 - Seared sea scallop with White House Tea infused potato confit on Japanese cucumber, topped with salmon roe and black caviar.
- Choice of 2 freshly baked Muffins or Scones served with TWG Tea jelly and whipped cream, or 2 Pâtisseries from our trolley.
- A choice of 3 TWG Tea macarons.

* Supplement for teas over ₱250

FORTUNE ₱790

- Hot or iced tea*
- Choice of Smoked Salmon or Turkey Ham Croque.
- Choice of 2 freshly baked Muffins or Scones served with TWG Tea jelly and whipped cream, or 2 Pâtisseries from our trolley.
- A choice of 3 TWG Tea macarons.

* Supplement for teas over ₱250



Gastronomy Tea Set

GASTRONOMY ₱890

- Hot or iced tea*
- Assortment of 6 canapés:
 - Vegetable crudité and guacamole infused with Spice Island Tea, served on a sesame crusted bread.
 - Light spicy fresh black eye tuna tartare infused with Pink Flamingo Tea, served in a crispy cone.
 - Earl Grey Gentleman smoked salmon topped on scrambled eggs accompanied by caviar and capers.
 - Mini lobster timbale drizzled with aioli sauce infused with Love Me Tea.
 - Mini spicy chicken burger with green lettuce, a pickle and Smoky Earl Grey infused barbecue sauce.
 - Ham and cheese toasted artisanal Matcha sandwich.
- Choice of 2 Pâtisseries from our trolley.
- A choice of 2 TWG Tea macarons.

* Supplement for teas over ₱250

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...

CRÈME BRÛLÉE ₪190

A refreshing return to the traditional French confection, this artisanal crème brûlée is delightfully infused with Vanilla Bourbon Tea and decorated with mixed winter fruits.

PASSION FRUIT PANNA COTTA ₪240

Panna cotta served with a zesty passion fruit coulis infused with Geisha Blossom Tea and fresh fruits.

CHOCOLATE LAVA ₪280

Warm chocolate fondant filled with a Vanilla Bourbon Tea infused light vanilla cream accompanied by a scoop of Vanilla Bourbon Tea ice cream.

CLASSIC CRÊPE SUZETTE ₪260

A pancake folded in quarters, flambé in a sauce of orange-flavored liqueur infused with Sexy Tea accompanied by a scoop of Vanilla Bourbon Tea ice cream.

PROFITEROLES ₪260

Vanilla Bourbon Tea ice cream filled profiteroles drizzled with a chocolate sauce, accompanied by mixed fruits.

MANGO GRANITA ₪240

Fresh mango cubes with coconut foam and Alfonso Tea infused mango granita topped on sticky rice.

FROM THE TROLLEY ₪95

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

VIENNOISERIES

Served with TWG Tea jelly and whipped cream.

- Muffins, 2pcs ₪180
- Scones, 2pcs ₪180
- Croissants, 2pcs ₪120
- Chocolate Croissants, 2pcs ₪120

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.

₪59 each



1837 Black Tea & Blackcurrant



Napoleon Tea & Caramel



Earl Grey Fortune & Chocolate



Grand Wedding Tea, Passion Fruit & Coconut



Pink Garden Tea & Lychee



Matcha



Number 12 Tea & Tiramisu



Vanilla Bourbon Tea & Kaya



Lemon Bush Tea



Bain de Roses Tea

TEA ICE-CREAMS & TEA SORBETS

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

NAPOLEON TEA

Black tea with caramelised macadamia nuts.

VANILLA BOURBON TEA

Red tea blended with aromatic vanilla bean.

RED CHOCOLATE TEA

Rich notes of red tea and chocolate.

COCONUT TEA

Black tea with coconut.

CRÈME CARAMEL TEA

Red tea blended with Sweet French spices & roasted pecans.

ENGLISH EARL GREY

Aromatic full-bodied black tea.

PINK FLAMINGO TEA

Green tea blended with hibiscus.

TEA SORBETS

1837 BLACK TEA

Black tea with ripe berries, anise & caramel

SAKURA! SAKURA! TEA

Green tea & red berries.

BAIN DE ROSES TEA

Darjeeling blended with roses & lychee.

Single scoop **฿90**

Choice of 2 scoops **฿170**

Choice of 3 scoops **฿250**



1837 Black Tea Sorbet

BEVERAGES

FRESHLY SQUEEZED JUICES

WATERMELON	฿130
APPLE	฿130
ORANGE	฿130

MINERAL WATER

SPARKLING WATER

330ml / 750ml **฿80 / ฿110**

STILL WATER

330ml / 750ml **฿60 / ฿90**

TEA COCKTAIL

PRESTIGE **฿360**

Sparkling white wine cocktail infused with Pink Flamingo Tea.

TEA MOCKTAILS

PAGODA **฿190**

Refreshing mocktail of sparkling lemonade with brisk and fruity Weekend in Shanghai Tea.

DULCET ROSE **฿190**

Mocktail of lychee juice and Bain de Roses Tea.

SUNRISE **฿190**

Mocktail of carrot and orange juice, mango purée and Genmaicha.

SUMMER ROUGE **฿190**

Mocktail of raspberry purée, yuzu juice and Eternal Summer Tea.

TEA SHAKE **฿190**

TWG Tea Milkshake with any Tea Ice Cream or Tea Sorbet from our Dessert Menu.

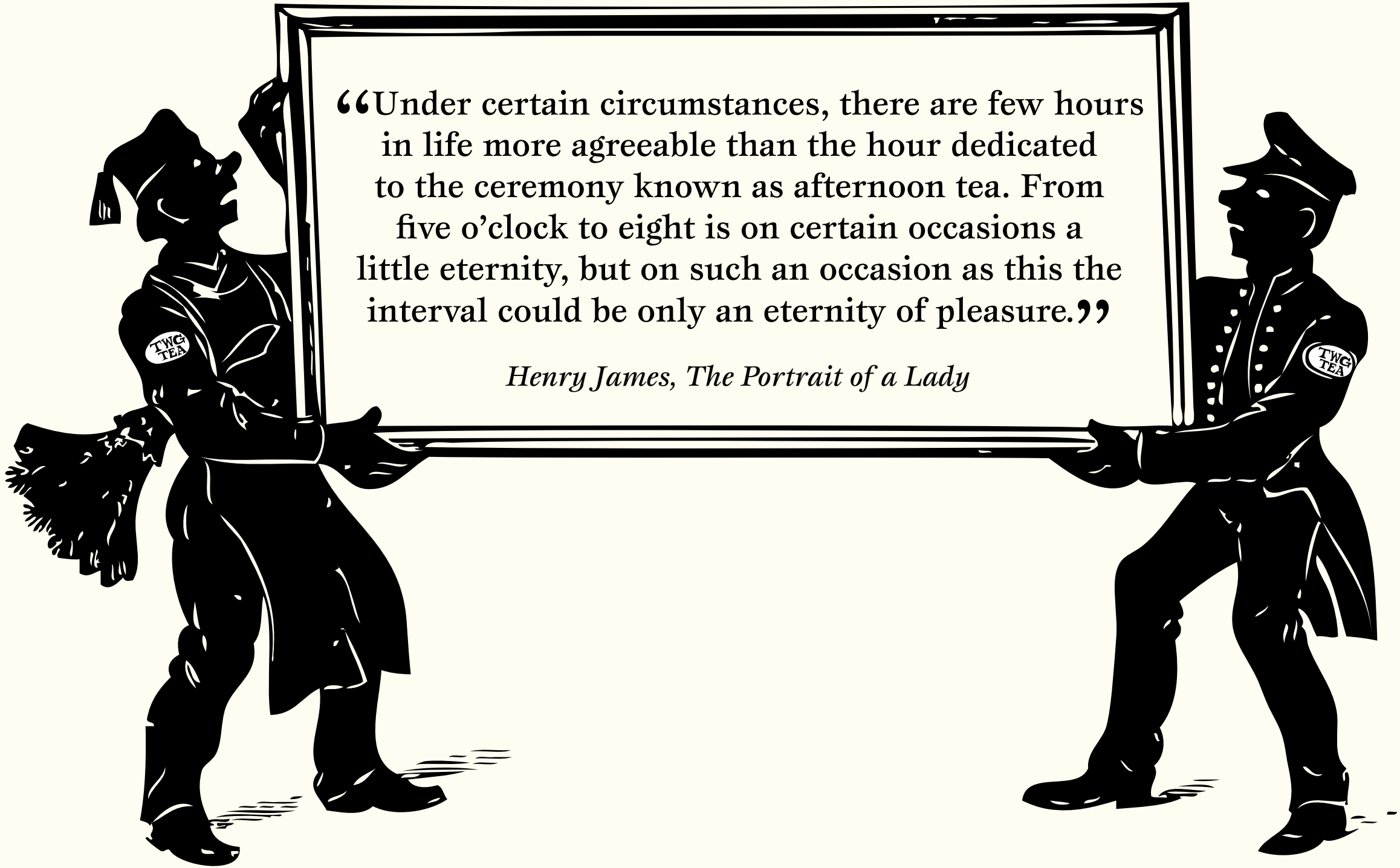
WINES

RÉSERVE ST.MARTIN CHARDONNAY **Glass, ฿350**
IGP PAYS D' OC 75CL. **Bottle, ฿1,200**

RÉSERVE ST.MARTIN CABERNET SAUVIGNON **Glass, ฿350**
IGP PAYS D' OC 75CL. **Bottle, ฿1,200**

CHAMPAGNE

CHAMPAGNE DUVAL LEROY FLEUR DE BRUT **Bottle, ฿3,200**
PREMIER CRU 75CL.

Two men in black TWG Tea uniforms are holding a large rectangular sign. The man on the left is wearing a graduation cap and holding a diploma. The man on the right is wearing a peaked cap. Both have a circular patch on their left chest that says "TWG TEA".

“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!

www.TWGTea.com

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