



# 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



Eggs Benedict



## GOURMET ..... \$42

- Hot or iced tea\*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of Eggs Benedict or Farmhouse Eggs or Tomato & Basil Omelette
- French brioche toasts served with TWG Tea jelly and whipped cream
- Pâtisserie from our trolley

\* Supplement for teas over \$11

## MIDSUMMER ..... \$48

- Hot or iced tea\*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of 2 Scones or Muffins served with TWG Tea jelly and whipped cream
- Choice of Dry-Aged Wagyu Beef Salad or Chicken Cutlet Salad or Smoked Salmon & Crab Salad
- Pâtisserie from our trolley

\* Supplement for teas over \$11

## DIGNITARY ..... \$50

- Hot or iced tea\*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of Porcini Linguine or Sea Trout or Chicken Roll
- Choice of 2 Scones or Muffins served with TWG Tea jelly and whipped cream
- Pâtisserie from our trolley

\* Supplement for teas over \$11

## EGGS A LA CARTE

### EGGS BENEDICT ..... \$19

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

### FARMHOUSE EGGS ..... \$19

A lavish assortment of scrambled eggs, Scottish smoked salmon and mini veal sausage accompanied by roasted cherry tomatoes infused with Riviera Tea, sautéed mushrooms and Canadian style baked beans with fried onions, bacon and maple syrup.

### TOMATO & BASIL OMELETTE ..... \$19

Soft egg omelette with sautéed cherry tomatoes scented with basil and garlic, accompanied by a composed mesclun salad tossed in an 1837 Green Tea infused vinaigrette, served with smoked mozzarella cream sauce.



Smoked Salmon & Crab Salad



Chicken Cutlet Salad

## SALADS & COLD DISHES

### DRY-AGED WAGYU BEEF SALAD ..... \$27

Grilled dry-aged wagyu beef and hard-boiled eggs seasoned with Matcha salt, accompanied by grilled shimeji mushrooms, baby lettuce, cherry tomatoes, caper berries, red onion, kalamata olives and bread chips, served with a choice of Roquefort blue cheese dressing or tomato confit dressing.

### CHICKEN CUTLET SALAD ..... \$23

Chicken cutlet crusted with Lu An Gua Pian tea leaves, accompanied by Romaine lettuce tossed in a parmesan and garlic dressing, served with quail eggs, cherry tomatoes, Comté cheese stick and blueberries.

### SMOKED SALMON & CRAB SALAD ..... \$24

Scottish smoked salmon and curry crab crisp rolls accompanied by butter lettuce tossed in a house sesame dressing infused with Tokyo-Singapore Tea, elegantly garnished with cherry tomatoes, cucumber, radish, beetroot pickles and wakame.

## HOT DISHES

### **PORCINI LINGUINE** ..... \$26

Sliced wagyu chorizo, snow pea, edamame and linguine tossed in a Pu-Erh 2000 Tea infused porcini mushroom cream sauce served with Taiping Houkui infused cheese chips.

### **SEA TROUT WITH MATCHA OYSTER BEURRE BLANC** ..... \$28

Pan-seared Tasmanian sea trout accompanied by steamed organic ruby rice, wilted pea sprouts with light wasabi, served with a Matcha infused French oyster beurre blanc sauce.

### **CHICKEN ROLL & PORCINI MASH** ..... \$26

French yellow chicken breast stuffed with mushrooms, spinach and veal bacon, accompanied by sautéed kale and porcini mushroom potato mash infused with Pu-Erh 2000 Tea, drizzled with a chicken jus.



*Porcini Linguine*

27 NOVEMBER 2018



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