

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 pure and natural gourmet ingredients. To showcase our collection of fine harvest teas and exclusive blends, we infuse tea into each recipe as a precious ingredient, to impart a special 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

From 10am to 12pm

## BREAKFAST SET MENUS

### CLASSIC ..... ¥118

- Hot or iced tea\*
- Freshly squeezed Apple or Orange juice
- 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 ¥70

### GOURMAND ..... ¥188

- Hot or iced tea\*
- Freshly squeezed Apple or Orange juice
- Choice of Eggs Benedict or English Breakfast
- Pâtisserie from our trolley

\* Supplement for teas over ¥70

### SIGNATURE (serves 2) ..... ¥268

- Choice of 2 hot or iced tea\*
- Choice of 2 freshly squeezed Apple or Orange juice
- Choice of 2 Scones or Muffins, served with TWG Tea jelly and whipped cream.
- Choice of Eggs Benedict or English Breakfast
- Pâtisserie from our trolley

\* Supplement for teas over ¥70



*TWG Tea Muffins*



# EGGS A LA CARTE

**EGGS BENEDICT** ..... ¥128

Toasted artisanal English muffins topped with two poached farmhouse eggs served with porcini hollandaise sauce and a choice of spinach Florentine, turkey ham or smoked salmon accompanied by a petite mesclun salad tossed in a Sweet Jade Tea infused vinaigrette.

**ENGLISH BREAKFAST** ..... ¥138

Classic scrambled eggs, smoked salmon and mini beef bangers accompanied by roasted cherry tomatoes and sautéed mushrooms, served with Singapore Breakfast Tea infused cannellini beans with caramelized onions, pancetta and toasted brioche.



*Eggs Benedict*

# ALL-DAY DINING

From 12pm to 9.30pm

**SOUP**

**SOUP OF THE DAY** ..... ¥38

*Please ask your waiter for today's special creation.*



*Tuna Salad*

## SALADS AND STARTERS

**BEETROOT SALAD (V)** ..... ¥78

Roasted baby beetroot accompanied by a poached egg, sautéed mushrooms and pickled shallots, served with sliced fennel tossed in a Fruit Mountain Tea infused vinaigrette and roasted walnuts.

**SMOKED DUCK BREAST SALAD** ..... ¥98

Smoky Earl Grey infused smoked duck breast accompanied by bread chips, pan-fried quail eggs and semi-dried cherry tomatoes served on a bed of Romaine lettuce tossed with parmesan, garlic and anchovies dressing.

**TUNA SALAD** ..... ¥108

Seared tuna and calamari beignets with rich heirloom tomato salad accompanied by an avocado mousse, olive tapenade and crushed anchovies, tossed in a vinaigrette infused with Tibetan Secret Tea.

**CRAB CAKE** ..... ¥68

Pan-fried homemade crab cakes accompanied by cream cheese with Capers served with rosmeco sauce infused with Jade Cascade Tea and frisee salad tossed with Sweet Jade Tea infused vinaigrette.

**SUMMER QUICHE (V)** ..... ¥108

Warm rustic French-style vegetarian quiche filled with roasted garlic, pumpkin, carrot accompanied by mozzarella, served with green bean and mesclun salad tossed in a Sweet Jade Tea infused vinaigrette.

## PASTA

### MUSHROOM DUXELLE RISOTTO (V) ..... ¥108

Mushroom risotto cooked in an Imperial Oolong infused stock, accompanied by shimeji, button and portabello mushrooms, served with roasted asparagus and topped with shiitake powder.

### PORCINI DUCK RAGOUT LASAGNA ..... ¥118

Oven-baked layers of pasta with porcini duck ragout, béchamel and Emmental cheese, accompanied by tomato sauce infused with Singapore Breakfast Tea and roasted cherry tomatoes, served with a Manchego cheese sauce and homemade basil foam.

### BAKED SCALLOP AND SHRIMP LINGUINE ..... ¥138

Linguine pasta tossed in a light garlic cream sauce accompanied by baked scallops and shrimps, served with green asparagus and shaped parmesan topped with Genmaicha furikake.

## MEAT

### WAGYU BURGER ..... ¥158

Wagyu beef burger served on an artisanal bun with lettuce, tomato and Emmental cheese; topped with barbeque sauce and served on homemade bun, accompanied by matchstick potatoes and a mesclun salad tossed in a Sweet Jade Tea infused vinaigrette.

### WAGYU BEEF SHORT RIB ..... ¥168

Wagyu beef short rib braised in a Chocolate Tea infused Burgundy red wine sauce accompanied by potato purée and baby asparagus, served with a parsnip crisp.

### PIGEON AND FOIE GRAS ..... ¥168

Slow-cooked pigeon breast and confit pigeon leg accompanied by pancetta wrapped braised foie gras and carrot purée infused with Brothers Club Tea, topped with a ginger and cardamom honey glaze.

### IBERICO PORK CHEEK ..... ¥168

Seared slow-cooked Iberico pork cheek accompanied by a baked potato cake and sautéed shimeji mushrooms served with a Port wine reduction and caramel apple compote infused with Apple Tea.



*Cod Confit*

## FISH

### BAKED NORWEGIAN SALMON ..... ¥148

Baked salmon fillet marinated in Japanese soy accompanied by minced turnip and mixed green vegetables, served with couscous and a seafood butter sauce infused with Jasmine Night Tea.

### CLASSIC BOUILLABAISSE ..... ¥168

Classic seafood bouillabaisse infused with Singapore Breakfast Tea accompanied by tiger king prawns, seabass fillets, scallop and clams, served with braised potato and honey beans.

### COD CONFIT ..... ¥188

Confit cod fish fillet topped with parsley crackling crust, accompanied by fresh clams and baby spinach root, served with miso dashi broth infused with Genmaicha.

# SANDWICHES

From 2pm to 6pm



Club Sandwich

## GRILLED SANDWICH ..... ¥128

Warm grilled sandwich with roasted turkey ham accompanied by grilled Roma tomatoes and provolone cheese served with a mini mesclun salad tossed in a Sweet Jade Tea infused vinaigrette.

## CLUB SANDWICH ..... ¥138

Warm toasted sandwich with slow-cooked chicken breast, layered pan-fried egg, fried Parma ham and Roma tomato accompanied by lettuce chiffonade, served with a mini mesclun salad tossed in a Sweet Jade Tea infused vinaigrette.

## OPEN SANDWICHES ..... ¥128

A grand assortment of salmon opened sandwiches, which make an elegant snack and are perfect when served with our teas:

- Cured salmon with scallop salad, yuzu & pickled cucumber
- Genmaicha smoked salmon and lemon cream
- Baked Japanese soy salmon with Lung Ching infused cream and caramelized shallots.

# TEA TIME

From 2pm to 6pm

## CANAPÉS

*An indulgent assortment of 4 savoury canapés infused with our teas: ..... ¥98*

- Fried Iberico pork cheek dumpling infused with Chocolate Tea
- Imperial Lapsang Souchong smoked duck breast mille-feuille
- Seared honeyed shrimp and Moroccan Mint Tea jelly
- Fruit Mountain Tea infused glazed vegetables wrapped in rice paper

## TEA TIME SET MENUS

### 1837 ..... ¥128

- 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.

\* Supplement for teas over ¥70

### CHIC ..... ¥198

- Hot or iced tea\*
- Selection of opened sandwiches from our list:
  - Cured Salmon with scallop salad, yuzu & pickled cucumber
  - Genmaicha smoked salmon and lemon cream
  - Baked Japanese soy salmon with Lung Ching infused cream and caramelized shallots
- 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 ¥70

### FORTUNE ..... ¥258

- Hot or iced tea\*
- Choice of warm Grilled Sandwich or Club Sandwich
- Choice of 2 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 ¥70

# DESSERTS

*TWG Tea desserts are entirely conceived, crafted and delivered by hand to ensure superior 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...*

**CHURROS** ..... ¥78  
 Fried dough sticks coated in cinnamon sugar, accompanied by a dark chocolate sauce infused with Earl Grey Fortune, served with a scoop of caramel ice cream.

**CHEESE CAKE** ..... ¥78  
 Baked classic berry cheese cake infused with 1837 Black Tea, accompanied by a scoop of mango & passion fruit sorbet.

**MOELLEUX AU CHOCOLAT** ..... ¥88  
 Hot chocolate lava cake infused with Earl Grey Fortune, served with a scoop of vanilla ice cream.

**APPLE TARTE TATIN** ..... ¥88  
 Upside-down tart of caramelized green apple served with a scoop of vanilla ice cream and topped with Vanilla Bourbon Tea powder.



*Apple Tarte Tatin*

**FROM THE TROLLEY ..... ¥60**

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

**VIENNOISERIES**

Served with TWG Tea jelly and whipped cream.

- Madeleines with Earl Grey Fortune, 3pcs ..... ¥48
- Financiers with Matcha, 2pcs ..... ¥48
- Muffins, Raspberry or Chocolate, 2pcs ..... ¥48
- Scones, 2pcs ..... ¥48
- Canelés, 2pcs ..... ¥48

**MANHATTAN (serves 2) ..... ¥368**

- Choice of 2 hot or iced tea\*
- Choice of 2 Sandwiches
- Choice of 2 sets of Muffins or Scones served with TWG Tea jelly and whipped cream, or 2 Pâtisseries from our trolley.

\* Supplement for teas over ¥70



*Tea Time Set*

# 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.*

¥18 each



1837 Black Tea  
& Blackcurrant



Napoleon Tea  
& Caramel



Earl Grey Fortune  
& Chocolate



Grand Wedding Tea,  
Passion Fruit & Coconut



Matcha



Silver Moon Tea  
& Strawberry



Moroccan Mint Tea



Almond Tea  
& Praline



Geisha Blossom Tea  
& Lemon



Bain de Roses Tea

# BEVERAGES

## FRESHLY SQUEEZED JUICES

APPLE ..... ¥60

ORANGE ..... ¥60

## WATER

SPARKLING WATER ..... ¥40

STILL WATER ..... ¥40

# TEA COCKTAIL

PRESTIGE ..... ¥100

Sparkling white wine cocktail infused with Pink Garden Tea.

# TEA MOCKTAILS

ORCHARD JADE ..... ¥80

Mocktail of freshly squeezed orange juice and Earl Grey Buddha.

PINK BEAUTY (*seasonal*) ..... ¥80

Mocktail of fresh watermelon juice and Green Beauty Tea.

PAGODA ..... ¥80

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

DULCET ROSE ..... ¥80

Mocktail of lychee juice and Bain de Roses Tea.

# WINES

HOUSE WHITE WINE ..... Glass, ¥90

..... Bottle, ¥390

HOUSE RED WINE ..... Glass, ¥90

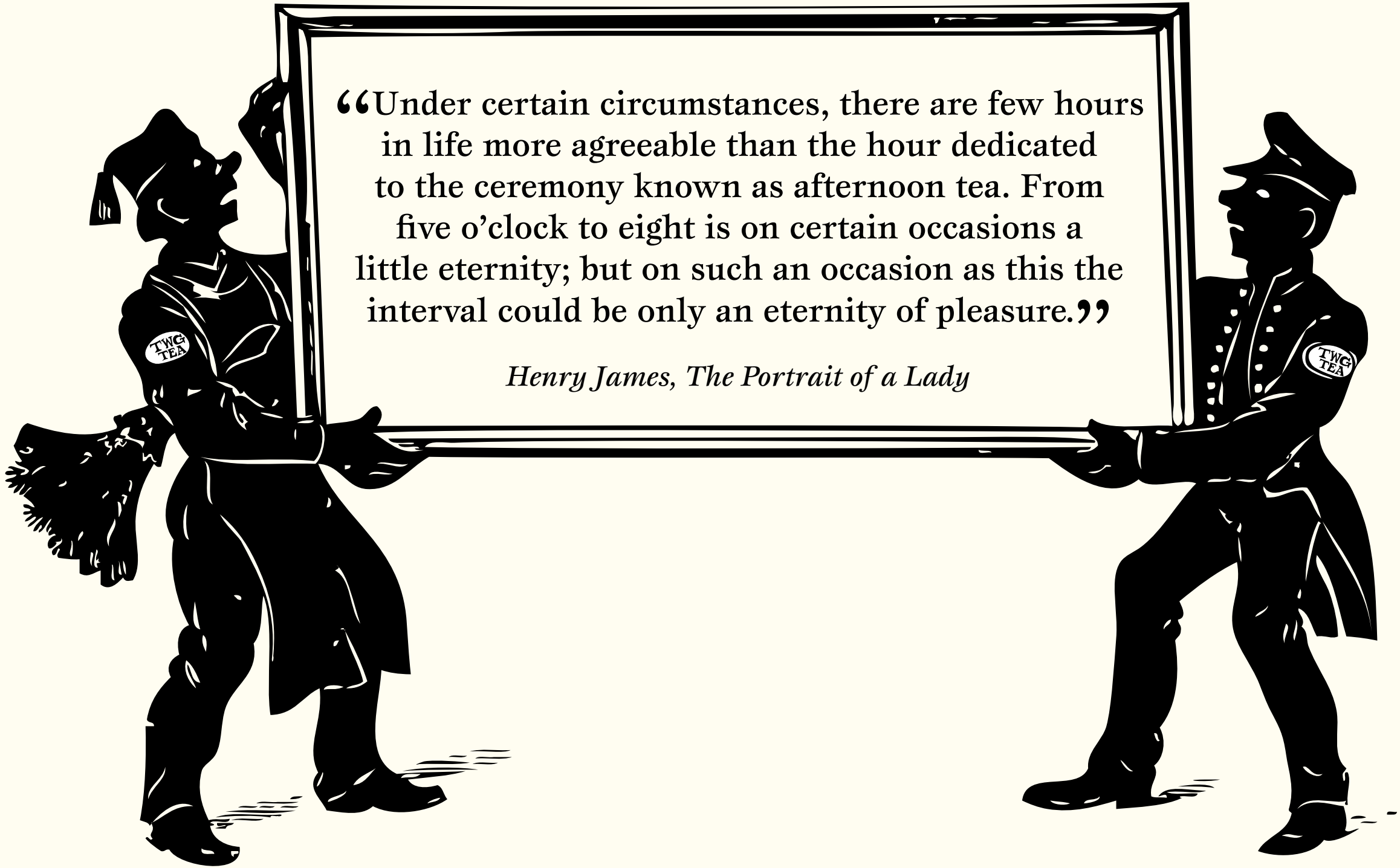
..... Bottle, ¥390

# CHAMPAGNE

VEUVE CLICQUOT

YELLOW LABEL CHAMPAGNE ..... Bottle, ¥1,380



Two men in suits are 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 shorter 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!

[www.TWGTea.com](http://www.TWGTea.com)

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