

THE FINEST TEAS OF THE WORLD®

MÉLANGES EXQUIS

MILLÉSIMES 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 ..... \$11.8

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

\* Supplement for teas over \$5

### GOURMAND ..... \$22.8

- Hot or iced tea\*
- Freshly squeezed Apple or Orange juice
- Choice of Eggs Benedict, Eggs a l'Americaine, Farmhouse Eggs or Hispanic Omelette
- Pâtisserie from our trolley

\* Supplement for teas over \$5

### SIGNATURE ..... \$27.3

- Hot or iced tea\*
- Freshly squeezed Apple or Orange juice
- Choice of 2 Croissants or Chocolate Croissants, or 2 Scones or Muffins.  
Served with TWG Tea jelly and whipped cream.
- Choice of Eggs Benedict, Eggs a l'Americaine, Farmhouse Eggs or Hispanic Omelette
- Choice of 3 Macarons

\* Supplement for teas over \$5



# EGGS A LA CARTE

**EGGS BENEDICT** ..... \$14.3

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.

**HISPANIC OMELETTE** ..... \$14.3

Farmhouse egg omelette with potato confit, caramelized onions and confit bell peppers; served with a manchego cheese sauce and mesclun salad tossed in an 1837 Green Tea infused vinaigrette.

**EGGS À L'AMÉRICAINNE** ..... \$14.3

Artisanal brioche bun layered with an egg sunny side up, melted cheese and smoked veal bacon; accompanied by fresh tomato slices, guacamole and a mesclun salad tossed in an 1837 Black Tea infused vinaigrette.

**FARMHOUSE EGGS** ..... \$14.3

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.



*Hispanic Omelette*

# ALL-DAY DINING

**SOUP**

**SOUP OF THE DAY** ..... \$5

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



*Eggs Benedict*



*Confit Tuna Belly & Prawn Salad*

## SALADS AND COLD DISHES

**TIGER PRAWN AVOCADO TIMBALE** ..... \$16

Tiger prawn and avocado timbale seasoned with spicy citrus and honey dressing, accompanied by artisanal pickles and spinach salad drizzled with a Love Me Tea infused vinaigrette.

**TUNA TATAKI SALAD** ..... \$12

Romaine Lettuce tossed in parmesan, garlic and anchovy dressing accompanied by seared tuna tataki slices infused with Smoky Earl Grey and quail eggs; served with bread chips and duo of cherry tomatoes.

**CONFIT TUNA BELLY & PRAWN SALAD** ..... \$14

Southern French inspired confit tuna belly and seared shrimp accompanied by a mesclun salad elegantly garnished with baby potatoes cooked in Purple Buds Tea, edamame, sweet bell peppers and taggiashe olives tossed in a sweet and sour honey lemon dressing.

**SEAFOOD SALAD** ..... \$17

Aragula and frisée salad accompanied by fresh sautéed calamari, gambas, mussels and anchovies and drizzled with Safari Tea infused vinaigrette.



## PASTA

### GENMAICHA MUSHROOM LINGUINE ..... \$11

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.

### TIGER PRAWN SQUID INK SPAGHETTI ..... \$13.8

Squid ink spaghetti tossed in a garlic and basil butter emulsion with clams, accompanied by pan-seared squid, tiger prawns infused with Earl Grey Gentleman and a confit of bell peppers.

### BEEF LASAGNA ..... \$12

Oven-baked layers of pasta with beef ragout, béchamel and Emmental cheese accompanied by infused Riviera Tea roasted cherry tomatoes, served with a Manchego cheese sauce and homemade basil pesto.

## MEAT

### GRILLED CHICKEN ..... \$17

Grilled chicken breast accompanied by a zesty wild rice sautéed with onions, carrots and haricot beans infused with Timeless Tea, drizzled with a caper cream sauce.

### COTE D'AGNEAU ..... \$19

Rack of lamb seasoned with cumin, oregano and rosemary accompanied by a ratatouille drizzled with a rich brown sauce infused with Silver Moon Tea.

### DUCK LEG CONFIT ..... \$14

Slow cooked duck leg served with mashed potato; medley vegetables; butter pok choy and orange blossom tea infused gravy.

### WAGYU BEEF STEAK & BLACK PEPPER SAUCE ..... \$20

200 day grain-fed wagyu sirloin steak served with a black pepper sauce; accompanied by mesclun salad drizzled with and 1837 Green Tea infused vinaigrette and truffled Matcha matchstick potatoes.



*Beef Lasagna*



*Black Cod & Black Tea Dashi*

## FISH

### BARRAMUNDI RED CURRY ..... \$12

Pan-roasted barramundi fillet accompanied by a hearty coconut and tomato based curry infused with Mistral Tea; served with okra, zucchini, baby eggplant and cherry tomatoes; topped with deep fried curry leaves and croutons.

### NORWEGIAN SALMON & MATCHA BEURRE BLANC ..... \$18

Norwegian salmon caramelised with teriyaki sauce accompanied by coconut ginger rice, steamed edamame, sautéed oyster mushrooms and served with a Matcha beurre blanc sauce.

### HERB CRUSTED SALMON ..... \$18

Herb crusted Salmon baked to perfection by mixed broccoli, carrots, fennel and basil mashed, tossed in 1837 Black Tea and drizzled strawberry reduction and Asian sweet chili jus.

### BLACK COD & BLACK TEA DASHI ..... \$18

Pan-roasted black cod complemented by a dashi broth infused with Meleng FBOP and French Earl Grey; accompanied by steam baby nai bai, shimeji and sautéed oyster mushroom; served with garlic Korean brown rice.

## SIDE DISHES

- Garden salad tossed in 1837 Green Tea infused vinaigrette. .... \$5
- Plate of matchstick potatoes drizzled with pure white  
Alba truffle oil and Matcha salt. .... \$5

# CROQUES & SANDWICHES



*Club Sandwich*

**CROQUE MONSIEUR ..... \$12**

Warm toasted sandwich with turkey ham and French Gruyère cheese accompanied by a delicate green salad and an 1837 Green Tea infused vinaigrette.

**CLUB SANDWICH ..... \$15**

Toasted homemade pain de mie with tender roast chicken layered with boiled egg slices and Roma tomatoes, served with a homemade mayonnaise, accompanied by a delicate green salad and an 1837 Green Tea infused vinaigrette.

**ROYAL CLUB SANDWICH ..... \$15**

Toasted homemade pain de mie with smoked salmon layered with avocado and cucumber, served with a homemade mayonnaise, accompanied by a mesclun salad and an 1837 Green Tea infused vinaigrette.

# TEA TIME

From 2pm to 6pm

## FINGER SANDWICHES

**Assortment of finger sandwiches (Choice of 3): ..... \$18**

- Foie Gras
- Chicken with Comptoir des Indes Tea infused crème fraîche
- Smoked salmon with Mascarpone and chives
- Green asparagus and whipped cream sprinkled with chives
- Cucumber with cream cheese infused with Earl Grey Fortune
- Roma tomatoes and Moroccan Mint Tea infused Sauce

## TEA TIME SET MENUS

**1837 ..... \$8**

- 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 \$5

**CHIC ..... \$18**

- Hot or iced tea\*
- Assortment of finger sandwiches:
  - Foie gras
  - Chicken with Comptoir des Indes Tea infused crème fraîche
  - Cucumber with cream cheese infused with Earl Grey Fortune
- 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 \$5

**VEGETARIAN CHIC ..... \$18**

- Hot or iced tea\*
- Assortment of vegetarian finger sandwiches:
  - Cucumber with cream cheese infused with Earl Grey Fortune
  - Roma tomatoes and Moroccan Mint Tea infused sauce
  - Green asparagus and cream cheese sprinkled with chives
- 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 \$5



# 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...*



1837 Tea Set

## CHOCOLATE MOELLEUX ..... \$8

Rich chocolate moelleux, served with a scoop of homemade Vanilla Bourbon Tea ice cream and a light vanilla Chantilly cream.

## ALMOND BOSTOCK ..... \$8

A traditional confection of almond French toast is contrasted by refreshing orange segments and served with a scoop of artisanal Singapore Breakfast Tea ice cream and a tangy orange coulis.

## TARTE TATIN ..... \$8

Upside-down tart of stewed apples, served with a scoop of homemade Vanilla Bourbon Tea ice cream and an unctuous caramel coulis.

## CHOCOLATE TRUFFLE CAKE ..... \$8

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.

## CHEESECAKE ..... \$8

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

### FROM THE TROLLEY ..... \$4.5

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 ..... \$3
- Financiers, 3pcs ..... \$3
- Muffins, 2pcs ..... \$3
- Scones, 2pcs ..... \$3
  
- Croissant, 2pcs ..... \$4
- Chocolate Croissant, 2pcs ..... \$4
- Cinnamon Roll, 2pcs ..... \$4
- Swiss Brioche, 2pcs ..... \$4

## ROYAL CHIC ..... \$18

- Hot or iced tea\*
- Assortment of finger sandwiches:
  - Prawn with Silver Moon Tea infused cream
  - Smoked salmon with marscarpone cheese and chives
  - Roma tomatoes and Moroccan Mint Tea infused sauce
- 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 \$5

## MANHATTAN ..... \$25

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

\* Supplement for teas over \$5

# 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.*

**\$1.50 each**



1837 Black Tea & Blackcurrant



Napoleon Tea & Caramel



Earl Grey Fortune & Chocolate



Grand Wedding Tea, Passion Fruit & Coconut



Vanilla Bourbon Tea & Blackcurrant



Matcha



Pink Garden Tea & Lychee



Silver Moon Tea & Strawberry



Lemon Bush Tea



Bain de Roses Tea



Number 12 Tea & Tiramisu

## 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

#### EARL GREY FORTUNE

Rich notes of black tea, bergamot & chocolate.

#### NAPOLEON TEA

Black tea with caramelised macadamia nuts.

#### VANILLA BOURBON TEA

Red tea blended with aromatic vanilla bean.

### TIMELESS TEA

Black tea with a bouquet of hibiscus & berries.

### TEA SORBET

#### SPICE ROUTE

Green tea inflected with note of ginger.

Single Scoop  
**\$2.5**

Choice of 2 scoops  
**\$4.5**

Choice of 3 scoops  
**\$6.5**

# BEVERAGES

## FRESHLY SQUEEZED JUICES

WATERMELON ..... **\$3.8**

APPLE ..... **\$3.8**

ORANGE ..... **\$3.8**

## WATER

SPARKLING WATER ..... **\$3.6**

STILL WATER ..... **\$3.6**

## TEA COCKTAIL

PRESTIGE ..... **\$8**

Sparkling white wine cocktail infused with Pink Flamingo Tea.

## TEA MOCKTAILS

DULCET ROSE ..... **\$8**

Mocktail of lychee juice and Bain de Roses Tea.

BLACK HAWAIIAN ..... **\$8**

Mocktail of coconut milk, fresh pineapple juice and Number 12 Tea.

SUNRISE ..... **\$8**

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

SUMMER ROUGE ..... **\$8**

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

TEA SHAKE ..... **\$8**

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

## WINES

CLUB CORDIER, CH D'HAURETS ROUGE ..... **Glass, \$7**

..... **Bottle, \$30**

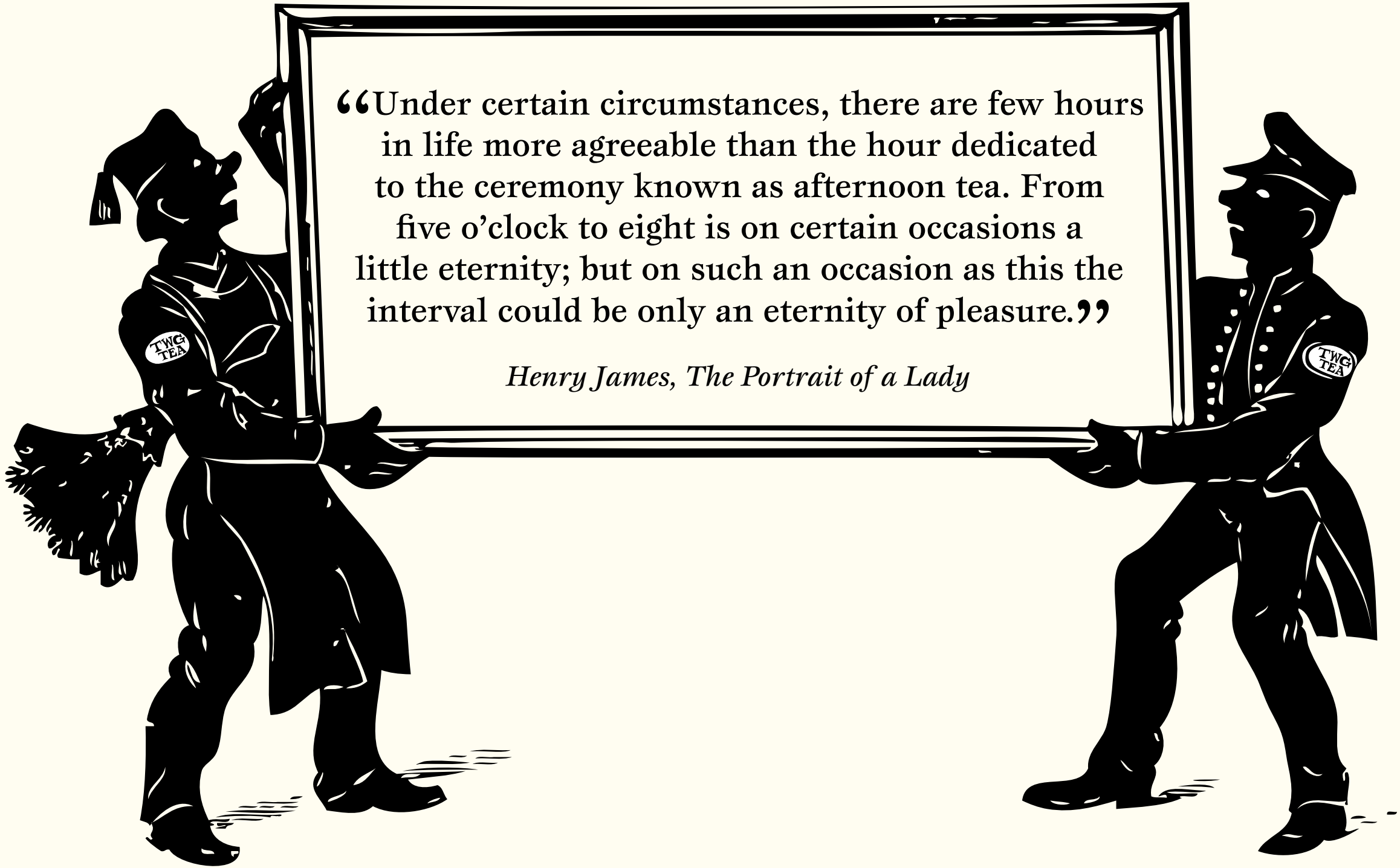
CLUB CORDIER, CH D'HAURETS B1 ..... **Glass, \$7**

..... **Bottle, \$30**

## CHAMPAGNE

TAITTINGER CHAMPAGNE ..... **Bottle, \$80**



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

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