

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

From 10am to 11:30am

SCRAMBLED EGGS **AED 58**

Fresh farmhouse eggs scrambled with a choice of Matcha, pure saffron threads or white Alba truffle oil and sprinkled with Gyokuro Samurai tea leaves, served with a baby leaf and smoked salmon salad.

EGGS BENEDICT **AED 58**

Toasted artisanal English muffins topped with two poached farmhouse eggs served with hollandaise sauce and a choice of smoked salmon or turkey ham, served with a salad and 1837 Green Tea infused vinaigrette.



Eggs Benedict

ALL-DAY DINING

From 11:30am to 11pm

SOUPS

SOUP OF THE DAY AED 39

Served with garlic, herb and olive oil toasted rustic bread.

CHICKEN & MUSHROOM SOUP AED 39

Served with tomato and olive bread.

SALADS

TWG TEA NIÇOISE SALAD AED 56

Southern French inspired confit tuna belly, accompanied by a mesclun salad garnished with zucchini, green beans, quail eggs and kalamata olives, served with a honey balsamic dressing infused with 1837 Green Tea.

CHICKEN SALAD AED 59

Marinated chicken spinach and rocket salad tossed with grapes, figs, crumbled feta and candid walnuts, served with an 1837 Green Tea infused honey and balsamic dressing.

AVOCADO & POMEGRANATE SALAD AED 53

Avocado and pomegranate seeds served with orange wedges and green beans tossed in an 1837 Green Tea infused vinaigrette.

QUINOA SALAD AED 53

A healthy infusion of quinoa, cherry tomatoes, fresh asparagus and marinated artichokes on a bed of mixed greens drizzled with an 1837 Green Tea infused lemon dressing.

CHICKEN & QUINOA SALAD AED 59

Chicken served with a healthy infusion of quinoa, cherry tomatoes, fresh asparagus and marinated artichokes on a bed of mixed greens drizzled with an 1837 Green Tea infused lemon dressing.

SMOKED SALMON & QUINOA SALAD AED 65

Smoked salmon served with a healthy infusion of quinoa, cherry tomatoes, fresh asparagus and marinated artichokes on a bed of mixed greens drizzled with an 1837 Green Tea infused lemon dressing.

PASTA

BEEF LASAGNA AED 82

Oven-baked layers of pasta with a beef ragout, béchamel and Emmental cheese, accompanied by roasted cherry tomatoes infused with Moroccan Mint Tea.

CHICKEN PASTA AED 62

Fusillini pasta infused with Comptoir des Indes Tea served with a creamy chicken and freshly made pesto sauce.

WILD MUSHROOM RISOTTO AED 68

Wild mushroom risotto drizzled with a Royal Darjeeling FTGFOP1 infused white truffle oil.



Beef Lasagna

MEAT

WAGYU BURGER AED 97

Grilled Wagyu beef burger on an artisanal toasted brioche bun with lettuce, tomato, Emmental cheese and cocktail sauce, accompanied by matchstick potatoes and a mixed leaf salad tossed in an 1837 Green Tea infused vinaigrette.

CHICKEN MASCARPONE AED 89

Corn-fed chicken breast stuffed with mascarpone, spinach, turkey bacon and sun dried tomatoes served with roasted potato slices, asparagus and a Vanilla Bourbon Tea infused beurre blanc sauce.

TRUFFLED BEEF TENDERLOIN AED 121

Truffled beef tenderloin served on a bed of wilted spinach accompanied by roasted red peppers, hazelnuts and a salsa verde infused with Rwanda Express BP1.

FISH

VANILLA CONFIT SALMON WITH MASHED POTATO AED 82

Norwegian salmon confit in Vanilla Bourbon Tea infused oil served with potato mash and green asparagus, accompanied by shallots, pickles and a butter hollandaise sauce.

SEA BASS AED 89

Pan-roasted seabass served with pumpkin purée, roasted cherry tomatoes, Kenya beans and a Bain de Roses Tea infused beurre blanc sauce.



Vanilla Confit Salmon

CROQUES & SANDWICHES



Halloumi Sandwich

CLUB SANDWICH AED 58

Toasted pain de mie club sandwich with tender tarragon chicken, hard-boiled egg slices, turkey ham, matured cheddar cheese, cucumber and Roma tomato slices served with mayonnaise infused with Moroccan Mint Tea and accompanied by a garden salad tossed in an 1837 Green Tea infused vinaigrette.

HALLOUMI SANDWICH AED 40

Freshly baked panini bread topped with halloumi cheese, fresh tomatoes, cucumber slices, served with a mixed salad drizzled with Moroccan Mint Tea infused vinaigrette.

TUNA SANDWICH AED 48

Freshly baked panini bread topped with tuna, mayonnaise, fresh tomatoes, cucumber slices, served with a mixed salad tossed in an 1837 Green Tea infused vinaigrette.

CROQUE MONSIEUR AED 49

An enduring classic. Warm toasted sandwich with Emmental cheese and turkey ham, served with a green salad and tossed in an 1837 Green Tea infused vinaigrette.

TEA TIME

From 2pm to 6pm

FINGER SANDWICHES

Assortment of 5 finger sandwiches: AED 75

- Norwegian salmon and smoked salmon rillette infused with Pai Mu Tan; served with guacamole and pepper coulis.
- Toasted milk bun garnished with chilled prawns, sriracha mayonnaise, pickled vegetables and Genmaicha furikake.
- Warm toasted sandwich with roasted portobello, mushroom duxelle and white truffle béchamel sauce infused with Emperor Pu-Erh.
- Malt bread and smoked salmon sandwich with sour cream topped with fresh dill and Gyokuro tea leaves.
- Smoky Russian Tea infused tomato bread with pesto chicken and stracciatella cheese.

TEA TIME SET MENU

1837 AED 70

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

* Supplement for teas over AED34

CHIC AED 105

- Hot or iced tea*
- Assortment of 3 finger sandwiches:
 - Norwegian salmon and smoked salmon rillette infused with Pai Mu Tan, served with guacamole and pepper coulis.
 - Toasted milk bun garnished with chilled prawns, sriracha mayonnaise, pickled vegetables and Genmaicha furikake.
 - Warm toasted sandwich with roasted portobello, mushroom duxelle and white truffle béchamel sauce infused with Emperor Pu-Erh.
- Choice of 2 freshly baked scones or muffins served with TWG Tea jelly and whipped cream or 1 patisserie from our trolley

* Supplement for teas over AED34



GOLD AED 135

- Hot or iced tea*
- Assortment of 3 finger sandwiches dusted with gold powder:
 - Norwegian salmon and smoked salmon rillette infused with Pai Mu Tan, served with guacamole and pepper coulis.
 - Toasted milk bun garnished with chilled prawns, sriracha mayonnaise, pickled vegetables and Genmaicha furikake.
 - Warm toasted sandwich with roasted portobello, mushroom duxelle and white truffle béchamel sauce infused with Emperor Pu-Erh.
- Assortment of 3 mini desserts:
 - Chocolate mousse infused with Timeless Tea on crispy feuilletine, layered with orange compote and sprinkled with gold dust.
 - Sable breton tart filled with Vanilla Bourbon Tea infused cream topped with fresh raspberries and chopped pistachio.
 - Choux pastry filled with a dark chocolate ganache infused with Chocolate Earl Grey served in a Truffle shell.

* Supplement for teas over AED34

TEA TIME SET MENU (CONTINUED)

FORTUNE AED 120

- Hot or iced tea*
- Croque Monsieur
- 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 AED34

SUPERIOR AED 145

- Hot or iced tea*
- A choice of 3 finger sandwiches from the selections below:
 - Norwegian salmon and smoked salmon rilette infused with Pai Mu Tan; served with guacamole and pepper coulis.
 - Toasted milk bun garnished with chilled Boston lobster chunks, sriracha mayonnaise, pickled vegetables and Genmaicha furikake.
 - Warm toasted sandwich with roasted portobello, mushroom duxelle and white truffle béchamel sauce infused with Emperor Pu-Erh.
 - Malt bread and smoked salmon sandwich with sour cream topped with fresh dill and Gyokuro tea leaves.
 - Smoky Russian Tea infused tomato bread with pesto chicken and stracciatella cheese.
- Assortment of 3 mini desserts:
 - Chocolate mousse infused with Timeless Tea on crispy feuilletine, layered with orange compote and sprinkled with gold dust.
 - Sable breton tart filled with Vanilla Bourbon Tea infused cream topped with fresh raspberries and chopped pistachio.
 - Choux pastry filled with a dark chocolate ganache infused with Chocolate Earl Grey served in a truffle shell.
- A choice of 3 TWG Tea macarons.

* Supplement for teas over AED34

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...

MORELLO CHERRY & PISTACHIO TART AED 41

A warm tart of pistachio frangipane and Morello cherry marmalade encased in crisp vanilla sablé and served with a scoop of Lucky Tea infused white chocolate sorbet.

CRÈME BRÛLÉE AED 38

A refreshing return to the traditional French confection, these two miniature crème brulee are delightfully infused with two of our exclusive teas; Phuguri Darjeeling and Vanilla Bourbon Tea.

CHOCOLATE FONDANT AED 42

TWG Tea's warm chocolate cake served with a scoop of homemade Brother's Club Tea & pistachio ice cream.

FROM THE TROLLEY AED 38

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 AED 38
- Financiers with Matcha, 2pcs AED 38
- Muffins, 2pcs AED 38
- Plain Scones, 2pcs AED 38
- Date Scones, 2pcs AED 38
- Croissant AED 38
- Chocolate Croissant AED 38

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.

AED 11 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

BEVERAGES

FRESHLY SQUEEZED JUICES

WATERMELON AED 30

APPLE AED 30

ORANGE AED 30

WATER

SPARKLING WATER AED 30

STILL WATER AED 30



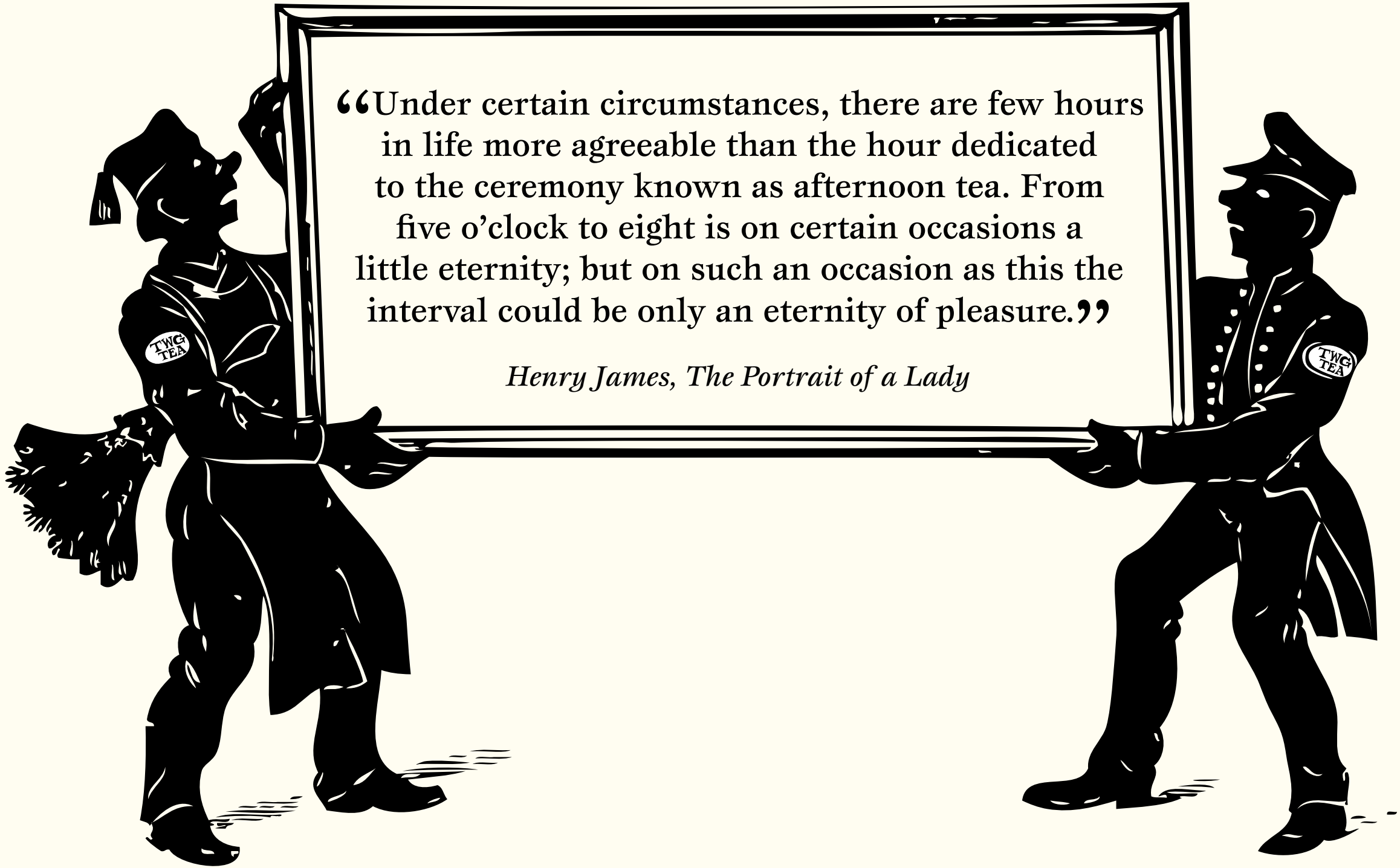
TEA MOCKTAILS

EXPLORER AED 35
Mocktail of freshly squeezed orange juice and Paris-Singapore Tea.

PINK BEAUTY AED 35
Mocktail of freshly watermelon juice and Green Beauty Tea.

DESSERT PARADISE AED 35
Mocktail of lychee juice and Weekend in Dubai Tea.

SHANGHAI AED 35
Refreshing Mocktail of sparkling lemonade and Jasmine Queen Tea.

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 long 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

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