



M E N U



TWG Tea connoisseurs travel across the globe, tasting harvests in a rigorous quest for the rarest of teas. In the process, TWG Tea has conceived over eight hundred blends of tea and tea-based products, emerging as a veritable tea innovator with the creation every season of new varieties of tea in collaboration with world renowned tea estates.

In our Tea Salons, we prepare our teas with great care. To preserve their flavour and aroma, we use pure, filtered water. The water temperature and the time of infusion vary according to the type of tea, and the leaves are removed before serving so the flavour and aroma of the tea remain consistent from the first cup to the last.

Welcome to the world of TWG Tea!



The Story of TWG Tea



TWG Tea was established in Singapore in celebration of the island's great history as a trading post for fine teas. A flourishing free port, Singapore was a veritable crossroads along the Eastern sea routes, where fine epicurean products were exchanged in the utmost liberty. The tea trade was made official in Singapore with the creation of the Chamber of Commerce in 1837, a date which TWG Tea honours as the commencement of Singapore's domination as the most illustrious trading post in the region, a haven for celebrated tea clippers loaded with the most precious of elixirs. Fleets of junks from throughout the Far East would arrive with their rudders up, looking like shops, bringing chests of tea that were soon to grace tea tables across Europe.

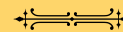
TWG Tea, which stands for The Wellness Group, is a luxury concept that incorporates an international distribution network to professionals, unique and original retail outlets and exquisite tea rooms. A veritable tea institution, TWG Tea is passionate about sharing their expertise and has become a point of reference for tea lovers thirsty for knowledge.

TWG Tea tasters travel thousands of miles across the globe every year, sampling hundreds of teas in search of the most desirable harvests direct from source gardens. Offering over 800 single estate fine harvest teas and exclusive blends, as well as tea patisseries and other tea infused delicacies, TWG Tea is internationally recognised as a veritable innovator with the creation every season of new varieties of tea in collaboration with the world's most renowned estates.

The TWG Tea team shapes the aesthetic image underpinning all the brand's products, constantly updating the notion of TWG Tea even as they respect the elegance and beauty of the tea traditions of the world on which it is based, now spiced with a touch of sensuality and originality.

TWG Tea welcomes you to enjoy
the finest teas of the world!





Brunch

From 11am to 2pm

BRUNCH SET MENUS

早午餐套餐

GOURMET

\$780

- TWG Tea* from our extensive tea list, served hot or iced.
- Freshly squeezed orange, apple or watermelon juice.
- Scrambled Eggs
Fresh farmhouse eggs scrambled with a choice of Matcha, pure saffron threads or white Alba truffle oil and served with smoked salmon and a mixed salad of shrimps and tender spinach shoots.
- French brioche toasts.
- Choice of a TWG Tea Patisserie from our trolley.

珍饈美食

- 可從茶單中任選一茗茶(冷、熱飲均可)
- 新鮮現榨柳橙汁、蘋果汁或季節西瓜汁
- 西式炒蛋
嫩炒牧農鮮蛋搭配煙燻鮭魚襯鮮蝦菠菜嫩芽沙拉，可挑選抹茶／蕃紅花／義大利阿爾巴白松露油風味。
- 法式布里歐吐司
- 任選一款每日新鮮特製 TWG Tea 手工茶風蛋糕

MIDSUMMER

\$880

- TWG Tea* from our extensive tea list, served hot or iced.
- Freshly squeezed orange, apple or watermelon juice.
- Summer Quiche
Warm rustic French-style vegetarian quiche filled with seasonal vegetable accompanied by a garden salad tossed in 1837 Green Tea infused vinaigrette.
- Choice of 2 freshly baked muffins or scones served with TWG Tea Jelly and whipped cream.
- Choice of a TWG Tea Patisserie from our trolley.

法式盛夏

- 可從茶單中任選一茗茶(冷、熱飲均可)
- 新鮮現榨柳橙汁、蘋果汁或季節西瓜汁
- 法式夏季鹹派
法式鄉村風格蔬菜鹹派搭配田園沙拉佐 1837 綠茶特調油醋。
- 選擇新鮮烘焙馬芬(二個)或司康(二個)，搭配 TWG Tea 茶味果凍及香堤鮮奶油
- 任選一款每日新鮮特製 TWG Tea 手工茶風蛋糕

AVIATOR

\$880

- TWG Tea* from our extensive tea list, served hot or iced.
- Freshly squeezed orange, apple or watermelon juice.
- Gourmande Salad
Roasted chicken accompanied by tomatoes, cucumbers and a mesclun salad with avocado and white sesame tossed in Blue Pavilion Tea infused vinaigrette.
- Choice of 2 freshly baked muffins or scones served with TWG Tea Jelly and whipped cream.
- Choice of a TWG Tea Patisserie from our trolley.

探險飛行家

- 可從茶單中任選一茗茶(冷、熱飲均可)
- 新鮮現榨柳橙汁、蘋果汁或季節西瓜汁
- 美食鑑賞家沙拉
香料烤雞搭配鮮採番茄、黃瓜、酪梨生菜沙拉佐海藍閣樓香茶特調油醋。
- 選擇新鮮烘焙馬芬(二個)或司康(二個)，搭配 TWG Tea 茶味果凍及香堤鮮奶油
- 任選一款每日新鮮特製 TWG Tea 手工茶風蛋糕

Supplement for the Prestige Sparkling Wine Tea Cocktail \$150

如欲更換為尊爵氣泡雞尾酒，須補差價 NT\$150

* Supplement for teas over \$250

* 選擇超過 NT\$250 以上茶品，需補差價



Beef provenance: U.S.A / Australia

牛肉來源: 美國 / 澳洲

Prices are not inclusive of service charge. One teapot per person.

以上餐飲需加收一成服務費。每壺茶為一人份。

Prices are not inclusive of service charge. One teapot per person.

以上餐飲需加收一成服務費。每人每次最低消費為任一壺茶品。

All Day Dining

From 12pm to 9pm daily & until 9.30pm on Thursdays & Saturdays

TWG TEA FAVOURITES

TWG TEA 每日主廚精選料理

SOUP OF THE DAY \$150
每日主廚精選湯品

EGGS BENEDICT \$360

Homemade toasted English muffins topped with two poached farmhouse eggs served with creamy hollandaise sauce and a choice of smoked salmon or turkey ham.

班尼狄克蛋

以自家新鮮烘焙英式馬芬為底，搭佐兩顆正統水波蛋與荷蘭醬，可選擇煙燻鮭魚或火雞火腿口味。

SUMMER QUICHE \$360

Warm rustic French-style vegetarian quiche filled with seasonal vegetable accompanied by a garden salad tossed in 1837 Green Tea infused vinaigrette.

法式夏季鹹派

法式鄉村風格蔬菜鹹派搭配田園沙拉佐以 1837 綠茶特調油醋。

GOURMANDE SALAD \$380

Roasted chicken accompanied by tomatoes, cucumbers and a mesclun salad with avocado and white sesame tossed in Blue Pavilion Tea infused vinaigrette.

美食鑑賞家沙拉

香料烤雞搭配鮮採番茄、黃瓜、酪梨生菜沙拉佐以海藍閣樓香茶特調油醋。

WAGYU BURGER \$580

Grilled Wagyu beef burger with lettuce, tomato and Emmental cheese topped with TWG Tea's homemade cocktail sauce and served on a homemade bun, accompanied by matchstick potatoes and mesclun salad tossed in an 1837 Green Tea infused vinaigrette.

雪花和牛漢堡

烤和牛漢堡搭配新鮮萵苣、蕃茄、艾曼塔起士和自製 TWG Tea 雞尾酒醬瀨以自家烘焙茶香麵包及法式薯條佐 1837 綠茶特調油醋沙拉。

BEEF LASAGNA \$400

Oven-baked layers of pasta with beef ragout accompanied by our signature homemade tomato and fresh basil sauce infused with Moroccan Mint Tea.

法式燉牛肉千層麵

法式燉牛肉千層麵搭配經典自製燉蕃茄羅勒醬佐摩洛哥薄荷綠茶特調。

WAGYU TAGLIATELLE \$460

Wagyu meatballs accompanied by tagliatelle pasta, cooked in a rich broth infused with Houjicha and served with a refreshing homemade tomato sauce, shaved parmesan cheese and Italian basil.

雪花和牛寬麵

豐富焙茶肉汁煮義大利寬麵搭配自製蕃茄醬佐帕瑪森起士與嫩燉和牛肉球。

BEEF CHEEKS \$940

Braised tender beef cheeks served with a rich red wine sauce, accompanied by potato mash infused with 1837 Green Tea and garden vegetable fricassée.

法式燉煮牛頰

勃根地紅酒燉煮牛頰搭配 1837 綠茶洋芋泥佐田園蔬菜。



Prices are not inclusive of service charge. One teapot per person.
以上餐飲需加收一成服務費。每人每次最低消費為任一壺茶品。

All Day Dining

From 12pm to 9pm daily & until 9.30pm on Thursdays & Saturdays

MINI BURGERS \$550

An indulgent selection of 3 distinctive miniature hamburgers served with a delicate salad of mixed greens and marinated cherry tomatoes topped with 1837 Green Tea infused vinaigrette:

- 1 mini Wagyu burger with homemade TWG Tea cocktail sauce;
- 1 mini foie gras burger served with fresh apple chutney;
- 1 mini spicy chicken burger with a sautéed shallot confit.

迷你綜合漢堡

三種口味迷你漢堡搭配櫻桃蕃茄沙拉佐 1837 綠茶特調油醋:

- 和牛漢堡佐自製 TWG Tea 雞尾酒醬;
- 鴨肝漢堡佐蔓越莓焦糖蘋果;
- 辣味雞肉漢堡與紅酒紅蔥。

SALMON CONFIT \$680

Salmon confit infused with Vanilla Bourbon Tea accompanied by red beetroot, green asparagus and artisanal pickles, served with a hazelnut butter hollandaise sauce.

低溫油封鮭魚

低溫油封波本香草紅茶茶香鮭魚襯奶油甜菜根、綠蘆筍及醃漬干蔥佐榛果荷蘭醬。

CHICKEN BOURGUIGNONNE \$680

Brined chicken infused with Smoky Earl Grey accompanied by butter confit potatoes, served with a mushroom burgundy sauce.

勃艮第紅酒雞

爐烤煙燻伯爵茶醃嫩雞,油封洋芋,焦糖珍珠洋蔥,醃燻火雞培根佐勃艮第醬汁。

U.S. PRIME STRIPLOIN \$980

Pan seared U.S. Prime striploin served with black pepper sauce accompanied by mesclun salad, drizzled with 1837 Green Tea vinaigrette and crispy truffle fries, sprinkled with Matcha Green Tea powder.

香煎美國極佳級紐約克牛排

香煎美國極佳級紐約克牛排佐黑胡椒醬汁,附松露抹茶薯條,1837 綠茶油醋沙拉。

PAN SEARED SEA BASS \$680

Pan Seared sea bass accompanied by a sweet white corn purée and cauliflower served with white wine marinere shucked clams and Sencha Prestige infused clam's sauce.

香煎海鱸魚

香煎海鱸魚搭配鮮奶玉米泥、花椰菜和帶殼蛤蠣佐御選煎茶茶香蛤蠣醬汁。

SIDE DISHES \$180

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

配菜選擇

- 田園沙拉佐 1837 綠茶特調油醋。
- 法式薯條佐義大利阿爾巴白松露油和抹茶鹽。



Prices are not inclusive of service charge. One teapot per person.
以上餐飲需加收一成服務費。每人每次最低消費為任一壺茶品。

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...

獨一無二的 TWG Tea 甜點均每日手工現作，以確保提供給所有消費者最高品質的全新體驗。創作來自上天的渴望，這些美食的畫面總是稍縱即逝，當您一次又一次回到 TWG Tea，將會想起每次美好的過往...

CRÈME BRÛLÉE \$240

A refreshing return to the traditional French confection, these two miniature crème brûlées are delightfully infused with two of our exclusive TWG Teas, Chocolate Tea and Vanilla Bourbon Tea.

法式烤布蕾

展現法式傳統甜品，分別於迷你焦糖布蕾中加入兩種獨家特調茶品：可可茶及波本香草紅茶。

TARTE TATIN \$280

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

反轉焦糖蘋果酥塔

焦糖蘋果酥塔佐焦糖醬瀰波本香草茶冰淇淋。

VANILLA PARFAIT \$280

Vanilla parfait wrapped with traditional french crepe, filled with a hot orange Geisha Blossom Tea infused sauce diced orange, grapefruit and lime zest.

法式蝴蝶夫人茶味可麗餅

傳統法式可麗餅裹冷凍香草慕斯，蝴蝶夫人之茶味熱柳橙淋醬，新鮮柳橙丁、新鮮葡萄柚和檸檬皮。

MOELLEUX AU CHOCOLAT \$280

Warm chocolate moelleux with a soft creamy centre served with a scoop of homemade Earl Grey Fortune chocolate ice cream and drizzled with golden sauce.

巧克力熔岩蛋糕

熱巧克力蛋糕包覆熔岩巧克力餡，自製伯爵富貴茗茶巧克力冰淇淋，金粉醬汁佐飾。

TWG TEA PATISSERIE COLLECTION \$200

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

TWG Tea 點心總匯

可自甜點推車上任選一款每日新鮮特製 TWG Tea 手工茶風蛋糕。

Prices are not inclusive of service charge. One teapot per person.
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Desserts

TWG TEA MACARONS \$60 each

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.

TWG Tea 茶香馬卡龍

TWG Tea 著名的酥脆杏仁餅配上柔軟的內餡，加入了我們的招牌茶品，TWG Tea 將馬卡龍變成了一個獨特又難忘的甜點。

Matcha

抹茶

Moroccan Mint Tea

摩洛哥薄荷綠茶

Napoleon Tea & Caramel

拿破崙探險茶佐焦糖

Bain de Roses Tea

玫瑰芬香茶

Camelot Tea & Praline

卡默洛茶佐果仁

Lemon Bush Tea

檸檬木紅茶

Earl Grey Fortune & Chocolate

伯爵富貴茗茶佐巧克力

Grand Wedding Tea, Passion Fruit & Coconut

皇家婚禮茶佐百香果和椰子

1837 Black Tea & Blackcurrant

1837 黑茶佐黑醋栗

Vanilla Bourbon Tea & Kaya

波本香草紅茶佐咖椰

TEA PASTRIES \$180

Served with TWG Tea Jelly and whipped cream

Madeleines with Earl Grey Fortune, 3pcs

Financiers with Matcha, 2pcs

Muffins, 2pcs

Scones, 2pcs

Canelés, 2pcs

精選茶點

搭配 TWG Tea 茶味果凍及香堤鮮奶油

3 個伯爵富貴茗茶馬德蓮

2 個抹茶費南雪

2 個馬芬

2 個司康

2 個法式可麗露

FRENCH PASTRIES \$180

Served with TWG Tea Jelly and whipped cream

Croissant, 2pcs

Chocolate Croissant, 2pcs

Cinnamon Roll, 2pcs

Swiss Brioche, 2pcs

法式西點

搭配 TWG Tea 茶味果凍及香堤鮮奶油

2 個牛角可頌

2 個巧克力可頌

2 個肉桂捲

2 個瑞士布里歐麵包

Prices are not inclusive of service charge. One teapot per person.
以上餐飲需加收一成服務費。每人每次最低消費為任一壺茶品。



Tea Ice Creams & Sorbets

Handmade from only the finest and freshest natural ingredients, TWG Tea ice creams & sorbets are all uniquely infused with our teas.

TWG Tea 茶味冰淇淋和雪酪

TWG Tea 茶味冰淇淋和雪酪全部使用最優良和新鮮的天然食材製作調入特選茶品而顯得與眾不同。

Single scoop 單球	\$95
Choice of 2 scoops 任選二球	\$180
Choice of 3 scoops 任選三球	\$260

TEA ICE CREAMS

- **WHITE NIGHT JASMINE TEA**
Rare Yin Zhen white tea with sweet jasmine.
夜茉莉白茶味冰淇淋，稀有銀針白茶與香甜茉莉花
- **CRÈME BRÛLÉE TEA**
Green tea with red fruits and crème brûlée.
法式烤布蕾香茶味冰淇淋，綠茶、紅莓果與烤布蕾
- **SINGAPORE BREAKFAST TEA**
Blend of green tea, black tea, vanilla & spice.
獅城早餐茶味冰淇淋，綠茶、黑茶、香草與香料
- **DARJEELING OKAYTI**
India black tea, reminiscent of wild flowers & honey.
歐凱緹大吉嶺茶味冰淇淋，印度黑茶、野花與蜂蜜
- **MATCHA GREEN TEA**
Precious powdered Japanese green tea.
抹茶茶味冰淇淋，珍貴日式抹茶粉
- **EARL GREY FORTUNE**
Rich notes of black tea, bergamot & chocolate.
伯爵富貴茗茶味冰淇淋，黑茶、佛手柑與巧克力
- **NAPOLEON TEA**
Black tea with caramelised macadamia nuts.
拿破崙探險茶味冰淇淋，黑茶與焦糖夏威夷果仁
- **VANILLA BOURBON TEA**
Red tea blended with aromatic vanilla bean.
波本香草紅茶味冰淇淋，非洲紅茶與香草籽

TEA SORBETS

- **ALFONSO TEA**
Black tea blended with rare mango.
艾方索茶味雪酪，黑茶與芒果
- **ALEXANDRIA TEA**
Green tea and a bouquet of sweet mints.
亞歷山大綠茶味雪酪，綠茶與甜薄荷
- **SAKURA! SAKURA! TEA**
Sakura blossoms, green tea & red berries.
櫻花頌茶味雪酪，綠茶、櫻花與紅莓
- **SILVER MOON TEA**
Green tea accented with a wild berry bouquet.
銀月綠茶味雪酪，綠茶與野莓
- **SEXY TEA**
Green tea blend of pure and limpid citrus and calamansi.
魅惑綠茶味雪酪，綠茶、柑橘果、金桔
- **LUCKY TEA**
Blend of black tea and green tea with spices from the Caribbean, flower blossoms and white chocolate.
幸運之茶味雪酪，黑茶與綠茶、加勒比地帶香料、花朵、白巧克力



Prices are not inclusive of service charge. One teapot per person.
以上餐飲需加收一成服務費。每人每次最低消費為任一壺茶品。



Tea Time

From 2pm to 6pm

TEA TIME SET MENUS

下午茶套餐

1837 \$420

- TWG Tea* from our extensive tea list, served hot or iced.
- Choice of 2 freshly baked muffins or scones served with TWG Tea Jelly and whipped cream or 1 patisserie from our trolley.

1837 套餐

- 可從茶單中任選一茗茶(冷、熱飲均可)
- 選擇新鮮烘焙馬芬二個或司康二個，搭配 TWG Tea 茶味果凍及香堤鮮奶油或任選一款每日新鮮特製 TWG Tea 手工茶風蛋糕。

FORTUNE \$960

- TWG Tea* from our extensive tea list, served hot or iced.
- A choice of warm toasted sandwich from the list below:
 - TWG Tea Croque Monsieur
An enduring classic. Warm toasted sandwich with Emmental cheese and turkey ham, served with a delicate green salad and house vinaigrette.
 - TWG Tea Croque Imperial
Warm toasted sandwich with Emmental cheese and smoked salmon, served with a delicate green salad and house vinaigrette.
- Choice of 2 freshly baked muffins or scones served with TWG Tea Jelly and whipped cream or 1 patisserie from our trolley.
- A choice of 3 TWG Tea macarons.

幸運之星

- 可從茶單中任選一茗茶(冷、熱飲均可)
- 可從下面套餐，任選一款現烤三明治套餐：
 - TWG Tea 紳士三明治
現烤經典三明治內含火雞火腿與艾曼塔起士襯鮮蔬沙拉 佐招牌油醋。
 - TWG Tea 帝國三明治
現烤三明治內含煙燻鮭魚與艾曼塔起士襯鮮蔬沙拉佐招牌油醋。
- 選擇新鮮烘焙馬芬二個或司康二個，搭配 TWG Tea 茶味果凍及香堤鮮奶油或任選一款每日新鮮特製 TWG Tea 手工茶風蛋糕。
- 任選三種口味茶香馬卡龍

Supplement for the Prestige Sparkling Wine Tea Cocktail \$150

如欲更換為尊爵氣泡雞尾酒，須補差價 NT\$150

* Supplement for teas over \$250

* 選擇超過 NT\$250 以上茶品，需補差價



Prices are not inclusive of service charge. One teapot per person.
以上餐飲需加收一成服務費。每人每次最低消費為任一壺茶品。



Tea Time

From 2pm to 6pm

TEA TIME SET MENUS

下午茶套餐

MANHATTAN

\$980

- TWG Tea* from our extensive tea list, served hot or iced.
- An indulgent selection of 3 distinctive miniature hamburgers served with a delicate salad of mixed greens and marinated cherry tomatoes topped with 1837 Green Tea infused vinaigrette:
 - 1 mini Wagyu burger with homemade TWG Tea cocktail sauce.
 - 1 mini foie gras burger served with fresh apple chutney.
 - 1 mini spiced chicken burger with a sautéed shallot confit.
- Choice of 2 freshly baked muffins or scones served with TWG Tea Jelly and whipped cream or 1 patisserie from our trolley.

曼哈頓套餐

- 可從茶單中任選一茗茶(冷、熱飲均可)
- 精選三款特色小漢堡襯櫻桃番茄蔬菜沙拉佐1837 綠茶特調油醋:
 - 迷你和牛漢堡佐 TWG Tea 自製雞尾酒醬汁
 - 迷你鴨肝漢堡佐蔓越莓焦糖蘋果
 - 迷你辣味雞肉漢堡與紅酒紅蔥
- 選擇新鮮烘焙馬芬二個或司康二個, 搭配 TWG Tea 茶味果凍及香堤鮮奶油或任選一款每日新鮮特製 TWG Tea 手工茶風蛋糕。

Supplement for the Prestige Sparkling Wine Tea Cocktail \$150

如欲更換為尊爵氣泡雞尾酒, 須補差價 NT\$150

* Supplement for teas over \$250

* 選擇超過 NT\$250 以上茶品, 需補差價



Prices are not inclusive of service charge. One teapot per person.
以上餐飲需加收一成服務費。每人每次最低消費為任一壺茶品。



Tea Time

From 2pm to 6pm

TEA TIME A LA CARTE

下午茶單點菜單

TWG TEA CROQUE MONSIEUR

\$360

An enduring classic. Warm toasted sandwich with Emmental cheese and turkey ham, served with a delicate green salad and house vinaigrette.

TWG Tea 紳士三明治

現烤經典三明治內含火雞火腿與艾曼塔起士襯鮮蔬沙拉佐招牌油醋。

TWG TEA CROQUE IMPERIAL

\$420

Warm toasted sandwich with Emmental cheese and smoked salmon, served with a delicate green salad and house vinaigrette.

TWG Tea 帝國三明治

現烤三明治內含煙燻鮭魚與艾曼塔起士襯鮮蔬沙拉佐招牌油醋。

TWG TEA CLUB SANDWICH

\$460

Toasted *pain de mie* club sandwich with tender roasted chicken, hard-boiled egg and Roma tomatoes served with homemade mayonnaise and accompanied by a delicate garden salad tossed in 1837 Green Tea infused vinaigrette.

TWG Tea 總匯三明治

總匯三明治內含嫩烤雞肉/有機鮮蛋/蕃茄佐自製美乃滋襯 1837 綠茶特調油醋沙拉。

ROYAL CLUB SANDWICH

\$480

Warm toasted *pain de mie* club sandwich with smoked salmon layered with avocado and cucumber garnished with homemade mayonnaise served with mesclun salad tossed in house vinaigrette.

皇室俱樂部三明治

總匯三明明內含煙燻鮭魚/新鮮酪梨/爽口黃瓜佐自製美乃滋襯 1837 綠茶特調油醋沙拉。



Prices are not inclusive of service charge. One teapot per person.
以上餐飲需加收一成服務費。每人每次最低消費為任一壺茶品。



Beverages

TEA from our extensive list, served hot or iced from: We invite you to consult our specialists to help you make your selection. 可從茶單中任選一茗茶(冷、熱飲均可) 歡迎詢問服務人員協助作茶品挑選	\$ 250
FRESHLY SQUEEZED FRUIT JUICES Watermelon (Seasonal) / Orange / Apple 鮮榨果汁 西瓜(季節性供應)/柳橙/蘋果	\$ 200
ST PELLEGRINO (sparkling) ST PELLEGRINO 氣泡礦泉水	\$ 180
PANNA (still) PANNA 礦泉水	\$ 180



Tea Cocktails & Mocktails

PRESTIGE Sparkling white wine cocktail infused with Singapore Breakfast Tea. 尊爵氣泡雞尾酒 白葡萄氣泡雞尾酒佐獅城早餐茶。	\$ 400
ORCHARD JADE Mocktail of freshly squeezed orange juice and Earl Grey Buddha. 果園翠玉 鮮榨柳橙汁佐禪心伯爵綠茶。	\$ 250
PINK BEAUTY (Seasonal) Mocktail of fresh watermelon juice and Green Beauty Tea. 粉紅美人(季節供應) 鮮榨西瓜汁佐綠茶美人茶。	\$ 250
PAGODA Refreshing mocktail of sparkling lemonade with brisk and fruity Weekend in Shanghai Tea. 珍珠香塔 清爽的檸檬氣泡雞尾酒(無酒精)佐上海週末之茶。	\$ 250
DULCET ROSE Mocktail of lychee juice and Bain de Roses Tea. 悅耳玫瑰 荔枝汁佐玫瑰芬香茶。	\$ 250
TEA SHAKE TWG Tea Milkshake with any Tea Ice Cream or Tea Sorbet from our Dessert Menu. 茶風特調奶昔 TWG Tea 茶風特調奶昔搭配任一口茶味冰淇淋或雪酪。	\$ 250



Wine & Champagne

House Wine, White 餐酒-白葡萄酒	Glass, \$ 380	Bottle, \$ 1980
House Wine, Red 餐酒-紅葡萄酒	Glass, \$ 380	Bottle, \$ 1980
Veuve Clicquot Yellow label Champagne 法國凱歌 皇牌香檳		Bottle, \$ 4500



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以上餐飲需加收一成服務費。每人每次最低消費為任一壺茶品。