



MENU



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Tea WG 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

Monday to Friday (except Public Holiday), from 10am to 11:30am

BREAKFAST SET MENUS

CLASSIC \$188

- Hot or iced tea*
- Freshly squeezed Apple or Orange juice
- Choice of 2 scones or muffins served with Tea WG jelly and whipped cream

* Supplement for teas over \$85

GOURMAND \$278

- Hot or iced tea*
- Freshly squeezed Apple or Orange juice
- Choice of 1 dish from Breakfast à la carte

* Supplement for teas over \$85

SIGNATURE (Serves 2) \$528

- 2 Hot or iced tea* or 2 freshly squeezed Apple or Orange juice
- Choice of 2 scones or muffins served with Tea WG jelly and whipped cream
- Choice of 2 dishes from Breakfast à la carte

* Supplement for teas over \$85

BREAKFAST A LA CARTE

PANCAKES \$188

Fluffy pancakes accompanied by butter and a berry medley, served with a Vanilla Bourbon Tea infused cream sauce.

EGGS BENEDICT \$188

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

ALL-DAY BREAKFAST \$188

Classic style scrambled eggs accompanied by smoked salmon, roasted cherry tomatoes, sautéed mushrooms, sausages, avocado, and toast, served with Singapore Breakfast Tea infused baked cannellini beans.



Minimum order of one teapot per person. Price subject to 10% service charge. The bill will be rounded off to the nearest dollar.
Image shown is for illustration purpose only. PLEASE ASK YOUR WAITER ABOUT ALLERGENS.

ALL-DAY DINING

From 11:30am to 9pm

SOUPS

SOUP OF THE DAY \$108

Please ask your waiter for today's special creation.

SALADS

TOMATO & CHEESE SALAD \$198

Fresh red and yellow seasonal cherry tomatoes tossed with mini mozzarella balls and a Moroccan Mint Tea infused barbecue dressing.

CHICKEN SALAD \$208

Pan-seared French yellow chicken accompanied by mixed salad, sous vide egg, crispy bacon, pine nuts and a Honey Tea infused dressing.

HOKKAIDO SCALLOP SALAD \$248

Pan-seared Hokkaido scallops accompanied by sucrine lettuce, avocados and cherry tomatoes, served with a Lemon Bush Tea infused dressing.



Chicken Salad



Hokkaido Scallop Salad

PASTAS & RICE

SALTED EGG CARBONARA \$228

Spaghetti tossed in a French Earl Grey infused cream sauce, topped with bacon, chives and homemade salted egg yolk.

LOBSTER LINGUINE \$398

Lobster linguine complemented by a lobster broth infused with Milk Oolong.

CAULIFLOWER SAFFRON RICE \$248

Pearl rice complemented by a saffron broth, served with tri-colour cauliflower and Matcha Nara infused vegetable couscous, topped with aioli sauce and seaweed.

SQUID INK SEAFOOD RISOTTO \$298

Squid ink risotto served with a French Earl Grey infused dashi broth, accompanied by pan-seared scallops, tiger prawns, clams and squid rings.



Lobster Linguine



Sole Fish

FISH

COD FILLET \$388

Baked cod fillet marinated in Japanese soy sauce accompanied by fresh clams and steamed bok choy, served with a Royal Darjeeling FTGFOP1 infused dashi broth and oyster mushrooms.

SOLE FISH \$428

Pan-seared whole sole fish accompanied by pistachios and ratatouille, topped with a Singapore Breakfast Tea infused tomato sauce.



Wagyu Beef Striploin

MEAT

WAGYU BEEF BURGER \$268

Grilled Wagyu beef* burger served on a bun with French style caramelised onions and Taleggio cheese, accompanied by thick cut potato sticks tossed in Matcha powder.

**IMPOSSIBLE™ BEEF option is also available.*

LAMB STEAK \$328

Roasted lamb steak accompanied by green peas, mushrooms and shallots, served with a Honey Tea infused lamb jus.

WAGYU BEEF STRIPLOIN \$588

Pan-seared A5 Wagyu beef striploin accompanied by king oyster mushrooms, sliced potato and asparagus, served with a Pu-Erh Prestige infused beef jus.

SIDE DISHES

- Sautéed mushrooms tossed with chives and piment, sprinkled with ... **\$88**
Pu-Erh Prestige tea powder.
- Garden salad tossed in an 1837 Green Tea infused vinaigrette. **\$128**
- Sea salt potato fries sprinkled with Matcha and served with truffle ... **\$128**
mayonnaise.



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CROQUES & SANDWICHES

From 2:30pm to 6pm

CROQUE MONSIEUR \$198

Ham and cheese sandwich layered with melted provolone and mozzarella cheese, served with an arugula salad tossed in a Fruit Mountain Tea infused vinaigrette.

CRISPY FISH SANDWICH \$228

Deep fried fish fillet sandwich layered with lettuce and Smoky Russian Tea infused tartar sauce, served with a mixed salad.

LOBSTER CLUB SANDWICH \$258

Toasted artisanal pain de mie with prawn and lobster chunks coated with basil and lime zest mayonnaise, layered with lettuce chiffonade and Roma tomatoes, accompanied by a mini mesclun salad tossed in a Magic Moment Tea infused vinaigrette.



Lobster Club Sandwich



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TEA TIME

From 2:30pm to 6pm

TEA TIME SETS

CANAPÉS \$228

Indulge in an array of exquisite canapés created with vibrant, seasonal ingredients to complete your afternoon tea experience.
Please check with our staff for the latest canapés menu.

TEA SET FOR ONE \$298

- Hot or iced tea*
- Canapé of the day
- Choice of 3 macarons or a Pâtisserie from our trolley
- A scone or a muffin served with Tea WG jelly and whipped cream

* Supplement for teas over \$85



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MACARONS

Tea WG's renowned crispy almond biscuit with a soft centre. Infused with our signature teas, Tea WG has transformed the macaron into a uniquely memorable confection.

\$20 per piece



Nuwara Eliya OP & Lemon



Camelot Tea, Pistachio & White Chocolate



Pink Garden Tea & Lychee



1837 Black Tea & Blackcurrant



Napoleon Tea & Salted Caramel



Grand Wedding Tea, Passion Fruit & Coconut



Earl Grey Fortune & Chocolate



Bain de Roses Tea



Matcha



Number 12 Tea & Tiramisu

FROM THE TROLLEY \$68

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

VIENNOISERIES

Served with Tea WG jelly and whipped cream.

- Scones (Raisin/Plain), 2pcs \$68
- Muffins, 2pcs \$68



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TEA ICE CREAMS & TEA SORBETS

Handmade from only the finest and freshest natural ingredients, Tea WG ice creams & sorbets are all uniquely infused with our teas. Choose from the selection below:

TEA ICE CREAMS

VANILLA BOURBON TEA
Red tea blended with aromatic vanilla bean.

CAMELOT TEA
Black tea with rare hazelnut, cornflowers and toasted pistachio nuts.

CHOCOLATE TEA
Black tea blended with dark chocolate and cocoa beans.

FRENCH EARL GREY
Black tea with citrus fruits, French blue cornflowers and dark chocolate.

ALMOND TEA
Black tea blended with fresh almonds and hazelnut praline.

NAPOLEON TEA
Black tea with caramelised chocolate and a hint of vanilla and sweet French spices.

MATCHA
Precious powdered Japanese green tea.

TEA SORBETS

APPLE TEA
Refreshing blend of rich black tea and green apples.

MAGIC MOMENT TEA
Black tea with rare citrus fruits and coconut.

SILVER MOON TEA
Green tea accented with a wild berry bouquet.

SAKURA! SAKURA! TEA
Green tea and red berries.

ALFONSO TEA
Black tea blended with rare mango.

Single scoop
\$58

Choice of 2 scoops
\$88

Choice of 3 scoops
\$108



Sakura! Sakura! Tea Sorbet

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BEVERAGES

FRESHLY SQUEEZED JUICES

APPLE \$68
ORANGE \$68

WATER

SPARKLING WATER \$78
STILL WATER \$78

TEA COCKTAIL

PRESTIGE \$168
Pink Flamingo Tea with sparkling wine.

TEA MOCKTAILS

MILKY EARL GREY \$98
Mocktail of Chocolate Earl Grey and milk.

PAGODA \$98
Refreshing mocktail of sparkling lemonade and Weekend in Shanghai Tea.

DULCET ROSE \$98
Mocktail of lychee juice and Bain de Roses Tea.

TEA SHAKE \$98
Tea WG Milkshake with any Tea Ice Cream or Tea Sorbet from our Dessert Menu.

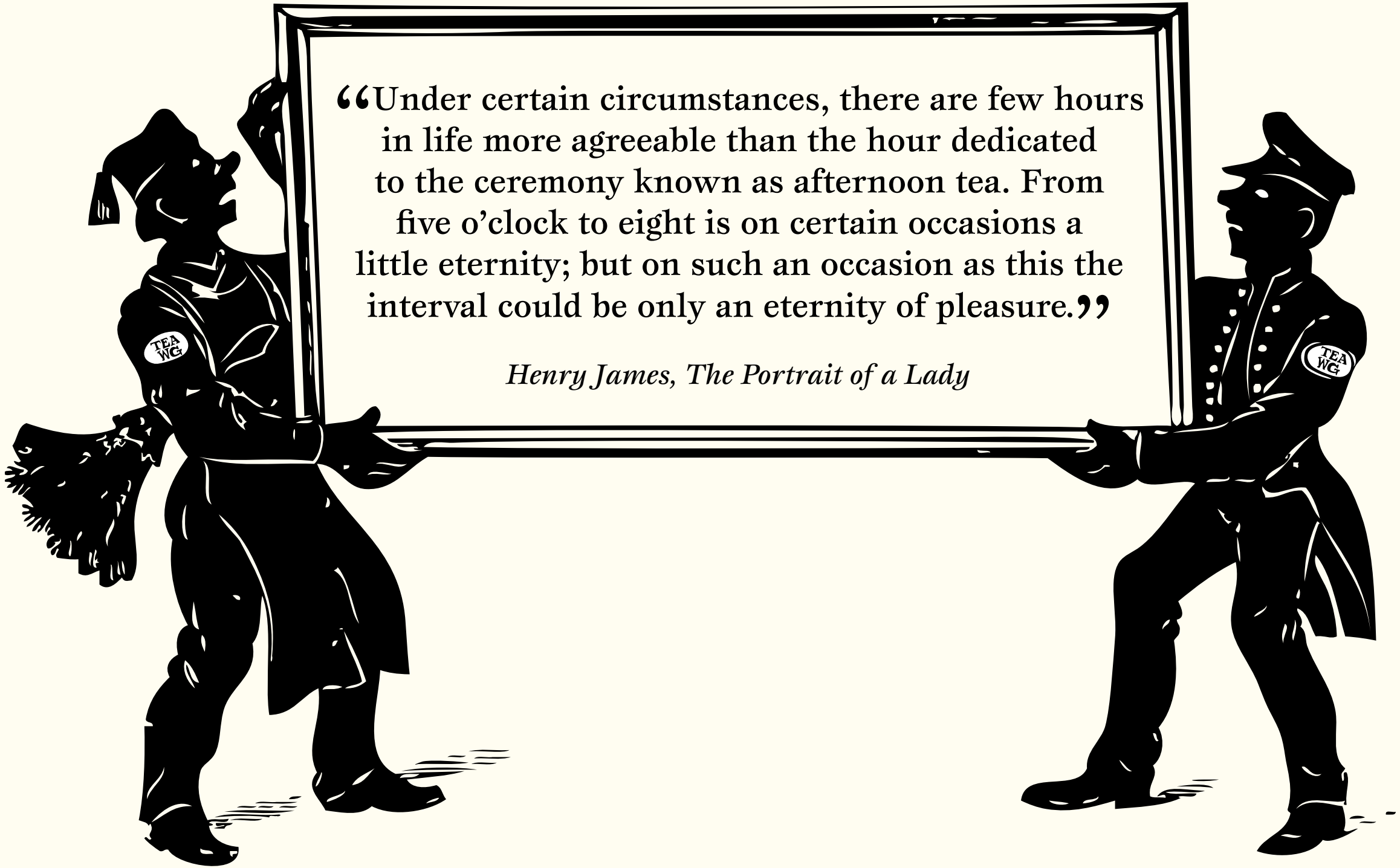
WINES

ZIND HUMBRECHT, Glass, \$98
RIESLING ROCHE CALCAIRE Bottle, \$428
DOG POINT, Glass, \$128
SECTION 94 SAUVIGNON BLANC Bottle, \$628
CHEVALIER, MARGAUX 2ND WINE Glass, \$158
..... Bottle, \$768
FELTON ROAD, PINOT NOIR BANNOCKBURN Glass, \$188
..... Bottle, \$898

CHAMPAGNE

GOSSET, BRUT EXCELLENCE NV Glass, \$158
..... Bottle, \$798

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“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 TEA WG

Tea WG, 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. Tea WG, 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, Tea WG's collection – the largest in the world – numbers well over 1,000 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, Tea WG also offers timeless tea accessories and delicate tea-infused gourmet sweets.

At the forefront of tea gastronomy, Tea WG 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 Tea WG!

TWGTea.com

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