

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 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 ..... RM39.5

- Hot or iced tea\*
- Freshly squeezed Apple, Orange or Carrot juice
- Choice of 1 Croissant or Chocolate Croissant, or 2 Scones or Muffins.  
Served with TWG Tea jelly and whipped cream.

\* Supplement for teas over RM21

### GOURMAND ..... RM45

- Hot or iced tea\*
- Freshly squeezed Apple, Orange or Carrot juice
- Farmhouse eggs salad croissant with choice of chicken or smoked salmon.
- Pâtisserie from our trolley

\* Supplement for teas over RM21

### SIGNATURE ..... RM73.5

- Hot or iced tea\*
- Freshly squeezed Apple, Orange or Carrot juice
- Choice of 1 Croissant or Chocolate Croissant, or 2 Scones or Muffins.  
Served with TWG Tea jelly and whipped cream.
- Farmhouse eggs salad croissant with choice of chicken or smoked salmon.
- Choice of 3 Macarons

\* Supplement for teas over RM21



# EGGS A LA CARTE

**EGGS BENEDICT ..... RM30**

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.

**TRUFFLED SPINACH & EGG COCOTTE ..... RM30**

Poached eggs gratin with white truffle and parmesan cheese béchamel infused with Pi Lo Chun Imperial accompanied by with wilted creamy spinach and beef bacon and served with brioche croutons.

**FARMHOUSE EGGS ..... RM33.5**

A lavish assortment of scrambled eggs, Scottish smoked salmon and mini chicken sausage accompanied by roasted cherry tomatoes infused with Riviera Tea, sautéed mushrooms and Canadian style baked beans with fried onions.

**CHEESE & MUSHROOM OMELETTE ..... RM30**

Soft egg omelette with sautéed button mushrooms, shiitake and Emmental cheese, served with tomato sauce and composed mesclun salad tossed in an 1837 Green Tea infused vinaigrette.



*Farmhouse Eggs*

# ALL-DAY DINING

## SOUPS

**SOUP OF THE DAY ..... RM16**

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

**LOBSTER BISQUE ..... RM26**

*A rich homemade seafood based soup with fresh lobster meat and salmon roe.*

**CREAM OF MUSHROOM SOUP ..... RM16**

*Infused with Phuguri Darjeeling.*



*Quiche of the Day*



*Lobster Timbale*

## SALADS & COLD DISHES

**GRILLED CHICKEN SALAD ..... RM32**

Grilled Chermoula chicken, beef bacon and soft cooked egg with opulent butter lettuce salad, accompanied by heirloom tomatoes, avocado and Comté cheese sprinkled with freshly ground Purple Buds Tea and spices.

**LOBSTER TIMBALE ..... RM35.5**

Marinated lobster, mango and avocado timbale topped with salmon roe and red pepper coulis on a bed of spinach shoots drizzled with a Love Me Tea infused vinaigrette and served with melba crisps.

**QUICHE OF THE DAY ..... RM24.5**

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

**TWG TEA SALAD ..... RM42**

Mesclun salad with foie gras, smoked salmon, marinated shrimps, herbs, Roma tomatoes, French beans and corn sprinkled with chives and served with an 1837 Green Tea infused vinaigrette.

**GOURMANDE SALAD ..... RM30**

Mixed greens salad with avocado, grilled mushrooms, asparagus and orange segments dressed in an 1837 Green Tea infused vinaigrette and topped with a sundried tomato spread.

## PASTA

### GENMAICHA MUSHROOM LINGUINE ..... RM32

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.

### BEEF LASAGNA ..... RM37.5

Oven-baked layers of pasta with bolognese ragout with our signature homemade tomato and fresh basil sauce infused with Moroccan Mint Tea.  
*Vegetarian option available.*

### SQUID INK SALMON PUTTANESCA ..... RM37.5

Pan-seared salmon dusted with Lemon Bush Tea atop a squid ink spaghetti tossed in a classic garlic-tomato emulsion with anchovies, capers and olives.

### WILD MUSHROOM RISOTTO ..... RM28

Arborio rice prepared al dente with wild mushrooms in a Russian Earl Grey infused cream sauce served with Parmesan cheese and drizzled with truffle oil.



Norwegian Salmon  
& Matcha Beurre Blanc



Wagyu Burger

## MEAT

### WAGYU BURGER..... RM42.5

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

### BEEF MEDALLION SANDWICH ..... RM38.5

Grilled Black Angus beef medallion on toasted homemade sourdough bun with mustard mayonnaise, accompanied by caramelized onions and arugula tossed in an 1837 Green Tea infused vinaigrette, served with matchstick potatoes.

### BEEF TENDERLOIN ..... RM64

Pan-seared grain fed Australian beef tenderloin served with herb butter, cauliflower purée, grilled green asparagus and shimeji mushroom tempura, finished with a Red Chai Tea infused beef jus.

### ROASTED CHICKEN ..... RM35.5

Daily roasted Anxin chicken infused with Lavender Valley Tea, served with sautéed potatoes and a mushroom sauce.

## FISH

### NORWEGIAN SALMON & MATCHA BEURRE BLANC ..... RM39.5

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

### PAN-SEARED COD ..... RM45

Pan-seared cod fish served with Asian gremolata, accompanied by crushed potatoes with chilli oil, wilted baby spinach and a ginger butter emulsion with Gyokuro Samurai tea leaves.

## ASIAN INSPIRED

### KING PRAWN & CHICKEN SKEWER (NASI LEMAK) ..... RM32

Spiced king prawns and peanut marinated chicken thigh skewer accompanied by a Matcha, pandan and coconut infused rice served with classic condiments.

### LAKSA LINGUINE ..... RM39.5

Hokkaido scallops and tiger prawns infused with Earl Grey Gentleman accompanied by linguine with beancurd skin croutons and Parmesan crisp.

### PEANUT CHICKEN & GREEN CURRY ..... RM32

Roasted chicken thigh infused with White Earl Grey marinated with peanut, ginger and dried chillies, accompanied by a spicy green curry rice, fried farmhouse egg and fern shoot salad.



Laksa Linguine

# CROQUES & SANDWICHES



*Club Sandwich*

## **CROQUE SALMON** ..... **RM24.5**

Warm toasted sandwich with smoked salmon, French Comté cheese and an 1837 Black Tea infused béchamel sauce, accompanied by a delicate green salad and house vinaigrette.

## **CROQUE MONSIEUR** ..... **RM24.5**

Warm toasted sandwich with turkey ham, French Comté cheese and an 1837 Black Tea infused béchamel sauce, accompanied by a delicate green salad and house vinaigrette.

## **TRUFFLE CROQUE** ..... **RM24.5**

Warm toasted sandwich with roasted Portobello mushroom and duxelle with an Emperor Pu-Erh infused white truffle béchamel sauce, accompanied by a delicate green salad and house vinaigrette.

## **MINI BURGERS** ..... **RM41.5**

An indulgent selection of 3 distinctive miniature burgers served with a mesclun salad tossed in an 1837 Green Tea infused vinaigrette.

- Wagyu burger with homemade TWG Tea cocktail sauce.
- Foie gras burger served with fresh apple chutney.
- Spiced chicken burger with sautéed shallot confit.

## **CLUB SANDWICH** ..... **RM27**

Toasted homemade pain de mie with slow-cooked chicken breast layered with fried egg and smoked beef bacon, Roma tomatoes and lettuce chiffonade in a Pommery grain mustard mayonnaise sauce, accompanied by a delicate green salad and 1837 Green Tea infused vinaigrette.

## **ROYAL CLUB SANDWICH** ..... **RM30**

Warm toasted pain de mie sandwich with smoked salmon layered with avocado and cucumber, garnished with homemade mayonnaise and served with a garden salad tossed in an 1837 Green Tea infused vinaigrette, accompanied with matchstick potatoes.

# TEA TIME

From 2pm to 6pm

## FINGER SANDWICHES

**Assortment of 5 finger sandwiches: ..... RM41.5**

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

## TEA TIME SET MENUS

**1837 ..... RM30**

- 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 RM21

**CHIC ..... RM49**

- Hot or iced tea\*
- Assortment of finger sandwiches:  
*Please ask your waiter for today's special creation.*
- 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 RM21

**FORTUNE ..... RM58**

- Hot or iced tea\*
- Choice of Croque Monsieur, Croque Salmon or Truffle Croque.
- 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 RM21

**PARISIAN (serves 2) ..... RM111**

- Hot or iced tea\*
- Assortment of finger sandwiches:  
*Please ask your waiter for today's special creation.*
- Duo of Quiche Of The Day
- 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 RM21



Parisian Tea Set

# 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...*

**CRÈME BRÛLÉE ..... RM19.5**

A refreshing return to the traditional French confection, these two miniature crème brûlée are infused with Phuguri Darjeeling and Vanilla Bourbon Tea, served with a scoop of Grand Wedding Tea sorbet and mixed berries.

**CHOCOLATE MOELLEUX ..... RM19.5**

Rich chocolate moelleux, served with mixed berries and a scoop of Vanilla Bourbon Tea ice cream.

**TARTE TATIN ..... RM19.5**

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



**FROM THE TROLLEY ..... RM16.5**

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

**VIENNOISERIES**

Served with TWG Tea jelly and whipped cream.

- Madeleines infused with Earl Grey Fortune, 3pcs ..... RM14
- Financiers, 3pcs ..... RM14
- Muffins, 2pcs ..... RM14
- Scones, 2pcs ..... RM14
- Croissant, 1pc ..... RM14
- Chocolate Croissant, 1pc ..... RM14

# 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.*

RM5 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

**CHOCOLATE EARL GREY**  
Rich notes of black tea, bergamot & chocolate.

**VANILLA BOURBON TEA**  
Red tea blended with aromatic vanilla bean.

### TEA SORBETS

**1837 BLACK TEA**  
Black tea with ripe berries, anise & caramel.

**GRAND WEDDING TEA**  
Black tea with rich yellow fruits.

Single Scoop  
RM7.5

Choice of 2 scoops  
RM13

Choice of 3 scoops  
RM17.5

# BEVERAGES

## FRESHLY SQUEEZED JUICES

CARROT ..... RM15  
APPLE ..... RM15  
ORANGE ..... RM15

## WATER

SPARKLING WATER ..... RM15  
STILL WATER ..... RM15

## TEA COCKTAILS

**MOROCCAN MINT MOJITO** ..... RM26  
Refreshing classic cocktail revisited.

**TWG TEA KIR** ..... RM26  
A declination of the famous French aperitif, with white wine infused with Bain De Roses Tea

## TEA MOCKTAILS

**DULCET ROSE** ..... RM21.5  
Mocktail of lychee juice and Bain de Roses Tea.

**BLACK HAWAIIAN** ..... RM21.5  
Mocktail of coconut milk, fresh pineapple juice and Number 12 Tea.

**SUNRISE** ..... RM21.5  
Mocktail of carrot and orange juice, mango purée and Genmaicha.

**SUMMER ROUGE** ..... RM21.5  
Mocktail of raspberry purée, yuzu juice and Eternal Summer Tea.

**TEA SHAKE** ..... RM21.5  
TWG Tea Milkshake with any Tea Ice Cream or Tea Sorbet from our Dessert Menu.

## WINES

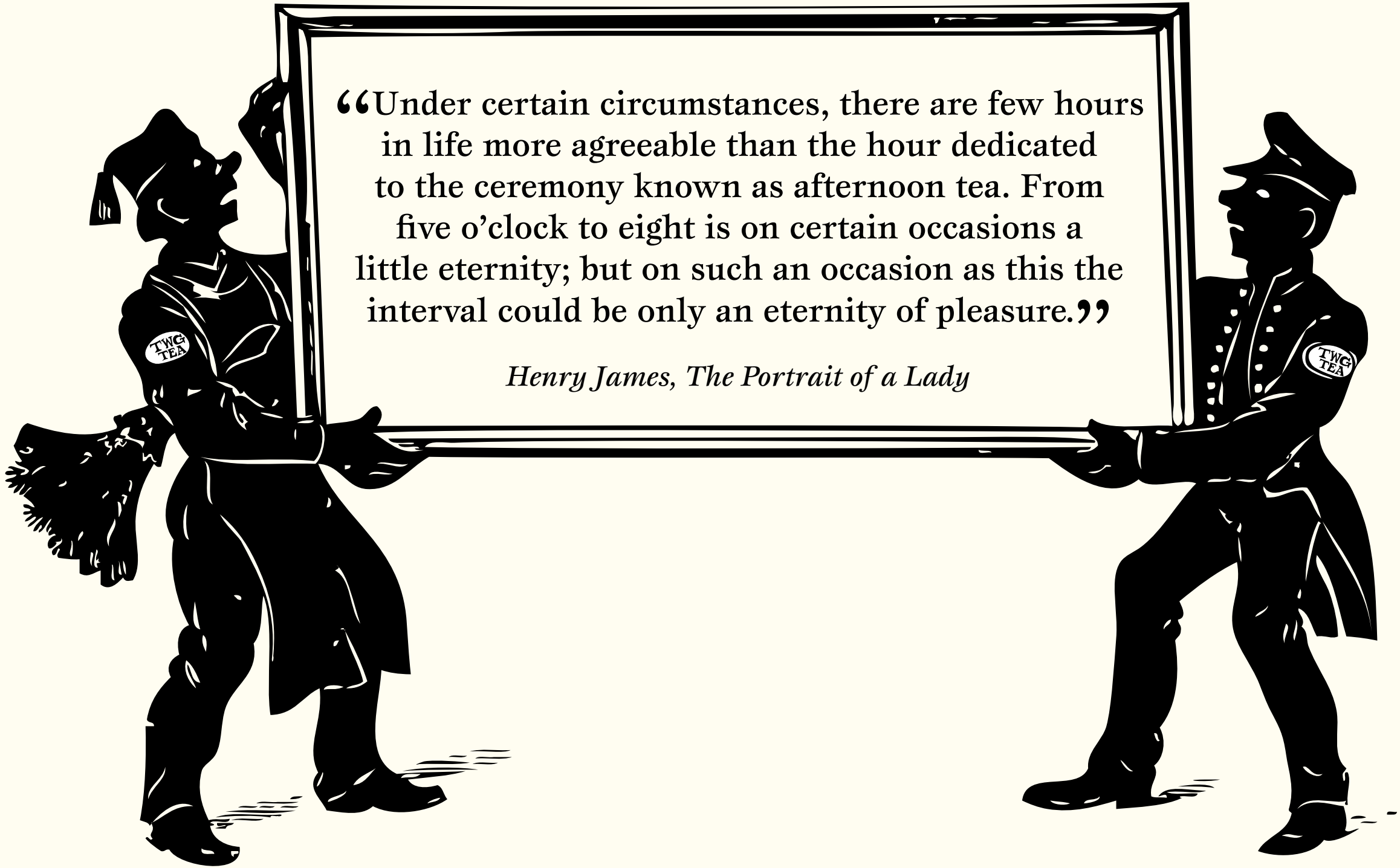
**WILLOWGLEN CHARDONNAY, AUSTRALIA** ..... Glass, RM23.5  
..... Bottle, RM122

**WILLOWGLEN SHIRAZ CABERNET, AUSTRALIA**... Glass, RM23.5  
.... Bottle, RM122

## CHAMPAGNE

**MOET & CHANDON CHAMPAGNE** ..... Bottle, RM347



A black and white illustration of two men in suits 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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