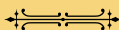




M E N U



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!



Brunch

Friday to Saturday 11am to 3pm
Sunday 10am to 3pm

BRUNCH SET MENUS

GOURMET ₹ 750

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

MIDSUMMER ₹ 750

- TWG Tea* from our extensive tea list, served hot or iced
- Freshly squeezed orange or apple juice
- Summer Quiche
Warm rustic French-style vegetarian quiche filled with seasonal vegetables and served with a light cream sauce, 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.

AVIATOR ₹ 800

- TWG Tea* from our extensive tea list, served hot or iced
- Freshly squeezed orange or apple juice
- Aviator Salad
Salad of pan-seared chicken supreme, Romaine lettuce, garlic croutons, fresh parmesan shavings topped with a poached egg and a touch of seaweed tossed in a light spiced sauce infused with Comptoir des Indes Tea
- 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.

Supplement for a Tea Mocktail ₹ 75

Supplement for the Prestige sparkling wine tea cocktail ₹ 120

* Supplement for teas over ₹ 195 (Price difference based on tea list)



Prices are VAT inclusive and subject to 10% service charge. At least one beverage must be ordered per person.



Brunch

Friday to Saturday 11am to 3pm
Sunday 10am to 3pm

BRUNCH SET MENUS

GOVERNOR ₹ 900

- TWG Tea* from our extensive tea list, served hot or iced
- Freshly squeezed orange or apple juice
- Chicken en Brochette
Pan-seared chicken brochette flavoured with wholegrain mustard served with steamed rice and a colourful mélange of capsicum and pineapple drizzled with a Timeless Tea infused sauce.
- 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

AMBASSADOR ₹ 980

- TWG Tea* from our extensive tea list, served hot or iced
- Freshly squeezed orange or apple juice
- Sauté of Beef
Braised beef ragout served with Burgundy red wine sauce with shallots and bouquet garnish accompanied with steamed potatoes and baby carrots.
- 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

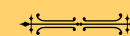
PACIFIC ₹ 995

- TWG Tea* from our extensive tea list, served hot or iced
- Freshly squeezed orange or apple juice
- Seared Matcha Salmon
Seared Matcha salmon fillet accompanied by green peas, carrots, cauliflower and yellow squash drizzled with a balsamic vinegar caramel and Matcha Green Tea oil.
- 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

Supplement for a Tea Mocktail ₹ 75

Supplement for the Prestige sparkling wine tea cocktail ₹ 120

* Supplement for teas over ₹ 195 (Price difference based on tea list)



Prices are VAT inclusive and subject to 10% service charge. At least one beverage must be ordered per person.



All Day Dining

Monday to Thursday From 11am to 9pm
Friday to Saturday 11am to 10pm
Sunday 10am to 9pm

TWG TEA FAVOURITES

SOUP OF THE DAY P 225

SCRAMBLED EGGS P 420

Fresh farmhouse eggs with a choice of Matcha green tea, pure saffron threads or white truffle oil, served with smoked salmon and a mixed salad of baby spinach and marinated shrimp.

EGGS BENEDICT P 420

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

SUMMER QUICHE P 420

Warm rustic French-style vegetarian quiche filled with seasonal vegetables and served with a light cream sauce, accompanied by a garden salad.

AVIATOR SALAD P 455

A grand classic with pan-seared chicken supreme, Romaine lettuce, garlic croutons, fresh parmesan shavings topped with a poached egg and a touch of seaweed tossed in a light spiced sauce infused with Comptoir des Indes Tea.

TWG TEA SALAD P 475

Mesclun salad with foie gras, smoked salmon, marinated shrimp, herb Roma tomatoes, French beans and corn sprinkled with chives and served with 1873 Green Tea infused vinaigrette.



Prices are VAT inclusive and subject to 10% service charge. At least one beverage must be ordered per person.



All Day Dining

Monday to Thursday From 11am to 9pm
Friday to Saturday 11am to 10pm
Sunday 10am to 9pm

WAGYU BURGER P 570

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

SPRING LAMB STEW P 585

A traditional French lamb stew slowly cooked with carrots, potatoes, turnip and green peas, served in a rich lamb sauce.

SAUTÉ OF BEEF P 585

Braised beef ragout served with Burgundy red wine sauce infused with Singapore Breakfast Tea, shallots and bouquet garnish accompanied with steamed potatoes and baby carrots.

SMOKED NORWEGIAN SALMON P 680

Smoked salmon served with toasted brioche and soft St Moret cream cheese sprinkled with Gyokuro Samurai Tea and accompanied by red tobiko caviar.

FOIE GRAS TERRINE P 875

Duck foie gras served with baby spinach, red radish and fresh garden salad accompanied by toasted brioche and Sakura! Sakura! Tea jelly.

TWG TEA LASAGNA

Oven baked layers of pasta with choice of:

- Garden vegetables with our signature homemade tomato and fresh basil sauce infused with Moroccan Mint Tea P 350
- Bolognaise ragout with our signature homemade tomato and fresh basil sauce infused with Moroccan Mint Tea P 380
- Seafood in a Love Me Tea infused cream sauce. P 420



Prices are VAT inclusive and subject to 10% service charge. At least one beverage must be ordered per person.



Main Courses

Monday to Thursday, from 11am to 3pm and 6pm to 9pm & until 10pm on Fridays & Saturdays
On Sundays, from 10am to 3pm and 6pm to 9pm

CHICKEN EN BROCHETTE	₱ 475
Pan-seared chicken brochette flavoured with wholegrain mustard served with steamed rice and a colourful mélange of capsicum and pineapple drizzled with a Timeless Tea infused sauce.	
ROAST APRICOT COD	₱ 550
Roasted cod fillet served with a delicate potato purée sprinkled with Matcha Tea accompanied by a rich Apricot Tea infused sauce.	
SEARED MATCHA SALMON	₱ 650
Seared salmon fillet accompanied by green peas, carrots, cauliflower and yellow squash drizzled with a balsamic vinegar caramel and Matcha green tea oil.	
BEEF TENDERLOIN	₱ 685
Beef tenderloin served with matchstick potatoes and oven-baked tomato crumble and drizzled with a rich sauce infused with Polo Club Tea.	

SIDE DISHES	₱ 185
<ul style="list-style-type: none"> • Garden salad tossed in 1837 Green Tea infused vinaigrette. • Plate of matchstick potatoes drizzled with pure white truffle oil and Matcha salt. 	



Prices are VAT inclusive and subject to 10% service charge. At least one beverage must be ordered per person.



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 BRULÉE	₱ 220
A refreshing return to the traditional French confection, these two miniature crème brulées are delightfully infused with two of our exclusive TWG Teas, Phuguri Darjeeling and Vanilla Bourbon Tea.	
NORMANDY APPLE TART	₱ 220
Delicate flaky pastry filled with stewed apples served with a scoop of homemade Singapore Breakfast Tea ice cream and topped with an unctuous caramel coulis infused with Pomme Prestige Tea.	
POACHED TEA PEARS	₱ 220
Fresh pears poached in subtly flavoured Cinnamon Tea syrup and served with a scoop of homemade Earl Grey Fortune ice cream.	
CHOCOLATE FONDANT	₱ 255
TWG Tea's warm chocolate cake served with a light custard cream and a scoop of homemade Vanilla Bourbon Tea ice cream.	

TWG TEA PATISSERIE COLLECTION

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

Vanilla Bourbon Mille Feuille	₱ 180	Blueberry Tart	₱ 180
Matcha Mille Feuille	₱ 180	Singapore Surprise	₱ 220
Strawberry Tart	₱ 180		

TEA PASTRIES	₱ 150
Served with TWG Tea jelly and whipped cream.	

Madeleines with Earl Grey Fortune Tea, 3 pcs
 Financiers with Matcha Tea, 2 pcs
 Muffins, 2 pcs
 Scones, 2 pcs
 Canele, 2 pcs

FRENCH PASTRIES	₱ 100
Served with TWG Tea jelly and whipped cream.	

Croissant
 Chocolate Croissant



Prices are VAT inclusive and subject to 10% service charge. At least one beverage must be ordered per person.



Desserts



Tea Time

From 3pm to 6pm

TWG TEA MACARONS

₱ 50 each

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

Napoleon Tea & Caramel	Moroccan Mint Tea
Camelot Tea & Praline	Bain de Roses Tea
Earl Grey Fortune & Chocolate	Lemon Bush Tea
1837 Black Tea & Blackcurrant	Grand Wedding Tea, Passion Fruit & Coconut

TWG 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.

Single scoop	₱ 95
Choice of 2 scoops	₱ 145
Choice of 3 scoops	₱ 195

- NAPOLEON ICE CREAM
Black tea with caramelized macadamia nuts
- EARL GREY FORTUNE ICE CREAM
Rich notes of black tea, bergamot & chocolate.
- VANILLA BOURBON TEA ICE CREAM
Red tea blended with aromatic vanilla bean.
- SILVER MOON TEA SORBET
Green tea accented with a wild berry bouquet
- 1837 BLACK TEA SORBET
Black tea with ripe berries, anise & caramel
- SINGAPORE BREAKFAST TEA ICE CREAM
Blend of green tea, black tea, vanilla & spices.
- ALFONSO ICE CREAM
Black tea blended with rare mango



Tea Time

From 3pm to 6pm

TEA TIME SET MENUS

- 1837 ₱ 325
- TWG Tea* from our extensive tea list, served hot or iced
 - Choice of 2 freshly baked scones or muffins served with TWG Tea jelly and whipped cream or 1 patisserie from our trolley

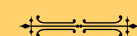


Prices are VAT inclusive and subject to 10% service charge. At least one beverage must be ordered per person.

TEA TIME SET MENUS

- CHIC ₱ 500
- TWG Tea* from our extensive tea list, served hot or iced
 - A petite selection of three finger sandwiches from our 3 sets below:
 - Vegetarian set:
Cucumber with cream cheese infused with Earl Grey Fortune, Roma tomato and Moroccan Mint Tea infused sauce, Green asparagus and cream cheese sprinkled with chives.
 - Royal set:
Prawn with Silver Moon Tea infused cream, Smoked salmon with cream cheese and chives, Roma tomato and Moroccan Mint Tea infused sauce.
 - Imperial set:
Foie gras, Chicken with cream cheese infused with Comptoir des Indes Tea, Cucumber with cream cheese infused with Earl Grey Fortune
 - Choice of 2 freshly baked scones or muffins served with TWG Tea jelly and whipped cream or 1 patisserie from our trolley

- FORTUNE ₱ 650
- 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 Provence
Vegetarian warm toasted sandwich with Emmental cheese garnished with tomatoes and asparagus, served with a delicate green salad tossed in 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 scones or muffins served with TWG Tea jelly and whipped cream or 1 patisserie from our trolley
 - A choice of 3 macarons



Prices are VAT inclusive and subject to 10% service charge. At least one beverage must be ordered per person.



Tea Time

From 3pm to 6pm

TEA TIME A LA CARTE

TWG TEA CROQUE MONSIEUR P 320

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

TWG TEA CROQUE PROVENCE P 320

Vegetarian warm toasted sandwich with Emmental cheese garnished with tomatoes and asparagus, served with a delicate green salad tossed in house vinaigrette.

TWG TEA CROQUE IMPERIAL P 320

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

TEA SANDWICHES P 375

Served on our homemade *pain de mie*, a selection of classic vegetarian tea sandwiches including green asparagus with herbed whipped cream, cucumber with cream cheese infused with Earl Grey Fortune and tomato with mayonnaise infused with Moroccan Mint Tea accompanied by a delicate garden salad tossed in 1837 Green Tea infused vinaigrette.

TWG TEA CLUB SANDWICH P 400

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.

ROYAL CLUB SANDWICH P 450

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.

SANDWICHES A LA CARTE P 485

A grand selection of TWG Tea finger sandwiches, prepared on our light *pain de mie* bread, which make an elegant snack and are perfect when served accompanied by our teas. Select 3 from our choices below:

- Foie gras
- Chicken with cream cheese infused with Comptoir des Indes Tea
- Smoked salmon with cream cheese and chives
- Green asparagus and cream cheese sprinkled with chives
- Cucumber with cream cheese infused with Earl Grey Fortune
- Roma tomatoes and Moroccan Mint Tea infused sauce



Prices are VAT inclusive and subject to 10% service charge. At least one beverage must be ordered per person.



Beverages

TEA from our extensive list, served hot or iced P 195

FRESHLY SQUEEZED FRUIT JUICES

Watermelon P 150

Apple P 180

Orange P 200

ST. PELLEGRINO (sparkling) P 100

PANNA (still) P 100

Tea Cocktails & Mocktails

EXPLORER P 230

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

PINK BEAUTY P 230

Mocktail of fresh watermelon juice and Green Beauty Tea.

PAGODA P 230

Refreshing mocktail of sparkling lemonade with brisk and fruity Weekend in Shanghai Tea.

DULCET ROSE P 315

Mocktail of lychee juice and Bain de Roses Tea.

PRESTIGE P 315

Sparkling white wine cocktail infused with Singapore Breakfast Tea.

TEA SHAKE P 230

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

Wine & Champagne

Camas Viognier, Languedoc - White Glass, P 325 Bottle, P 1,650

Champalou Vouvray, Loire Valley - White Bottle, P 2,150

Château Lamartine, Malbec - Red Glass, P 425 Bottle, P 1,950

Château Falfas, Merlot - Red Bottle, P 2,550

Veuve Cliquot Yellow Label Champagne Bottle, P 4,750



Prices are VAT inclusive and subject to 10% service charge. At least one beverage must be ordered per person.



The Story of TWG Tea



Singapore was founded as a flourishing free port, an emporium, a veritable crossroads along the Eastern sea routes, where fine teas, coffees, cotton, sugar, pepper, nutmeg, cloves and even gold, 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 Far East's most illustrious trading post, 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 around the world.

TWG Tea was established in Singapore in celebration of the island's great history as a trading post for teas, spices and fine epicurean products. The TWG Tea luxury concept 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!

