



BRUNCH 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.



BRUNCH

From 10am to 3pm

GOURMET \$72

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of Eggs Benedict or Smoked Salmon Club or Club Sandwich.
- Choice of 2 freshly baked Muffins or Scones. Served with TWG Tea jelly and whipped cream.
- Pâtisserie from our trolley

* Supplement for teas over \$12

MIDSUMMER \$75

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of 2 freshly baked Muffins or Scones. Served with TWG Tea jelly and whipped cream.
- Choice of Ocean Trout Salad or Chicken Salad or Prawn Salad.
- Pâtisserie from our trolley

* Supplement for teas over \$12

DIGNITARY \$79

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of 2 freshly baked Muffins or Scones. Served with TWG Tea jelly and whipped cream.
- Choice of Wagyu Beef Lasagna or Roasted Barramundi & Red Curry or Genmaicha Truffle Spaghetti.
- Pâtisserie from our trolley

* Supplement for teas over \$12



Prices are not inclusive of service charge or goods & services tax. Minimum order of one item per person is required.
PLEASE ASK YOUR WAITER ABOUT ALLERGENS.

SANDWICHES

CLUB SANDWICH

Toasted artisanal pain de mie with organic chicken breast layered with fried egg and smoked beef bacon, Roma tomatoes and lettuce chiffonade in a tartare sauce, accompanied by a delicate green salad and an 1837 Green Tea infused vinaigrette.
(Option of truffle French fries instead of garden salad, \$8 supplement applies)

SMOKED SALMON CLUB

Toasted artisanal pain de mie with smoked salmon and dill cream layered with avocado, house cucumber pickles, Roma tomatoes and lettuce chiffonade, accompanied by a delicate green salad and 1837 Green Tea infused vinaigrette.
(Option of truffle French fries instead of garden salad, \$8 supplement applies)



Club Sandwich



Tiger Prawn Salad

SALADS

TIGER PRAWN SALAD

Roasted tiger prawns, marinated feta cheese and chickpea croquettes on a bed of Romaine lettuce salad with tomatoes, red radish and baby cucumber tossed in a sumac spice and Moroccan Mint Tea infused vinaigrette.

OCEAN TROUT SALAD

Seared Tasmanian ocean trout on a bed of Romaine lettuce and kale salad with cherry tomatoes, Romanesco cauliflower, snap peas, red radish and cucumber pickles seasoned with a Matcha infused Caesar dressing, served with bread croutons and beef bacon.

HONEY GLAZED CHICKEN SALAD

Warm honey glazed organic chicken breast topped with cereal served on a bed of frisée salad with julienned carrots and cherry tomatoes tossed in a Tibetan Secret Tea infused vinaigrette, accompanied by soft cooked quail eggs.



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HOT DISHES

EGGS BENEDICT

Toasted artisanal English muffins topped with two poached free-range eggs accompanied by a petite mesclun salad tossed in an 1837 Green Tea infused vinaigrette and a choice of smoked salmon, red wine braised beef cheeks or guacamole with feta cheese, served with a choice of orange and saffron hollandaise sauce or truffle sabayon.

WAGYU BEEF LASAGNA

Oven-baked layers of pasta with braised Wagyu beef, Matcha spinach béchamel and Emmental cheese, served with fresh tangy tomato sauce, black garlic coulis and cheese rosettes.

ROASTED BARRAMUNDI & RED CURRY

Pan-roasted barramundi fillet accompanied by a hearty coconut milk and tomato base curry infused with Mistral Tea, served with okra, zucchini, baby eggplant, steamed potatoes and cherry tomatoes, topped with deep fried curry leaves and bread croutons.

GENMAICHA TRUFFLE SPAGHETTI

Spaghetti tossed with rich winter truffle and garlic cream, accompanied by mushroom Duxelle and crunchy asparagus, served with a soft cooked free-range egg topped with Genmaicha furikake.



Eggs Benedict

TWG TEA AT SWISSÔTEL THE STAMFORD • TWG TEA ON THE BAY AT MARINA BAY SANDS
TWG TEA GARDEN AT MARINA BAY SANDS • TWG TEA AT TAKASHIMAYA L2 • TWG TEA AT ION ORCHARD • 27 MARCH 2024



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