



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 \$59

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of Eggs Benedict or Brooklyn Sandwich or Club Sandwich.
- Choice of 1 set of Viennoiseries. Served with TWG Tea jelly and whipped cream.
- Pâtisserie from our trolley

* Supplement for teas over \$11

MIDSUMMER \$63

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of 1 set of Viennoiseries. Served with TWG Tea jelly and whipped cream.
- Choice of Ocean Trout Salad or Smoked Duck Salad or Tiger Prawn Salad.
- Pâtisserie from our trolley

* Supplement for teas over \$11

DIGNITARY \$67

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Pineapple juice
- Choice of 1 set of Viennoiseries. Served with TWG Tea jelly and whipped cream.
- Choice of Beef Lasagna or Roasted Barramundi & Red Curry or Chicken & Forest Mushroom Ragout.
- Pâtisserie from our trolley

* Supplement for teas over \$11



SANDWICHES

CLUB SANDWICH \$27

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

(Option of truffle French fries instead of garden salad, \$5 supplement applies)

BROOKLYN SANDWICH \$25

Toasted artisanal pain de mie layered with beef chiffonade, house-made pickles, red cabbage, mozzarella cheese sprinkled with Matcha and spicy celery relish dressing, served with coleslaw.

(Option of truffle French fries instead of coleslaw, \$5 supplement applies)



Brooklyn Sandwich



Tiger Prawn Salad

SALADS

TIGER PRAWN SALAD \$28

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 \$30

Seared Tasmanian ocean trout on a bed of Tuscan kale salad with roasted pumpkins, puffed wild rice, broccoli and cauliflower seasoned with a calamansi dressing, served with fresh pomegranate and an Indian Night Tea infused beetroot relish.

SMOKED DUCK SALAD \$28

Smoked duck breast and grilled chicken on a bed of opulent butterhead lettuce salad elegantly garnished with breaded soft boiled free-range egg, tomato, avocado and mozzarella cheese sprinkled with Matcha.

HOT DISHES

EGGS BENEDICT \$26

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 tomato béarnaise sauce.

BEEF LASAGNA \$30

Oven-baked layers of pasta with a beef ragout, béchamel and Emmental cheese, accompanied by Taiping Houkui infused cheese chips served with fresh tangy tomato coulis and artisanal basil pesto.

ROASTED BARRAMUNDI & RED CURRY \$34

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.

CHICKEN & FOREST MUSHROOM RAGOUT \$32

Chicken thigh and wild forest mushroom creamy ragout accompanied by Lu An Gua Pian infused pilaf rice.



Chicken & Forest Mushroom Ragout

TWG TEA GARDEN AT MARINA BAY SANDS • TWG TEA AT TAKASHIMAYA L2 • TWG TEA AT ION ORCHARD • 30 MARCH 2022



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.