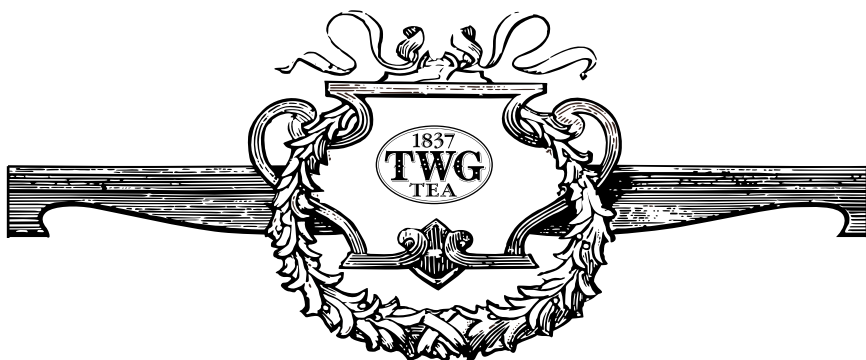




# MENU

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 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

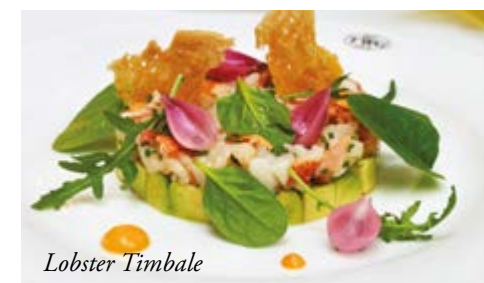
*A rich homemade seafood based soup with fresh lobster meat and salmon roe.*

### 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 patisseries, 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

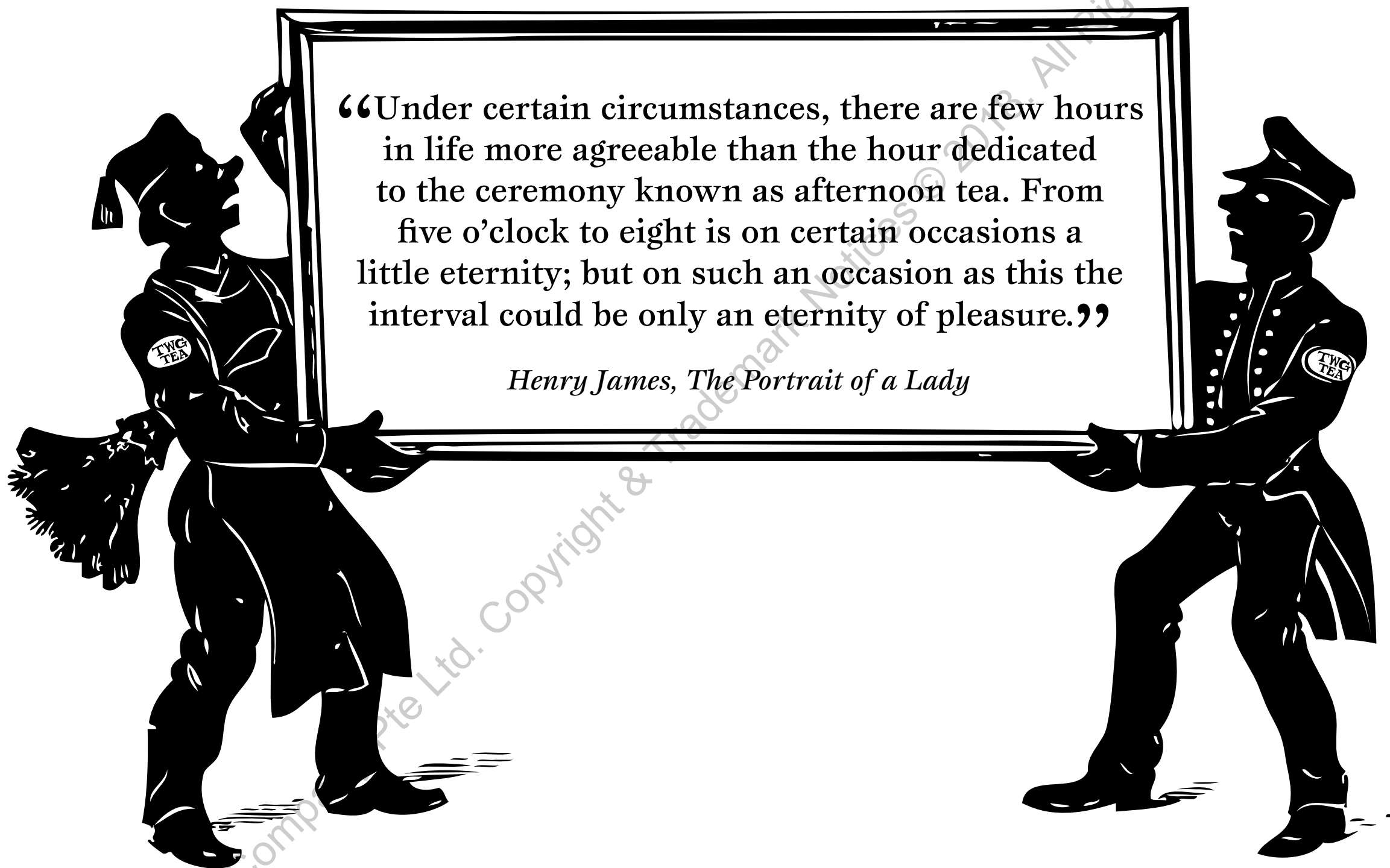
WILLOWGLEN SHIRAZ CABERNET, AUSTRALIA... Glass, RM23.5  
.... Bottle, RM122

# CHAMPAGNE

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

“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*





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