



MENU

Tea WG 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

From 10am to 11.30am

BREAKFAST SET MENUS

CLASSIC \$148

- Hot or iced tea*
- Freshly squeezed Watermelon, Apple or Orange juice
- Choice of 2 scones or muffins served with Tea WG jelly and whipped cream or a Tea WG pâtisserie from our trolley

* Supplement for teas over \$85

GOURMAND \$188

- Hot or iced tea*
- Freshly squeezed Watermelon, Apple or Orange juice
- Choice of Eggs Benedict, Scrambled Eggs or Omelette
- Choice of a Tea WG pâtisserie from our trolley

* Supplement for teas over \$85

SIGNATURE \$228

- Hot or iced tea*
- Freshly squeezed Watermelon, Apple or Orange juice
- Choice of 2 scones or muffins served with Tea WG jelly and whipped cream
- Choice of Eggs Benedict, Scrambled Eggs or Omelette
- Choice of a Tea WG pâtisserie from our trolley

* Supplement for teas over \$85

EGGS A LA CARTE

EGGS BENEDICT \$148

Artisanal toasted country bread with Grand Jasmine Tea leaves topped with two poached farmhouse eggs, accompanied by spinach Florentine and asparagus served with a porcini hollandaise sauce.

SCRAMBLED EGGS \$148

Scrambled farmhouse egg mixed with summer black truffle paste, accompanied by smoked salmon, shrimps and green asparagus, served with a mini mesclun salad with a Fruit Mountain Tea infused vinaigrette and toasted brioche.

OMELETTE \$148

Farmhouse egg omelette accompanied by cherry tomatoes pickled in Sweet Innocence Tea, sautéed baby spinach and shimeiji mushrooms, served with a smoky cheddar cheese sauce and a mini mesclun salad tossed in an 1837 Green Tea infused vinaigrette.

ALL-DAY DINING

From 11.30am to 10pm

SOUPS

SOUP OF THE DAY \$88

Please ask your waiter for today's special creation.

SALADS & COLD DISHES

HONEY CAJUN CHICKEN SALAD \$188

Romaine lettuce with shaved parmesan tossed in a Lemon Bush Tea infused vinaigrette, accompanied by grilled honey Cajun chicken, served with cherry tomatoes, cucumber slices and quail eggs.

TUNA SALAD \$208

Seared tuna, calamari beignets atop a rich heirloom tomato salad accompanied by avocado mousse and olive tapenade, served with cucumber oil and crushed anchovies, tossed in a Love Me Tea infused vinaigrette.



Lobster Timbale



Tuna Salad

FOIE GRAS TERRINE \$218

Duck liver terrine with pink rock salt and black peppercorn, served with toasted brioche, mizuna salad and Caramel Tea infused fig jam.

DUCK MAGRET IN FILO PASTRY \$218

Duck confit, jicama and carrots wrapped in a crisp filo pastry and served with an arugula salad tossed in a Lemon Bush Tea infused vinaigrette.

SCOTTISH SMOKED SALMON \$228

Smoked salmon glazed with dill oil, accompanied by pear pickled in Jasmine Queen Tea, served with horseradish cream, salmon roe and toasted brioche.

TEA WG SALAD \$238

Mesclun salad with foie gras, smoked salmon, marinated scallops, cherry tomatoes and polenta cubes infused with Love Me Tea, served with an 1837 Green Tea infused vinaigrette.

LOBSTER TIMBALE \$248

Marinated lobster and avocado timbale scattered with coriander and chives served with tomatoes and a Fruit Mountain Tea infused vinaigrette.



Wagyu Burger



Tenderloin Surf 'N' Turf

MEAT

WAGYU BURGER \$238

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

WAGYU SHORT RIB \$268

Braised wagyu beef short rib served with pumpkin mash, French beans and a Burgundy red wine sauce infused with Chocolate Tea.

TENDERLOIN SURF 'N' TURF \$328

Roasted Black Angus beef tenderloin with cubed potato beignets and stir-fried lobster with zucchini balls, served with a red wine sauce infused with Pu-Erh Prestige.

HONEY CHICKEN BREAST \$238

Seared chicken breast accompanied by chicken liver glazed with sherry and herbs, served with honey bean, duck speck, cashews and drizzled with a Honey Tea infused sauce.

CARRE D'AGNEAU \$268

Seared rack of lamb accompanied by goat cheese gnocchi, pearl onions and roasted garlic, served with a lamb jus reduction and Alexandria Tea jelly.

PASTA

DUCK RAGOUT FETTUCCINE \$208

Porcini duck ragout with freshly made fettuccine accented with 1837 Black Tea leaves, served with our signature artisanal tomato sauce infused with Singapore Breakfast Tea and a basil emulsion.

SEAFOOD LASAGNE \$218

Freshly made seafood lasagne with calamari, crab meat, clams, scallops, king prawns and our signature artisanal Love Me Tea infused cream sauce.

FISH

SEARED KING SALMON \$248

Seared king salmon fillet accompanied by a risotto cake, edamame, dried bean curd, served with a butter sauce infused with Imperial Oolong.

BAKED GENMAICHA SEABASS \$258

Baked seabass fillet marinated with white miso served with fresh clams, baby spinach root and a dashi broth infused with Genmaicha.



Baked Genmaicha Seabass



Seared King Salmon

VEGETARIAN

SUMMER QUICHE \$138

Warm rustic French-style vegetarian quiche filled with roasted garlic, pumpkin, carrots and mozzarella, served with green beans and a mesclun salad tossed in an 1837 Green Tea infused vinaigrette.

BLACK TRUFFLE RISOTTO \$218

Creamy black truffle risotto accompanied by shimeji and button mushrooms, served with baked portobello mushroom and topped with sautéed green asparagus drizzled with 1837 Black Tea and shaved truffles.

CROQUES & SANDWICHES

From 2pm to 6pm

CROQUE MONSIEUR \$148

Warm toasted sandwich bread baked with Honey Tea leaves topped with French Gruyere cheese and turkey ham, served with a delicate green salad and house vinaigrette.

CROQUE IMPERIAL \$158

Warm toasted sandwich bread baked with Honey Tea leaves topped with French Gruyere cheese and smoked salmon, served with a delicate green salad and house vinaigrette.

CLUB SANDWICH \$158

Warm toasted sandwich bread baked with Honey Tea leaves layered with tender Cajun chicken breast, pan-fried egg, duck speck and Roma tomatoes served with a homemade mayonnaise served with a mini mesclun salad tossed in an 1837 Green Tea infused house vinaigrette.

ROYAL CLUB SANDWICH \$178

Warm toasted sandwich bread baked with Honey Tea leaves layered with smoked salmon, avocado and cucumber and garnished with homemade mayonnaise served with a mesclun salad tossed in our house vinaigrette.

FINGER SANDWICHES

Assortment of 5 finger sandwiches: \$168

- Foie gras medallion with fig jam infused with Caramel Tea
- Warm lamb and vegetable roll with Alexandria Tea infused yoghurt
- Smoked salmon and horseradish cream with sesame and Houjicha leaves
- Classic egg salad sandwich with lemon zest and fried quail egg
- Grilled vegetables infused with Smoky Russian Tea and mustard

CANAPÉS

Assortment of 5 canapés: \$168

- Fried Wagyu beef cheek dumpling infused with Chocolate Tea and served on baby spinach
- Tea smoked duck breast served in mille-feuille infused with Imperial Lapsang Souchong
- Cocktail shrimp pickled in 1837 Green Tea with cucumber
- Baked mini vegetarian quiche with seasonal vegetables infused with 1837 Black Tea
- Seared tuna and tuna rillettes sprinkled with Grand Jasmine Tea leaves

TEA TIME

From 3pm to 6pm

TEA TIME SETS

1837 \$148

- Hot or iced tea*
- A choice of 2 freshly baked scones or muffins served with tea jelly and whipped cream or 1 pâtisserie from our trolley.
- A choice of 2 tea-infused macarons.

* Supplement for teas over \$85

CHIC \$218

- Hot or iced tea*
- A petite selection of finger sandwiches from our list:
 - Foie gras medallion with fig jam infused with Caramel Tea
 - Smoked salmon and horseradish cream with sesame and Houjicha Tea
 - Grilled vegetables tossed with Smoky Russian Tea and mustard
- A choice of 2 freshly baked scones or muffins served with tea jelly and whipped cream or 1 pâtisserie from our trolley.

* Supplement for teas over \$85

FORTUNE \$268

- Hot or iced tea*
- Choice of Croque Monsieur or Croque Imperial.
- A choice of 3 tea-infused macarons.

* Supplement for teas over \$85

MANHATTAN \$288

- Hot or iced tea*
- A selection of canapés from our list below:
 - Fried Wagyu beef cheek dumpling infused with Chocolate Tea and served on baby spinach
 - Tea smoked duck breast served in mille-feuille infused with Imperial Lapsang Souchong
 - Baked mini vegetarian quiche with seasonal vegetables infused with 1837 Black Tea
 - Seared tuna and tuna rillettes sprinkled with Grand Jasmine Tea leaves
- A selection of 4 tea-infused petits fours.
- A choice of 3 tea-infused macarons.

* Supplement for teas over \$85



Manhattan Tea Set

DESSERTS

Tea WG 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 CARAMEL \$108

A refreshing return to traditional French confection, crème caramel is delightfully infused with Chocolate Tea and served with a scoop of Caramel Tea ice cream.

CHOUX AU THÉ \$108

Ethereal composition of light and airy choux pastry filled with three homemade ice creams infused with Caramel Tea, Vanilla Bourbon Tea and Singapore Breakfast Tea, then enrobed in a warm chocolate sauce.

APPLE TART \$118

Delicate flaky pastry filled with stewed apples served with a scoop of artisanal Singapore Breakfast Tea ice cream.

CHOCOLATE FONDANT \$118

A warm chocolate cake served with a light custard cream and a scoop of homemade Vanilla Bourbon Tea ice cream.



Chocolate Fondant

MACARONS

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

\$15 per piece



1837 Black Tea & Blackcurrant



Napoleon Tea & Caramel



Earl Grey Fortune & Chocolate



Grand Wedding Tea, Passion Fruit & Coconut



Lemon Bush Tea



Vanilla Bourbon Tea & Blackcurrant



Pink Garden Tea & Lychee



Bain de Roses Tea



Matcha



Number 12 Tea & Tiramisu

TEA ICE CREAMS & TEA SORBETS

Handmade from only the finest and freshest natural ingredients, Tea WG ice creams & sorbets are all uniquely infused with our teas. Choose from the selection below:

TEA ICE CREAMS

VANILLA BOURBON TEA

Red tea blended with aromatic vanilla bean.

SINGAPORE BREAKFAST TEA

Blend of green tea, black tea, vanilla & spice.

CARAMEL TEA

Black tea with caramel and macadamia nuts.

ENGLISH BREAKFAST TEA

Traditional black tea blend with milk.

1837 BLACK TEA

Black tea with ripe berries, anise, caramel & chocolate chips.

TEA SORBETS

ALFONSO TEA

Black tea blended with rare mango.

ROSE ZEPHYR TEA

Black tea with roses and berries & lychee.

TIBETAN SECRET

Black tea with spices & yuzu.

LEMON BUSH TEA

Red tea with citrus.

SWEET INNOCENCE TEA

Blend of black and green tea with wild strawberry.

Single scoop **\$38**

Choice of 2 scoops **\$68**

Choice of 3 scoops **\$88**



1837 Black Tea Ice Cream

BEVERAGES

FRESHLY SQUEEZED JUICES

WATERMELON	\$58
APPLE	\$58
ORANGE	\$58

WATER

SPARKLING WATER	\$48
STILL WATER	\$48

TEA COCKTAIL

PRESTIGE	\$118
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Sparkling white wine cocktail infused with Singapore Breakfast Tea.

TEA MOCKTAILS

EXPLORER	\$80
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Mocktail of freshly squeezed orange juice and Paris-Singapore Tea.

PINK BEAUTY	\$80
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Mocktail of fresh watermelon juice and Green Beauty Tea.

PAGODA	\$80
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Refreshing mocktail of sparkling lemonade with brisk and fruity Weekend in Shanghai Tea.

DULCET ROSE	\$80
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Mocktail of lychee juice and Bain de Roses Tea.

TEA SHAKE	\$80
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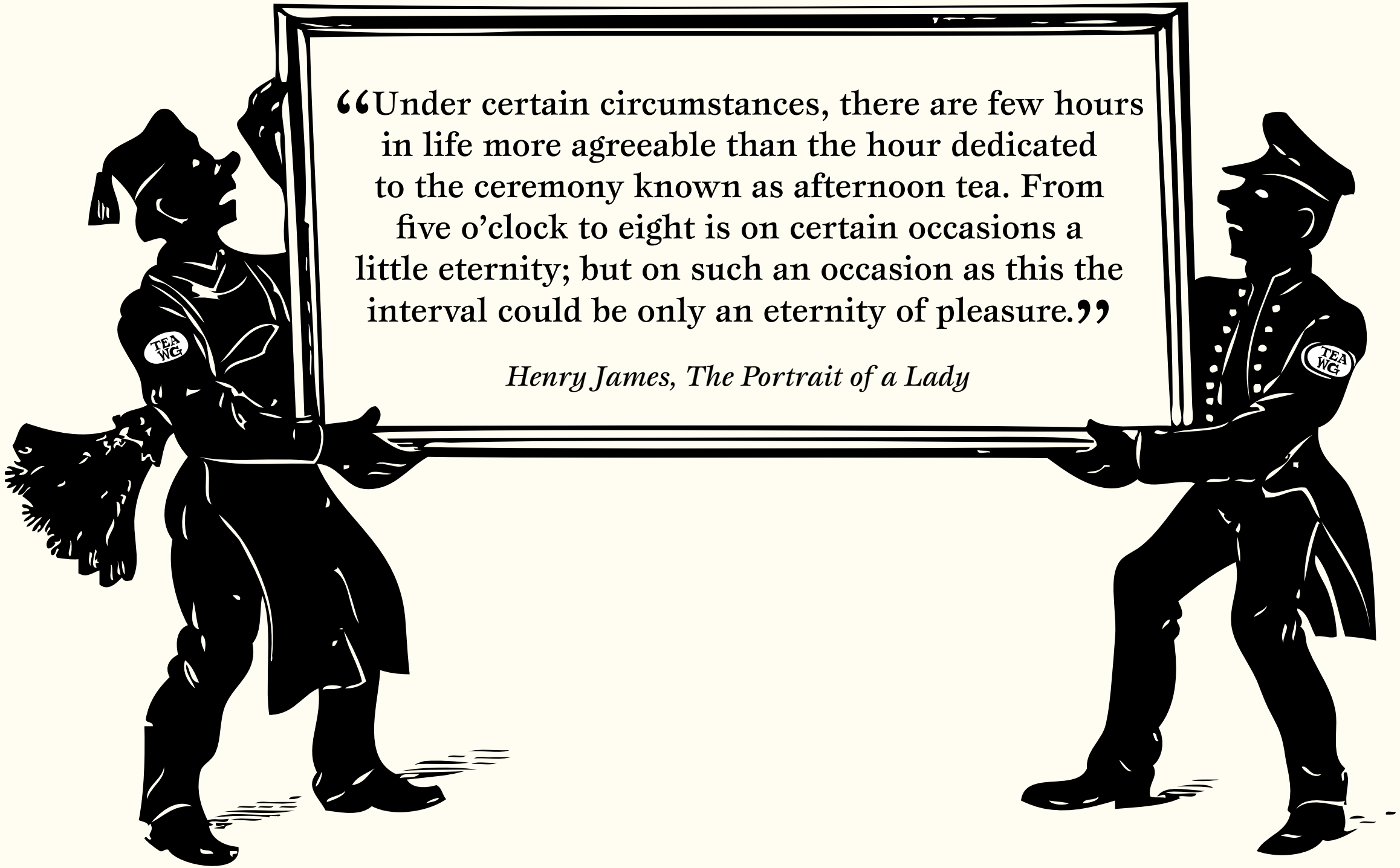
Tea WG Milkshake with any Tea Ice Cream or Tea Sorbet from our Dessert Menu.

WINES

MAISON CHAMPY,	Glass, \$98
CHARDONNAY SIGNATURE	Bottle, \$450
MAISON CHAMPY,	Glass, \$98
PINOT NOIR SIGNATURE	Bottle, \$450
CHATEAU LEYDET VALENTIN, ST EMILION	Bottle, \$650
SANCERRE, LE CHENE MARCHAND	Bottle, \$650

CHAMPAGNE

CHAMPAGNE DEUTZ	Glass, \$148
.....	Bottle, \$788



“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

