



BRUNCH 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.



BRUNCH



EGGS A LA CARTE

EGGS BENEDICT \$158

Toasted artisanal English muffins topped with poached farmhouse eggs served with porcini hollandaise sauce and a choice of morel mushroom duxelle, turkey ham or Genmaicha smoked hamachi accompanied by a petite mesclun salad tossed in an 1837 Green Tea infused vinaigrette.

ENGLISH BREAKFAST \$158

Classic style scrambled eggs on toasted brioche Genmaicha smoked Hamachi and mini beef bangers accompanied by roasted cherry tomatoes and sautéed mushrooms served with baked cannellini beans mixed with bell peppers and pancetta.

EGG PAIN DORE \$158

Artisanal brioche soaked in Vanilla Bourbon Tea infused cream with grated parmesan, accompanied by a sunshine egg and smoked veal bacon, served with a mesclun salad tossed in an 1837 Green Tea infused vinaigrette.

SALADS AND ENTRÉES

GRILLED CHICKEN SALAD \$168

Grilled chicken breast on a bed of Romaine lettuce tossed with parmesan cheese, quail eggs, garlic and an anchovy dressing infused with Smoky Earl Grey served with herb bread croutons and semi dried tomatoes.

TEA WG HORIATIKI SALAD \$228

Seared Hokkaido scallop and smoked Hamachi accompanied by an elegant salad with baby potatoes cooked in Blue Charm Tea, diced sweet bell peppers, cucumber and Kalamata olives tossed in honey lemon dressing and topped with feta cheese.

SUMMER QUICHE \$148

Warm rustic French-style vegetarian quiche filled with sautéed spinach and shallots accompanied by mozzarella, served with green beans and rocket salad tossed in Fruit Mountain Tea infused vinaigrette.

GOURMET \$248

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Watermelon juice
- Choice of 1 dish from Eggs A La Carte
- French brioche toasts served with Tea WG jelly and whipped cream.
- Pâtisserie from our trolley

* Supplement for teas over \$85

MIDSUMMER \$318

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Watermelon juice
- Choice of 2 Scones or Muffins served with Tea WG jelly and whipped cream
- Choice of Choice of 1 dish from Salads & Cold Dishes.
- Pâtisserie from our trolley

* Supplement for teas over \$85

DIGNITARY \$368

- Hot or iced tea*
- Freshly squeezed Apple, Orange or Watermelon juice
- Choice of 2 Scones or Muffins served with Tea WG jelly and whipped cream
- Choice of Choice of 1 dish from Main Courses selection.
- Pâtisserie from our trolley

* Supplement for teas over \$85

MAIN COURSE

BEEF LASAGNE **\$208**

Oven-baked layers of pasta with beef ragout infused with Moroccan Mint Tea, béchamel sauce and Emmental cheese accompanied by roasted cherry tomatoes, served with a manchego cheese sauce and homemade basil pesto.

COD FILLET **\$258**

Baked cod fillet marinated in Japanese soya sauce accompanied by fresh clams and steamed bok choy, served with dashi broth infused with Royal Darjeeling FTGFOP1 and oyster mushrooms.

WAGYU BURGER **\$248**

Grilled Wagyu beef burger accompanied by French style caramelized onions with taleggio cheese and an artisanal bun, served with thick cut potato sticks tossed in Matcha powder.



Cod Fillet

10 APRIL 2018



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