

ALL DAY MENU

JUICES

4.5

APPLE/ORANGE/LIME/
CRANBERRY

TWL MOCKTAILS

9

LITCHA LA ROSE

Lychee. Rose. Apple Juice. Soda

MANGO FRAISE

Strawberry. Mango. Mint. Soda

FLOWERS IN THE WINDOW

Red Berries. Elderflower. Orange. Soda

SWEET INNOCENCE

Strawberries. Cranberries. Rose. Soda

BERRY COOLER

Red Berries. Cranberries. Lime. Soda

MILKSHAKES

10

PISTACHIO/HONEY & FIGS/
SPECULOOS

TEAS BY THE POT

9

SERI KAYA/PANDAN CHIFFON/
HALIA CITRON/ VANILLA
ROSE/LYCHEE OOLONG

MINERAL WATER

5

SAN BENEDETTO
STILL/SPARKLING

SOFT DRINKS

4

COKE/COKE ZERO/SPRITE

COFFEES

ESPRESSO

3.5

LONG BLACK*

5

CAPPUNCCINO/CAFE LATE* 6

MOCHA/ ELDERFLOWER 6.5
LATTE/ GULA MELAKA LATTE*

HOT CHOCOLATE* 7.5

STARTERS

TWL TRUFFLE FRIES 16

Grano Padano Cheese. Truffle Oil. Shaved
Truffles

SWEET POTATO FRIES 12

Sweet Potato Fries. "Sambal Belacan" Mayo

FRIED CHICKEN WINGS 14

24 Hours Marinated Chicken Wings.
Sweet & Spicy Chilli

MUSSELS MARINIERE 16

Sautéed Black Mussels. Spicy "Singgang" Broth

TWL VOL-AU-VENT 14

Duck Rillette. Pulled Beef. "Kuch Pie Tee" Pastry
Shells, Chilli Belado

SOUPS

FRENCH ONION 10

Beef Broth. Onion. Cheese. Baguette

TRUFFLE MUSHROOM 12

CHOWDER

Wild Mushroom. Truffle Oil. Cream. Served with
Garlic Baguette

LOBSTER BISQUE 14

Lobster Meat. Lobster Broth. Cream. Served with
Garlic Baguette

SALADS

NICOISE SALAD 16

Mixed Green Salad. Pulled Beef. Chickpeas.
French Beans. Lychee Orange Dressing

LYONNAISE SALAD 12

Mixed Green Salad. Poached Egg. Roast Chicken.
French Garlic Dressing

PASTAS

TRUFFLE SALMON SPAGHETTI 24 CHICKEN RAGOUT SPAGHETTI 20
Norwegian Salmon. Truffle Garlic Cream Sauce. Slow Cooked Chicken. "Ayam Masak Merah" Sauce

SPICY PRAWN LINGUINI 24 TWL PRAWN PAPPARDELLE 26
Tiger Prawns. Capsicum. French Beans Grilled Tiger Prawns. Lobster Bisque Reduction.

SMOKED DUCK SPAGHETTI 22 SQUID INK SPAGHETTI 26
Smoked Duck "Wanton". Duck "Char Siew". Mussels. Prawns. Squid. "Sotong Masak Hitam" Sauce
Seasonal Greens. Homemade "Wanton Mee" Sauce

MAINS

DOUBLE STACK BEEF BURGER 24 CHICKEN DE PROVENCE 22
Brioche Bun. Double Beef Patties. Onion Relish. Rosemary Marinated Chicken Jumbo Leg. Caramelized Pineapple. Spicy Cheese Sauce. "Sambal" Ratatouille. Jeera Rice

TWO WAY FISH FRITES 22 SALMON BEURRE BLANC 28
Battered & Grilled Barramundi. Shoestring Fries. Grilled Salmon Steak. Seasonal Vege. Mashed "Sambal Kicap" Sauce. Lemon-Garlic Aoili Potato. Lemon Butter Cream Sauce

TWL DUCK CONFIT 32 SHORT RIBS BOURGUIGNON 32
Garlic Duck Confit. Sesame Brown Sauce. Mashed Slow Cooked Beef Short Ribs. Homemade Sweet Potatoes. Seasonal Vegetables & Spicy Sauce. Mashed Potatoes & Mixed Greens

FRENCH CONTRE-FILET 28 HERB CRUSTED LAMB RACK 38
Butter Infused Striploin Steak. Rosemary Garlic French Trimmed Lamb Rack. Herb Crust. Cream Sauce. Sweet Potato Mash. Seasonal Mustard Sauce. Mashed Potatoes. Seasonal Vegetables

DESSERTS

CRÈME BRÛLÉE À L'PANDAN 10 ONDEH ONDEH GÂTEAU 9
Rich Orange Custard. Caramelised Sugar. Gula Melaka. Coconut. Pandan Chiffon Sponge. Dessicated Coconut. Honey & Fig Gelato Pnadan Fresh Cream. Coconut Sorbet

TARTE AU CITRON VERT 11 BANANE L'OPERA 10
Key Lime Curd. Swiss Meringue. Almond Dark Glaze. Coffee Jaconde Sponge. Banana Crumble. Almond Tart. Lemon Sorbet Ganache. Coffee Buttercream

TARTE EARL GREY 11 TARTE AUX FRUITS 9
Earl Grey Whip. Almond Crumble. Almond Tart. Forest Fruit Sorbet Almond Tart. Mixed Berries. Almond Cream. Mixed Fruits. Apricot Glaze

NOIX DE COCO RELIGIEUSE 9 RED VELVET GÂTEAU 10
Coconut Whip. Choux Pastry. Almond Crumble. Red Velvet Emulco. Red Velvet Sponge. Cream Coconut Sorbet Cheese. Raspberry Jam. Forest Fruit Sorbet

*Add 1 For Iced.

All menu are subjected to a Service Charge of 10% and prevailing government taxes