

# BRUNCH MENU

## JUICES

4.5

APPLE/ORANGE/LIME/  
CRANBERRY

## TWL MOCKTAILS

9

### LITCHI 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  
LATTE/ GULA MELAKA LATTE\*

6.5

HOT CHOCOLATE\*

7.5

## STARTERS

TWL TRUFFLE FRIES

16

Grano Padano Cheese. Truffle Oil. Shaved  
Truffles

SWEET POTATO FRIES

12

Sweet Potato Fries. "Sambal Belecen" Mayo

FRIED CHICKEN WINGS

14

24 Hours Marinated Chicken Wings.  
Sweet & Spicy Chilli

TWL VOL-AU-VENT

14

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

## SOUPS

TRUFFLE MUSHROOM  
CHOWDER

12

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

SPICY PRAWN LINGUINI 24

Tiger Prawns. Capsicum. French Beans

TWL PRAWN PAPPARDELLE 26

Grilled Tiger Prawns. Lobster Bisque Reduction.

SQUID INK SPAGHETTI 26

Mussels. Prawns. Squid. "Sotong Masak Hitam"  
Sauce

## MAINS

DOUBLE STACK BEEF BURGER 24

Brioche Bun. Double Beef Patties. Onion Relish.  
Caramelized Pineapple. Spicy Cheese Sauce.

CHICKEN DE PROVENCE 22

Rosemary Marinated Chicken Jumbo Leg.  
"Sambal" Ratatouille. Jeera Rice

## BRUNCH SPECIALS

EGGS BENEDICT 18

Braised Beef Cheek. Croissant. Poached Free  
Range Eggs. Hollandaise Sauce

EGGS ROYALE 18

Smoked Salmon. Croissant. Poached Free Range  
Eggs. Hollandaise Sauce

BAKERY PLATTER 14

Trio of Bakery Items. Manuka Honey. Butter.  
Choice of Jam

BAKED EGGS CASSOULET 18

Beef Cheek. Tomato Concasse. Kidney Beans.  
Free Range Eggs. Mozzarella. French Baguette

BREAKFAST PLATTER (FOR 2) 30

Sautéed Mushrooms. Fresh Baked Sourdough.  
Rosemary & Gouda Sausages. Tomato Confit. Potato Croquette.  
Choice of Eggs (Scrambled/Sunny Side Up)

## DESSERTS

CRÈME BRÛLÉE À L'ORANGE 10

Rich Orange Custard. Caramelised Sugar.  
Dessicated Coconut. Honey & Fig Gelato

ONDEH ONDEH GÂTEAU 9

Gula Melaka. Coconut. Pandan Chiffon Sponge.  
Pnadan Fresh Cream. Coconut Sorbet

TARTE AU CITRON VERT 11

Key Lime Curd. Swiss Meringue. Almond  
Crumble. Almond Tart. Lemon Sorbet

BANANE L'OPERA 10

Dark Glaze. Coffee Jaconde Sponge. Banana  
Ganache. Coffee Buttercream

TARTE EARL GREY 11

Earl Grey Whip. Almond Crumble. Almond Tart.  
Forest Fruit Sorbet

TARTE AUX FRUITS 9

Almond Tart. Mixed Berries. Almond Cream.  
Mixed Fruits. Apricot Glaze

NOIX DE COCO RELIGIEUSE 9

Coconut Whip. Choux Pastry. Almond Crumble.  
Coconut Sorbet

RED VELVET GÂTEAU 10

Red Velvet Emulco. Red Velvet Sponge. Cream  
Cheese. Raspberry Jam. Forest Fruit Sorbet

\*Add 1 For Iced.

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