



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.



ALL-DAY DINING

APPETIZERS

STUFFED TOFU **IDR75**

Deep fried stuffed tofu with vegetable ragout served with a Coconut Tea infused peanut sauce.

MINI WAGYU BURGER **IDR75**

A petite version of our signature Wagyu beef burger served with Matcha sprinkled truffle gaufrette potatoes.

POTATO PLATTER **IDR95**

Assorted mix potato platter, matchstick, wedges and gaufrette potatoes sprinkled with Matcha.

PASTA

BEEF LASAGNA **IDR110**

Oven-baked layers of pasta with Wagyu beef ragout, béchamel and Emmental cheese, accompanied by tomato confit and basil pesto, sprinkled with powdered Moroccan Mint Tea and served with a Comté cheese sauce.

WAGYU BEEF MEATBALL PENNE **IDR125**

Penne tossed in a Wagyu beef ragout accompanied by Wagyu beef meatballs sprinkled with Number 12 Tea and garnished with shaved parmigiano-reggiano cheese.

PRAWN ANGEL HAIR PASTA **IDR145**

Sautéed prawns topped on a bed of angel hair pasta tossed in a Green Beauty Tea infused garlic olive oil with capers and anchovies.



Beef Lasagna

MEAT



Beef Short Ribs



Wagyu Burger

BEEF SHORT RIBS **IDR220**

U.S. beef short ribs braised in barbecue sauce infused with Lemon Bush Tea served with roasted vegetables and potato wedges.

WAGYU BURGER **IDR140**

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

WET-AGED AUSTRALIAN VEAL STRIPLOIN **IDR350**

Grilled wet-aged Australian veal striploin infused with Number 12 Tea accompanied by a mixed green salad, maître d'hôtel butter infused with New York Breakfast Tea, grilled portobello mushrooms, asparagus and a choice of accompaniment and sauce.

WET-AGED TRUFFLE VEAL **IDR350**

Grilled truffle infused veal accompanied by a mixed green salad, maître d'hôtel butter infused with New York Breakfast Tea, grilled portobello mushrooms, asparagus and a choice of accompaniment and sauce.

ACCOMPANIMENT

A choice of one side:

- Roasted baby potatoes with beef bacon
- Creamy truffle potato purée
- Matchstick potatoes
- Butter rice

A choice of one sauce:

- Red wine sauce infused with Red of Africa Tea
- Mushroom sauce infused with Houjicha



Norwegian Salmon

FISH

BARRAMUNDI **IDR145**

Pan-roasted barramundi fillet with a Garden Party Tea infused Indonesian spicy salsa (sambal matah) accompanied by edamame, sautéed enoki and shimeji mushrooms, with a choice of buttered potatoes or coconut ginger rice.

NORWEGIAN SALMON **IDR180**

Norwegian salmon caramelized with Lemon Bush Tea infused honey glaze on a bed of soba noodles accompanied by asparagus and carrot fricassée and a crisp squid ink cracker served with an Imperial Lapsang Souchong infused beurre blanc sauce.

ASIAN INSPIRED



Palembang Fish Soup

OXTAIL SOUP IDR170

Traditional Indonesian oxtail soup infused with Cinnamon Tea served with bitternut crackers and Indonesian signature chilli sambal.

PALEMBANG FISH SOUP IDR150

Clear fish soup infused with Pu-Erh 1998 accompanied by prawns, fish dumplings and vermicelli served with steamed fragrant rice.

SPICY SICHUAN SAUCE CHICKEN IDR100

Stir-fried chicken tossed in a Poetic Star Tea infused spicy Sichuan sauce with cashew nuts, leeks and chilli, served with a sesame oil vegetable fried rice.

SINGAPORE LAKSA IDR150

Classic Singapore laksa with Hokkien noodles served in a spicy coconut and shrimp broth infused with Weekend in Singapore Tea accompanied by fish balls, prawns and tofu.

MANADONESE PLATTER IDR150

Seared chicken in a spicy Poetic Star Tea infused turmeric sauce, sautéed beef slices with chilli, grilled king prawns, lemongrass turmeric braised papaya leaf and corn fritters accompanied by yellow rice and served with a hot and spicy dabu-dabu sauce.

CHICKEN NOODLES IDR100

Artisanal egg noodles accompanied by chicken, shimeji mushrooms, bok choy, chicken dumplings and served with a Poetic Star Tea infused hoisin sauce.

SANDWICHES

CHICKEN TIKKA PANINI SANDWICH IDR120

Warm toasted panini sandwich filled with Red Chai infused grilled chicken leg and lettuce, drizzled with yogurt and spices, served with a mesclun salad and gaufrette potatoes.

SMOKED SALMON MULTI-GRAIN BAGEL IDR120

Warm toasted multi-grain bagel layered with house-cured salmon infused with Imperial Lapsang Souchong, lettuce and a cream cheese spread, served with a mesclun salad and gaufrette potatoes.

BEEF BACON & SCRAMBLED EGG IDR120
CROISSANT SANDWICH

Warm toasted croissant filled with beef bacon, scrambled egg and tomato chutney, sprinkled with Matcha, served with a mesclun salad and gaufrette potatoes.



Manadonese Platter

TEA TIME

From 2pm to 6pm

TEA TIME SET MENUS

1837..... IDR120

- Hot or iced tea*
- Choice of 3 pieces of Viennoiseries served with TWG Tea Jelly and whipped cream or 1 Patisserie from our trolley.

* Supplement for teas over IDR65

FORTUNE IDR295

- Hot or iced tea*
- A choice of warmly toasted sandwich:
 - Chicken Tikka Panini Sandwich
 - Smoked Salmon Multi-Grain Bagel
 - Beef bacon & Scrambled Egg Croissant Sandwich
- A choice of 1 Patisserie from our trolley
- Choice of 2 pieces of Viennoiseries served with TWG Tea jelly and whipped cream or 3 macarons.

* Supplement for teas over IDR65

FROM THE TROLLEY IDR55

Choose from our trolley of tea-infused pâtisseries, conceived and crafted fresh daily.

VIENNOISERIES

Served with TWG Tea jelly and whipped cream.

- Madeleines, 2pcs IDR55
- Financiers, 2pcs IDR55
- Muffins, 2pcs IDR55
- Scones, 2pcs IDR55
- Canelés, 2pcs IDR55
- Croissant, 2pcs IDR55
- Chocolate Croissant, 2pcs IDR55
- Choice of 5 pieces of viennoiseries and 3 macarons IDR140

TWG All prices are in thousand and subject to service charge and prevailing tax. Minimum order of one teapot per person. PLEASE ASK YOUR WAITER ABOUT ALLERGENS.

BEVERAGES

FRESHLY SQUEEZED JUICES

- ORANGE IDR55
- FRESH FRUIT OF THE DAY IDR55

WATER

- SPARKLING WATER IDR55
- STILL WATER IDR55

TEA MOCKTAILS

SPICE ROUTE IDR75

Mocktail of lemongrass, ginger and Comptoir des Indes Tea.

ROYAL LYCHEE IDR75

Mocktail of lychee purée and Royal Darjeeling.

MOROCCAN MINT MOJITO IDR75

Mocktail of classic virgin mojito and Moroccan Mint Tea.

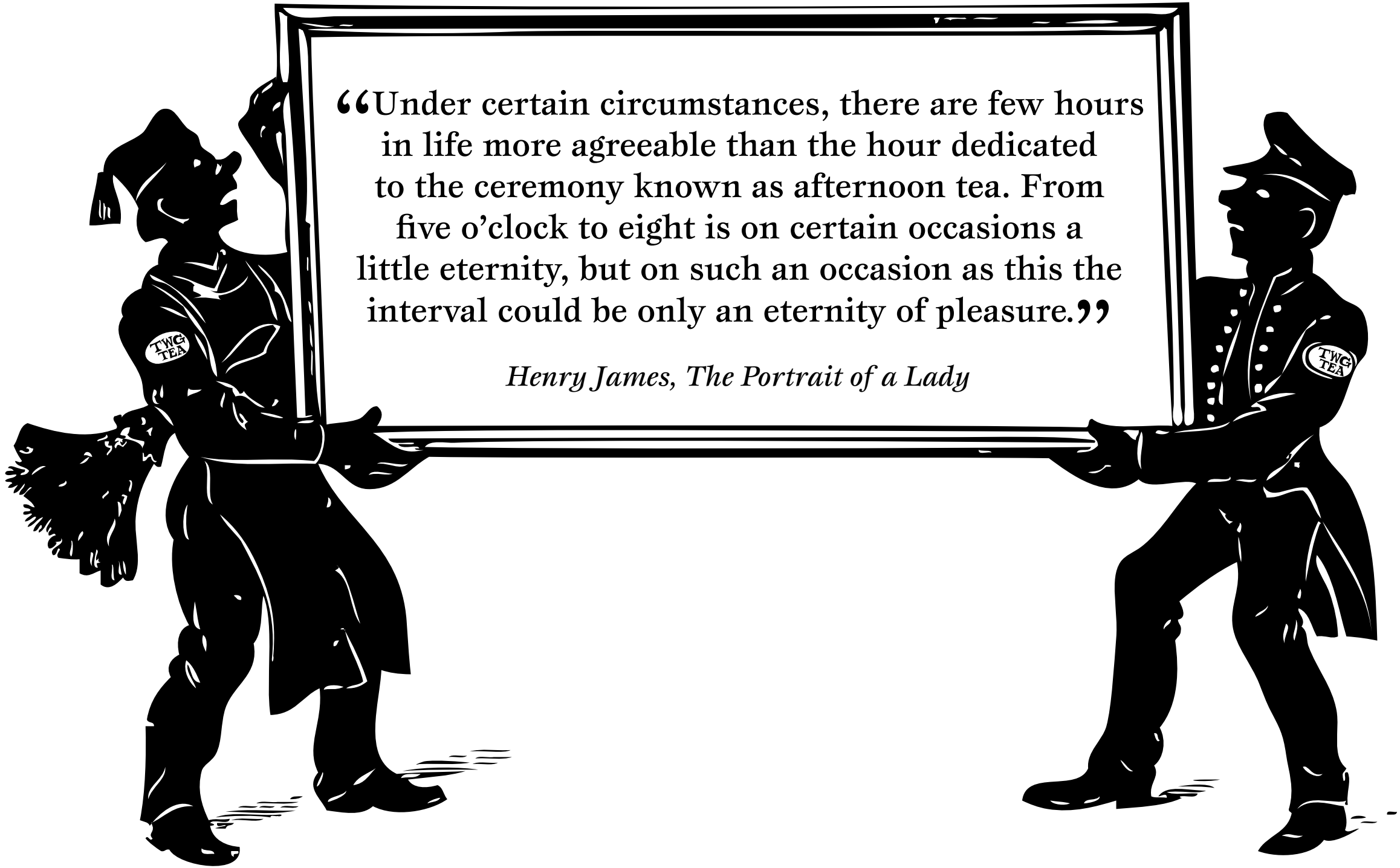
STRAWBERRY ELIXIR IDR75

Mocktail of fresh strawberries and Silver Moon Tea.



Moroccan Mint Mojito

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A black and white illustration of two men in suits holding a large rectangular sign. The man on the left is wearing a top hat and a long coat, and is holding a large, dark, fringed object. The man on the right is wearing a peaked cap and a shorter coat. Both men have a circular patch on their left chest that says "TWIN TEA". The sign they are holding contains a quote in a serif font.

“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

