

# ALL DAY 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

CAPPUCCINO/CAFE LATTE\* 6

MOCHA/ ELDERFLOWER 6.5  
LATTE/ GULA MELAKA LATTE\*

HOT CHOCOLATE\* 7.5

\*Add \$1 for Iced

## 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 Rilette. Pulled Beef. "Kuch Pic 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  
Norwegian Salmon. Truffle Garlic Cream Sauce.

SPICY PRAWN LINGUINI 24  
Tiger Prawns. Capsicum. French Beans

SMOKED DUCK SPAGHETTI 22  
Smoked Duck "Wanton". Duck "Char Siew".  
Seasonal Greens. Homemade "Wanton Mee" Sauce

CHICKEN RAGOUT SPAGHETTI 20  
Slow Cooked Chicken. "Ayam Masak Merah"  
Sauce

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 Wagyu Beef Patties. Onion  
Relish. Caramelized Pineapple. Spicy Cheese  
Sauce.

TWO WAY FISH FRITES 22  
Battered & Grilled Barramundi. Shoestring Fries.  
"Sambal Kicap" Sauce. Lemon-Garlic Aoili

TWL DUCK CONFIT 32  
Garlic Duck Confit. Sesame Brown Sauce. Mashed  
Potatoes. Seasonal Vegetables

FRENCH CONTRE-FILET 28  
Butter Infused Striploin Steak. Rosemary Garlic  
Cream Sauce. Sweet Potato Mash. Seasonal  
Vegetables.

CHICKEN DE PROVENCE 22  
Rosemary Marinated Chicken Jumbo Leg.  
"Sambal" Ratatouille. Jeera Rice

SALMON BEURRE BLANC 28  
Grilled Salmon Steak. Seasonal Vege. Mashed  
Potato. Lemon Butter Cream Sauce

SHORT RIBS BOURGUIGNON 32  
Slow Cooked Beef Short Ribs. Homemade Sweet  
& Spicy Sauce. Mashed Potatoes & Mixed Greens

HERB CRUSTED LAMB RACK 38  
French Trimmed Lamb Rack. Herb Crust.  
Mustard Sauce. Mashed Potatoes. Seasonal  
Vegetables

## DESSERTS

CRÈME BRÛLÉE À L'PANDAN 10  
Rich Pandan Custard. Caramelised Sugar.  
Dessicated Coconut. Honey & Fig Gelato

TARTE AU CITRON VERT 11  
Key Lime Curd. Swiss Meringue. Almond  
Crumble. Almond Tart. Lemon Sorbet

TARTE EARL GREY 11  
Earl Grey Whip. Almond Crumble. Almond Tart.  
Forest Fruit Sorbet

NOIX DE COCO RELIGIEUSE 9  
Coconut Whip. Choux Pastry. Almond Crumble.  
Coconut Sorbet

ONDEH ONDEH GÂTEAU 9  
Gula Melaka. Coconut. Pandan Chiffon Sponge.  
Pandan Fresh Cream. Coconut Sorbet

BANANE L'OPERA 10  
Dark Glaze. Coffee Jaconde Sponge. Banana  
Ganache. Coffee Buttercream

TARTE AUX FRUITS 9  
Almond Tart. Mixed Berries. Almond Cream.  
Mixed Fruits. Apricot Glaze

RED VELVET GÂTEAU 10  
Red Velvet Emulco. Red Velvet Sponge. Cream  
Cheese. Raspberry Jam. Forest Fruit Sorbet

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