

THE FINEST TEAS OF THE WORLD
MÉLANGES EXQUIS / MILLESIMÉS D'EXCEPTION
**TEA
WG**
1837
GRANDS CRUS PRESTIGE



TEA WG
PÂTISSERIES
糕點



法式伯爵茶巧克力茶香蛋糕

CLASSIC CHOCOLATE

infused with French Earl Grey

A streusel based chocolate sponge cake with a chocolate cream filling and French Earl Grey infused chocolate mousse.

杏仁酥餅為底，上蓋巧克力海綿蛋糕；內裹醇香的巧克力奶油，並於外層塗抹法式伯爵茶茶香巧克力慕斯，清新的佛手柑與潤滑的巧克力完美交融，口感細膩。

7吋, HK\$360



波本香草南非之茶茶香法式千層酥

MILLE FEUILLE

infused with Vanilla Bourbon Tea

Crisp layers of puff pastry with a light Vanilla Bourbon Tea infused Chantilly cream filling and fresh strawberries, sprinkled with snow sugar and seasonal berries.

層層疊疊的酥皮間，夾以豐富波本香草南非之茶茶香尚蒂伊奶油和新鮮草莓，上蓋時令莓果。細膩輕盈的茶香奶油搭配鬆脆酥皮，迎面而來的馥郁香氣和酥軟口感讓人欲罷不能。

7吋, HK\$360



可可茶香草芝麻風味茶香蛋糕

SESAME VANILLA

infused with Chocolate Tea

A sesame streusel base, layered with hazelnut biscuit moelleux, sesame praline and milk chocolate cremeux, and coated with a light Chocolate Tea infused vanilla mousse.

芝麻酥餅為底，上鋪榛果蛋糕、榛果芝麻醬及牛奶巧克力奶油，外裹可可茶香草茶香慕斯。層次豐富，馥郁柔滑，不言而喻的美好體驗在齒間流淌。

7吋, HK\$ 360



夜露茗茶蜜桃茶香蛋糕

LAVENDER PEACH

infused with Eau Noire Tea

A streusel based hazelnut moelleux filled with raspberries, topped with a layer of peach confit and Eau Noire Tea infused mousse, decorated with Chantilly cream.

杏仁酥餅為底，上蓋內含豐富覆盆子的鬆軟榛果蛋糕，外裹夜露茗茶茶香慕斯，頂部以尚蒂伊奶油包裹的蜜桃醬封層蛋糕為點睛之筆。安逸與靈動在味覺中相互交錯，如迷人的茉莉花般，讓人心馳神往。

7吋, HK\$ 360



茶意永恆草莓香草茶香蛋糕

TIMELESS STRAWBERRY

infused with Timeless Tea

A streusel based sponge cake with a strawberry confit and lemon cream filling layered with a Timeless Tea infused mousse.

杏仁酥餅為底，上蓋綿潤的海綿蛋糕，注入草莓醬和檸檬味奶油內餡，外裹茶意永恆茶香慕斯。馥郁的紅茶茶香包裹草莓的清甜，多層次的口感於口中流連，時間彷彿也停止了腳步，只為將這味蕾記憶銘記永恆。

7吋, HK\$ 360



新加坡驚喜

SINGAPORE SURPRISE

infused with Vanilla Bourbon Tea

A delicate vanilla cream tart dotted with fresh strawberries infused with Vanilla Bourbon Tea, a theine-free South African red tea blend and topped with a thin caramelised sugar crust. A timeless favourite.

注入波本香草南非之茶的Tea WG 著名經典新加坡驚喜，無茶齡南非之茶與Tea WG 香草配方調和，加入新鮮草莓、焦糖，為每位Tea WG 茗茶愛好者帶來意想不到的驚喜。

9吋, HK\$ 360



波本香草南非之茶茶香芝士蛋糕
CHEESECAKE
infused with Vanilla Bourbon Tea

A buttery biscuit base with a zesty Vanilla Bourbon Tea infused cream cheese filling, topped with a light Rose Zephyr Tea infused Chantilly cream and fresh fruits.
 以散發著誘人牛油香氣的酥餅為底，注入波本香草南非之茶茶香奶油奶酪，上蓋玫瑰和風之茶茶香尚蒂伊奶油及新鮮水果。水果的清甜與茶香奶油浪漫輕盈的口感互相中和，讓每一口都足以沉醉。

7 吋, HK\$360



奶韻烏龍茶香蛋糕
OOLONG CAKE
infused with Milk Oolong

A white chocolate mousse infused with Milk Oolong, layered with vanilla cremeux, mango passion fruit confit and almond biscuit on a streusel base.

杏仁酥餅為底，上蓋香滑細膩的白巧克力奶韻烏龍茶香慕斯，並注入法式香草奶油及芒果百香果果醬內餡。酸甜熱情的果香與浪漫的白巧克力融合，襯托出烏龍茶獨特的成熟茶韻。

7 吋, HK\$360



黑森林櫻之頌! 茶香蛋糕
BLACK FOREST
infused with Sakura! Sakura! Tea

A white chocolate mousse infused with Sakura! Sakura! Tea, layered with chocolate sponge, dark chocolate ganache and cherry confit. 細滑的白巧克力注入櫻之頌! 茶香慕斯，內裹層層疊疊的巧克力海綿蛋糕，以及濃郁的黑巧克力櫻桃醬內餡。一口咬下，可香味層層遞進，並與酸甜的櫻桃緊緊交織出甜而不膩的豐富口感。

7 吋, HK\$360



蝴蝶夫人綠茶芒果香草茶香蛋糕
MANGO BLOSSOM
infused with Geisha Blossom Tea

A streusel based sponge cake filled with a mango and passion fruit confit, layered with a Geisha Blossom Tea infused mousse.

杏仁酥餅為底，上蓋綿潤的海綿蛋糕，注入芒果百香果果醬內餡，並於外層塗抹蝴蝶夫人之茶茶香慕斯。熱帶水果的香甜與清淡的綠茶相得益彰，交織出恰到好處的酸甜口感。

7 吋, HK\$360



玫瑰芬香茶覆盆子茶香蛋糕
RASPBERRY ROSE
infused with Bain de Roses Tea

A streusel based sponge cake layered with a Bain de Roses Tea infused mousse, topped with raspberry confit.

杏仁酥餅為底，上蓋綿潤的海綿蛋糕，外裹玫瑰芬香茶茶香慕斯，以覆盆子醬塗抹於頂層，口感酸甜交錯，讓人回味無窮。

7 吋, HK\$360



For More Information:

TWG Tea Company Pte Ltd, King's Centre, 390 Havelock Road, #05-01, Singapore 169662
Tel: +65 6733 7997 Fax: +65 6737 9030

For enquiries, please contact:

CustomerService.HK@TWGTea.com | Tel: +852 2635 0086

Singapore - Tokyo - London - Paris - Hong Kong - Dubai - Kuala Lumpur - Bangkok - Manila - Phnom Penh
Jakarta - Kuwait City - Seoul - Shanghai - Taipei - Ho Chi Minh - Doha - Toronto - New Delhi - New York

TWGTea.com

