

The page is decorated with watercolor floral illustrations in the corners. Top-left: a white flower with a red center and pink petals. Top-right: a large pink and orange flower. Bottom-left: a large pink and orange flower with white buds. Bottom-right: a white flower with a red center and pink petals. A thin yellow border frames the central text.

*Traditional
Afternoon Tea*



THE FULLERTON HOTEL
SINGAPORE

THE COURTYARD

MONDAY TO FRIDAY

3.00 p.m. to 5.30 p.m.

S\$51 per adult; S\$26 per child (6 to 11 years old)

SATURDAY, SUNDAY AND PUBLIC HOLIDAYS

First Seating: 12.00 p.m. to 2.30 p.m.

Second Seating: 3.30 p.m. to 6.00 p.m.

S\$56 per adult; S\$28 per child (6 to 11 years old)

Add on S\$12 for a glass of red or white wine

Add on S\$16 for a glass of Prosecco

Live harp performance from Thursday to Sunday.

PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.
MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.
OUR STAFF WILL BE PLEASED TO ASSIST WITH SPECIAL DIETARY REQUIREMENTS.

Menu

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY ASSORTMENT

Roasted Prime Beef, Cornichon, Pickled Mustard, Brioche

Smoked Duck, Mango, Raspberry, Walnut

Cucumber, Dill Ricotta, Dehydrated Cherry Tomato, Wholemeal Bread

Chives Egg Truffle Mayonnaise, Charcoal Choux Puff

Smoked Norwegian Salmon, Traditional Condiments, Tomato Tartlet

Tiger Prawn, Stone Fruits Salsa, Mango Passion Fruit Sauce

SWEET ASSORTMENT

Madeira Almond Battenberg

Strawberry Lemon Victoria Cupcake

Ice Gem Lemon Meringue Tart

Raspberry Jam Roly-poly

Berry Bean Curd Trifle

Classic British Fruitcake

Classic and Raisin Scones

Menu

NO SHELLFISH

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY ASSORTMENT

Parma Ham, Cantaloupe Melon
Roasted Chicken, Espelette Chilli, Mango Salsa
Roasted Prime Beef Cornichon, Pickled Mustard
Smoked Duck, Raspberry, Mango, Walnut
Cucumber Sandwich, Dill Ricotta, Dehydrated Cherry Tomato
Chives Egg Truffle Mayonnaise

SWEET ASSORTMENT

Madeira Battenberg, Lemon Strawberry Cake
Strawberry Lemon Victoria Cup Cake, Madeira Sponge, Strawberry Jam
Ice Gem Lemon Meringue Tart, Lemon Curd, Sugar Dough Tart, Meringue
Berry Trifle, Strawberry Jelly, Strawberry Jam, Pastry Crème,
Organic Almond Bean Curd Jelly
Mixed Fruits Cake

Classic and Raisin Scones

PLEASE NOTE THAT 2 DAYS' PRIOR NOTICE IS REQUIRED FOR SPECIAL DIETARY REQUESTS.
PREPAYMENT WILL BE REQUESTED UPON RECEIVING YOUR RESERVATION.

Menu

VEGETARIAN

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY ASSORTMENT

Mushroom Polenta, Ratatouille

Roasted Potato, Guacamole, Dehydrated Kalamata Olive

Mini Cherry Tomato, Roasted Cauliflower

Cucumber, Hummus

Vegan Tuna Sandwich

Grilled Artichoke, Dehydrated Cherry Tomato Sandwich

SWEET ASSORTMENT

Madeira Almond Battenberg

Strawberry Lemon Victoria Cupcake

Ice Gem Lemon Meringue Tart

Raspberry Jam Roly-poly

Berry Bean Curd Trifle

Classic British Fruitcake

Classic and Raisin Scones

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Menu

VEGAN

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY ASSORTMENT

Mushroom Polenta, Ratatouille

Roasted Potato, Guacamole, Dehydrated Kalamata Olive

Mini Cherry Tomato, Roasted Cauliflower

Cucumber, Hummus

Vegan Tuna Sandwich

Grilled Artichoke, Dehydrated Cherry Tomato Sandwich

SWEET ASSORTMENT

Dark Chocolate Raspberry Fudge Cake

Calamansi Curd, Vanilla Sable, Strawberry Rings

Wild Berries, Vanilla Chantilly

Granny Smith Apple, Cinnamon Crumble

Hazelnut Dark Bitter Chocolate

Classic and Raisin Scones

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PREPAYMENT WILL BE REQUESTED UPON RECEIVING YOUR RESERVATION.

Menu

GLUTEN-FREE

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY ASSORTMENT

Roasted Prime Beef Cornichon, Pickled Mustard
Smoked Duck, Mango, Raspberry, Walnut
Cucumber Sandwich, Dill Ricotta, Dehydrated Cherry Tomato
Chives Egg Truffle Mayonnaise
Smoked Norwegian Salmon, Traditional Condiments
Tiger Prawn, Stone Fruits Salsa, Mango Passion Fruit Sauce

SWEET ASSORTMENT

64% Dark Chocolate Cake
Lemon Macaron
Berry Trifle
Chocolate Moelleux Pistachio Chantilly
Ice Gem Lemon Meringue Tart
Vanilla Panna Cotta Raspberry

Classic and Raisin Scones

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PREPAYMENT WILL BE REQUESTED UPON RECEIVING YOUR RESERVATION.

Menu

NON-DAIRY

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY ASSORTMENT

Roasted Prime Beef Cornichon, Pickled Mustard
Smoked Duck, Mango, Raspberry, Walnut
Cucumber Sandwich, Dill Ricotta, Dehydrated Cherry Tomato
Chives Egg Truffle Mayo
Smoked Salmon, Traditional Condiments
Tiger Prawn, Stone Fruits Salsa, Mango Passion Fruit Sauce

SWEET ASSORTMENT

Dark Chocolate Raspberry Fudge Cake
Calamansi Curd, Vanilla Sable, Strawberry Rings
Wild Berries, Vanilla Chantilly
Granny Smith Apple, Cinnamon Crumble
Alphonso Mango Cubes Citrus Pomelo Sago
Hazelnut Dark Bitter Chocolate

Classic and Raisin Scones

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PREPAYMENT WILL BE REQUESTED UPON RECEIVING YOUR RESERVATION.

Menu

PESCATARIAN

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY ASSORTMENT

Seared Scallop, Mango, Raspberry, Walnut

Crabmeat Guacamole

Smoked Norwegian Salmon, Traditional Condiment

Tiger Prawn, Stone Fruit Salsa, Mango Passion Fruit Sauce

Cucumber Sandwich, Dill Ricotta, Dehydrated Cherry Tomato

Chives Egg Truffle Mayonnaise

SWEET ASSORTMENT

Madeira Battenberg, Lemon Strawberry Cake

Strawberry Lemon Victoria Cup Cake, Madeira Sponge, Strawberry Jam

Ice Gem Lemon Meringue Tart, Lemon Curd, Sugar Dough Tart, Meringue

Berry Trifle, Strawberry Jelly, Strawberry Jam, Pastry Crème,

Organic Almond Bean Curd Jelly

Mixed Fruits Cake

Classic and Raisin Scones

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PREPAYMENT WILL BE REQUESTED UPON RECEIVING YOUR RESERVATION.

Menu

NO NUTS

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY ASSORTMENT

Roasted Prime Beef Cornichon, Pickled Mustard
Smoked Duck, Mango, Raspberry, Walnut
Cucumber Sandwich, Dill Ricotta, Dehydrated Cherry Tomato
Chives Egg Truffle Mayo
Smoked Salmon with Traditional Condiments
Tiger Prawn, Stoned Fruits Salsa, Mango Passion Fruit Sauce

SWEET ASSORTMENT

64% Dark Chocolate Cake
Calamansi Curd, Vanilla Sable, Strawberry Rings
Berry Trifle
Coconut Pandan
Alphonso Mango Cubes Citrus Pomelo Sago
Assorted Macaron

Classic and Raisin Scones

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BACHA COFFEE

SÃO SILVESTRE

Hand-sorted ripe beans from Southeast Brazil with caramel, chocolate and hazelnut notes.

ROYAL PISTACHIO COFFEE

Pistachio adds a rich and mellow bouquet to Arabica beans.

SIDAMO MOUNTAIN

A spicy and fragrant aroma, full-bodied with rich notes of cracked cocoa bean.

1910

Reminiscent of freshly picked wild strawberries served with heavy cream.

ORANGE SKY

Imbued with rich notes of fresh and dried fruits and the zest of ripe citrus.

BARAKA DECAFFEINATED

Decaffeinated Arabica coffee with notes of smooth dark chocolate and orange accent.

CLASSIC BLEND

ESPRESSO

Full-flavoured, concentrated form of coffee that is served in shots.

MACCHIATO

Traditional espresso topped with a dollop of microfoam milk.

CAPPUCCINO

Made with more foam than a latte, resulting in a more coffee-forward taste.

LATTE

Espresso topped with a thin layer of microfoam milk.

FLAT WHITE

The signature stronger taste of a cappuccino, with a latte's lack of foam.

TWG TEA

ENGLISH BREAKFAST

Intense and full-bodied with subtle floral undertones.

LEMON BUSH

Theine-free red tea from South Africa blended with wild citrus fruits.

PAI MU TAN

Smooth, delicate, and highly refreshing, with accents of white blossoms

GNAWA

A rich blend of green tea and robust black tea with distinguished notes of smooth mint.

RED JASMINE

Floral bouquet with fresh and fragrant jasmine blossoms, blended with a delicate theine-free South African red tea.

ROYAL ORCHID

Semi-fermented Formosa Oolong infused with the fragrance of a night-blooming orchid.

IRISH MORNING

Brisk and flavourful, rich and smooth. This black tea blend is a glimpse of the Irish heath at dawn.

SAKURA! SAKURA!

A scattering of cherry blossoms and green tea yields a most refined and elegant fragrance.

MIDNIGHT HOUR

A magical infusion of decaffeinated black tea blended with fragrant tropical fruits.