



THE
COURTYARD

STRAITS CLASSICS

AFTERNOON TEA

SAVOURY

Poached Sea Prawn, Tamarind, Granny Smith, Caviar

Smoked Salmon, Laksa Cream Cheese, Ikura

Curry Chicken, Lime Aioli, Desiccated Coconut

Tuna Tataki, Kohlrabi, Yuzu Gel, Ginger Flower

Classic Cucumber Cream Cheese Sandwich *v*

Truffle Cage-Free Egg Salad *v*

SWEET

Coconut Tropical Fruit Swiss Roll

Coconut Chantilly, Tropical Fruit Coulis, Calamansi Curd, Joconde

Ondeh Ondeh

Coconut Lime Mousse, Gula Melaka Crèmeux, Pandan Chiffon

Kopi Tiramisu

Kopi Mascarpone, Vanilla Chiffon, Dark Cocoa Powder

Yuenyeung

Teh-Infused Joconde Sponge, Kopi Dark Chocolate Ganache, Vanilla Buttercream

Cheesecake

Mango-Passion Fruit, Crème Cheese, Biscuit

Classic Scones & Raisin Scones

Clotted Cream & Strawberry Jam

A Serving of Coffee or Tea

A Glass of Mocktail – ‘Bunga Telang’

Butterfly Pea Flower, Lemongrass, Pandan, Citrus

— ADD TO YOUR INDULGENCE —

Two hours' free flow: Veuve Clicquot champagne, **S\$78⁺⁺**; Blanc de Blancs alcohol-free wine, **S\$38⁺⁺**

A flute of Veuve Clicquot champagne, **S\$15⁺⁺**

v – Vegetarian Option



TWG TEA

ENGLISH BREAKFAST

Intense and full-bodied black tea with light floral undertones.

Notes: Malty

IRISH MORNING

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

Notes: Malty

ROYAL ORCHID

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

Notes: Floral, Woody

GNAWA

A rich blend of green tea and robust black tea.

Notes: Minty

PAI MU TAN

Smooth, delicate, and refreshing white tea with accents of white blossoms.

Notes: Floral

SAKURA! SAKURA!

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

Notes: Floral

MIDNIGHT HOUR

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

Notes: Citrus, Tropical

LEMON BUSH

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

Notes: Citrus

RED JASMINE

Fresh jasmine blossoms blended with a delicate caffeine-free South African red tea.

Notes: Woody

BACHA COFFEE

SÃO SILVESTRE

Arabica beans from Southeast Brazil with caramel, chocolate, and hazelnut notes.

Roast: Medium | Strength: 2

ROYAL PISTACHIO

Pistachio adds a rich, nutty, and mellow bouquet to Arabica beans.

Roast: Medium | Strength: 2

SIDAMO MOUNTAIN

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

Roast: Medium Dark | Strength: 3

HAPPY GIANDUJA

Warm and nutty Arabica blend with overtones of Italian hazelnut.

Roast: Medium | Strength: 3

1910

Reminiscent of freshly picked wild strawberries and heavy cream.

Roast: Medium | Strength: 2

MAGIC ISTANBUL

Pure Arabica coffee with sweet notes of fresh honeycomb and green almond.

Roast: Medium | Strength: 3

BARAKA DECAFFEINATED

Naturally CO₂-decaffeinated Arabica coffee with accents of smooth dark chocolate and orange.

Roast: Medium | Strength: 2

FULLERTON BLEND

ESPRESSO | MACCHIATO
AMERICANO | LONG BLACK
CAPPUCCINO | LATTE
FLAT WHITE





THE COURTYARD

STRAITS CLASSICS

AFTERNOON TEA | VEGAN

SAVOURY

Grilled Artichoke, Yuzu, Piquillo, Matcha

Plant-Based Salmon, Matcha, Tonburi

Plant-Based Tuna, Matcha, Kohlrabi

Herb Quinoa, Matcha Fig Compote, Cornichon

Classic Cucumber Sandwich

Mimosa Tofu Sandwich

SWEET

Raspberry Fudge Cake

Granny Smith Apple Crumble

Mango Pomelo Pudding

Calamansi Tart

Mixed Berries Trifle

Vegan Scones & Raisin Scones

Vegan Clotted Cream & Strawberry Jam

A Serving of Coffee or Tea


A Glass of Mocktail – ‘Bunga Telang’

Butterfly Pea Flower, Lemongrass, Pandan, Citrus

ADD TO YOUR INDULGENCE

Two hours' free flow: Veuve Clicquot champagne, **S\$78⁺⁺**; Blanc de Blancs alcohol-free wine, **S\$38⁺⁺**

A flute of Veuve Clicquot champagne, **S\$15⁺⁺**





THE
COURTYARD

STRAITS CLASSICS

AFTERNOON TEA | NUT-FREE

SAVOURY

Poached Sea Prawn, Tamarind, Granny Smith, Caviar

Smoked Salmon, Laksa Cream Cheese, Ikura

Curry Chicken, Lime Aioli, Desiccated Coconut

Tuna Tataki, Kohlrabi, Yuzu Gel, Ginger Flower

Classic Cucumber Cream Cheese Sandwich **v**

Truffle Cage-Free Egg Salad **v**

SWEET

Coconut Tropical Fruit Swiss Roll

Coconut Chantilly, Tropical Fruit Coulis, Calamansi Curd, Joconde

Ondeh Ondeh

Coconut Lime Mousse, Gula Melaka Crèmeux, Pandan Chiffon

Kopi Tiramisu

Kopi Mascarpone, Vanilla Chiffon, Dark Cocoa Powder

Yuenyeung

Teh-Infused Joconde Sponge, Kopi Dark Chocolate Ganache, Vanilla Buttercream

Cheesecake

Mango-Passion Fruit, Crème Cheese, Biscuit

Classic Scones & Raisin Scones

Clotted Cream & Strawberry Jam

A Serving of Coffee or Tea

A Glass of Mocktail – ‘Bunga Telang’

Butterfly Pea Flower, Lemongrass, Pandan, Citrus

ADD TO YOUR INDULGENCE

Two hours' free flow: Veuve Clicquot champagne, **S\$78⁺⁺**; Blanc de Blancs alcohol-free wine, **S\$38⁺⁺**

A flute of Veuve Clicquot champagne, **S\$15⁺⁺**

v – Vegetarian Option





THE
COURTYARD

STRAITS CLASSICS

AFTERNOON TEA | GLUTEN-FREE

SAVOURY

Poached Sea Prawn, Tamarind, Granny Smith, Caviar

Smoked Salmon, Laksa Cream Cheese

Curry Chicken, Lime Aioli, Desiccated Coconut

Tuna Tataki, Kohlrabi, Yuzu Gel, Ginger Flower

Classic Cucumber Sandwich **v**

Truffle Cage-Free Egg Salad **v**

SWEET

Azuki Red Bean Mochi

Mixed Berries Trifle

Hazelnut Vegan Praline

Mango Pomelo Pudding

Calamansi Tart

Vegan Scones & Raisin Scones

Vegan Clotted Cream & Strawberry Jam

A Serving of Coffee or Tea

A Glass of Mocktail – ‘Bunga Telang’

Butterfly Pea Flower, Lemongrass, Pandan, Citrus

ADD TO YOUR INDULGENCE

Two hours' free flow: Veuve Clicquot champagne, **S\$78⁺⁺**; Blanc de Blancs alcohol-free wine, **S\$38⁺⁺**

A flute of Veuve Clicquot champagne, **S\$15⁺⁺**

v – Vegetarian Option





**THE
COURTYARD**

STRAITS CLASSICS

AFTERNOON TEA | KIDS' MENU

SAVOURY

Poached Sea Prawn, Tamarind, Granny Smith

Classic Cucumber Sandwich v

Truffle Cage-Free Egg Salad v

SWEET

Coconut Tropical Fruit Swiss Roll

Coconut Chantilly, Tropical Fruit Coulis, Calamansi Curd, Joconde

Ondeh Ondeh

Coconut Lime Mousse, Gula Melaka Crèmeux, Pandan Chiffon

Cheesecake

Mango-Passion Fruit, Crème Cheese, Biscuit

Raisin Scones

Clotted Cream & Strawberry Jam

A Serving of Hot Chocolate

A Glass of Mocktail – ‘Bunga Telang’

Butterfly Pea Flower, Lemongrass, Pandan, Citrus

