



THE COURTYARD

Festive Traditional Afternoon Tea

Monday to Friday, 3.00 p.m. to 5.30 p.m.

51 per adult; 26 per child

Saturday, Sunday and Public Holidays

12.00 p.m. to 2.30 p.m. (1st seating); 3.30 p.m. to 6.00 p.m. (2nd seating)

56 per adult; 28 per child

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Prices differ on the following dates:

24 December 2022 and 1 January 2023

12.00 p.m. to 2.30 p.m. (1st seating); 3.30 p.m. to 6.00 p.m. (2nd seating)

25 and 31 December 2022

3.30 p.m. to 6.00 p.m.

60 per adult; 30 per child

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Prices are inclusive of a one-time serving of afternoon tea items and a pot of TWG tea or Bacha coffee.

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Add 12 for a glass of red or white wine

Add 16 for a glass of Prosecco

PREPAYMENT IS REQUIRED FOR RESERVATIONS ON SPECIAL DATES. MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. 2 DAYS' PRIOR NOTICE IS REQUIRED FOR SPECIAL DIETARY REQUESTS. CHILD PRICE APPLIES TO 6 TO 11 YRS OLD. PRICES ARE IN SINGAPORE DOLLARS, SUBJECT TO 10% SERVICE CHARGE AND 7% GST. PLEASE NOTE THAT 8% GST CHARGE APPLIES FOR RESERVATIONS FROM 1 JANUARY 2023 ONWARDS.



Menu

SAVOURY

Tiger Prawn, Yuzu Gel, Macadamia

Champagne Ham, Grilled Pineapple, Pistachio

Smoked Haddock, Watercress, Espelette Chilli

Roasted Angus Beef, Piquillo, Dehydrated Taggiasca Olive, Fleur de Sel Salt

Winter Truffle, Cage-free Egg, Choux Puff

Heirloom Tomato & Cucumber Sandwich, Cranberry Cream Cheese

SWEET

Morello Cherry Chocolate Mini Log Cake

Mont Blanc Cassis Tart

Key Lime Green Tea Tart

Mini Almond Stollen

Christmas Rum Fruitcake

Hazelnut Christmas Macaron

Classic Scones

Raisin Scones



Menu

NO SHELLFISH

SAVOURY

Smoked Haddock, Watercress, Espelette Chilli

Champagne Ham, Grilled Pineapple, Pistachio

Winter Truffle, Cage-free Egg, Choux Puff

Roasted Angus Beef, Piquillo, Dehydrated Taggiasca Olive, Fleur De Sel Salt

Heirloom Tomato Sandwich, Cranberry Cream Cheese

Iberico Pork Jowl Rillettes, Nashi Pear Compote, Vanilla Bean

SWEET

Madeira Almond Battenberg

Strawberry Lemon Victoria Cupcake

Ice Gem Lemon Meringue Tart

Raspberry Jam Roly-Poly

Berry Tofu Trifle

Classic British Fruitcake

Classic Scones

Raisin Scones



Menu

VEGETARIAN

SAVOURY

Mushroom Polenta, Ratatouille

Roasted Potato, Guacamole, Dehydrated Kalamata Olive

Cherry Tomato, Roasted Cauliflower

Grilled Artichoke, Dehydrated Cherry Tomato

Cucumber, Hummus

Vegan Tuna Sandwich

SWEET

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 Scones

Raisin Scones



Menu

VEGAN

SAVOURY

Mushroom Polenta, Ratatouille

Roasted Potato, Guacamole, Dehydrated Kalamata Olive

Cherry Tomato, Roasted Cauliflower

Grilled Artichoke, Dehydrated Cherry Tomato

Cucumber, Hummus

Vegan Tuna Sandwich

SWEET

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 Scones

Raisin Scones



Menu

GLUTEN-FREE

SAVOURY

Tiger Prawn, Yuzu Gel, Macadamia

Champagne Ham, Grilled Pineapple, Pistachio

Smoked Haddock, Watercress, Espellette Chilli

Roasted Angus Beef, Piquillo, Dehydrated Taggiasca Olive, Fleur De Sel Salt

Winter Truffle, Cage-free Egg

Heirloom Tomato & Cucumber Sandwich

SWEET

Red Bean Mochi

Mango Pudding

Wild Berry Pudding

Strawberry Chocolate Dip

Chocolate Cup

Chocolate Cake

Classic Scones

Raisin Scones



Menu

NON-DAIRY

SAVOURY

Tiger Prawn, Yuzu Gel, Macadamia

Champagne Ham, Grilled Pineapple, Pistachio

Smoked Haddock, Watercress, Espellette Chilli

Roasted Angus Beef, Piquillo, Dehydrated Taggiasca Olive, Fleur De Sel Salt

Winter Truffle, Cage-free Egg

Heirloom Tomato & Cucumber Sandwich

SWEET

Red Bean Mochi

Mango Pudding

Wild Berry Pudding

Strawberry Chocolate Dip

Chocolate Cup

Chocolate Cake

Classic Scones

Raisin Scones



Menu

PESCATARIAN

SAVOURY

Tiger Prawn, Yuzu Gel, Macadamia

Smoked Haddock, Watercress, Espelette Chilli

Winter Truffle, Cage-free Egg, Choux Puff

Heirloom Tomato & Cucumber Sandwich, Cranberry Cream Cheese

Hokkaido Scallop, Citrus Salsa, Mango Passion Fruit

Norwegian Smoked Salmon, Traditional Condiments

SWEET

Madeira Almond Battenberg

Strawberry Lemon Victoria Cup cake

Ice Gem Lemon Meringue Tart

Raspberry Jam Roly-Poly

Berry Tofu Trifle

Classic British Fruitcake

Classic Scones

Raisin Scones



Menu

NUT-FREE

SAVOURY

Tiger Prawn, Yuzu Gel

Smoked Haddock, Watercress, Espelette Chilli

Champagne Ham, Grilled Pineapple

Roasted Angus Beef, Piquillo, Dehydrated Tagiasca Olive, Fleur De Sel Salt

Winter Truffle, Cage-free Egg, Choux Puff

Heirloom Tomato Sandwich, Cranberry Cream Cheese

SWEET

Raspberry Panna Cotta

Ondeh Ondeh Macaron

Berry Tofu Trifle

Mango Pudding

Red Bean Mochi

Chocolate Cup

Classic Scones

Raisin Scones

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.

