



THE COURTYARD

## *Pink Afternoon Tea*

5 – 31 OCTOBER 2022

MONDAY TO FRIDAY

3.00 p.m. to 5.30 p.m.

51 per adult; 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.

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

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*Add 16 for a glass of Prosecco*

*Add 22 for an additional glass of Iron Rose Cocktail*

*Add 12 for a glass of Iced Honey Earl Grey Citrus Tea*

*Add 12 for a glass of red or white wine*

As we commemorate Breast Cancer Awareness Month, 5 nett from the sale of each adult-priced Pink Afternoon Tea set (for dine-in only) will be donated to Breast Cancer Foundation, in support of its dedication to promoting early detection of breast cancer and supporting those affected by it in Singapore.

*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, a cup of TWG tea or Bacha coffee, and a glass of the Iron Rose Cocktail*

## SAVOURY

Roasted Prime Beef, Cornichon, Pickled Mustard Seed  
Smoked Duck, Mango, Raspberry, Walnut  
Traditional Cucumber Sandwich, Mulberry Cream Cheese,  
Dehydrated Cherry Tomato  
Chives Egg Truffle, Beetroot Mayonnaise  
Norwegian Smoked Salmon, Crème Fraîche, Condiments  
Tiger Prawn, Stone Fruits Salsa Espelette, Mango Passion Fruit Sauce

## SWEET

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

## IRON ROSE COCKTAIL

*Rose Gin, Litchi Liqueur, Rose Liqueur, Mediterranean Tonic*

# Menu

## NO SHELLFISH

*Inclusive of a one-time serving of afternoon tea items, a cup of TWG tea or Bacha coffee, and a glass of the Iron Rose Cocktail*

## SAVOURY

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

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

## IRON ROSE COCKTAIL

*Rose Gin, Litchi Liqueur, Rose Liqueur, Mediterranean Tonic*

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, a cup of TWG tea or Bacha coffee, and a glass of the Iron Rose Cocktail*

## SAVOURY

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

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

## IRON ROSE COCKTAIL

*Rose Gin, Litchi Liqueur, Rose Liqueur, Mediterranean Tonic*

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# Menu

## VEGAN

*Inclusive of a one-time serving of afternoon tea items, a cup of TWG tea or Bacha coffee, and a glass of the Iron Rose Cocktail*

## SAVOURY

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

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

## IRON ROSE COCKTAIL

*Rose Gin, Litchi Liqueur, Rose Liqueur, Mediterranean Tonic*

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# Menu

## GLUTEN-FREE

*Inclusive of a one-time serving of afternoon tea items, a cup of TWG tea or Bacha coffee, and a glass of the Iron Rose Cocktail*

## SAVOURY

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

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

## IRON ROSE COCKTAIL

*Rose Gin, Litchi Liqueur, Rose Liqueur, Mediterranean Tonic*

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# Menu

## NON-DAIRY

*Inclusive of a one-time serving of afternoon tea items, a cup of TWG tea or Bacha coffee, and a glass of the Iron Rose Cocktail*

## SAVOURY

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

## 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 and Raisin Scones

## IRON ROSE COCKTAIL

*Rose Gin, Litchi Liqueur, Rose Liqueur, Mediterranean Tonic*

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# Menu

## PESCATARIAN

*Inclusive of a one-time serving of afternoon tea items, a cup of TWG tea or Bacha coffee, and a glass of the Iron Rose Cocktail*

## SAVOURY

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

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

## IRON ROSE COCKTAIL

*Rose Gin, Litchi Liqueur, Rose Liqueur, Mediterranean Tonic*

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# Menu

## NO NUTS

*Inclusive of a one-time serving of afternoon tea items, a cup of TWG tea or Bacha coffee, and a glass of the Iron Rose Cocktail*

## SAVOURY

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

## SWEET

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

## IRON ROSE COCKTAIL

*Rose Gin, Litchi Liqueur, Rose Liqueur, Mediterranean Tonic*

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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.*