

THE COURTYARD

FOR THE LOVE OF CHOCOLATE

AFTERNOON TEA

SAVOURY

NORWEGIAN SMOKED TROUT
cream cheese, raspberry inspiration couverture

ROASTED PRIME BEEF
sauerkraut, manjari cacao nibs

MARINATED SEA PRAWN
laksa aioli, yuzu pearl

DUCK RILLETTES
prune, citrus gel, oats cracker

CUCUMBER SANDWICH
dill cream cheese **V**

CORONATION EGG SALAD
sultana **V**

SWEET

CHERRY
morello cherry, guanaja crème, chocolate sablé, edible flowers

MANGO
mango passion, milk chocolate, almond joconde

LEMON
lemon ivory chocolate curd, almond frangipane, rosella flower meringue

HAZELNUT
dark chocolate choux, hazelnut praline, chocolate cocoa biscuit

CITRUS
chocolate citrus macaron

BLACKCURRANT
cassis praline milk chocolate

CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM
WITH AN ICED CHOCOLATE AND A POT OF TWG TEA OR BACHA COFFEE

V: Vegetarian

THE COURTYARD

— FOR THE LOVE OF **CHOCOLATE** AFTERNOON TEA

TWG TEA

ENGLISH BREAKFAST

Intense and full-bodied with light 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.

ROYAL ORCHID

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

RED JASMINE

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

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.

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

Rich notes of fresh and dried fruits and the zest of ripe citrus.

BARAKA DECAFFEINATED

Decaffeinated Arabica coffee with accents of smooth dark chocolate and orange.

CLASSIC BLEND

ESPRESSO • MACCHIATO • CAPPUCCINO • LATTE • FLAT WHITE

ADD TO YOUR ENJOYMENT

A FLUTE OF CHAMPAGNE 25* | A GLASS OF PROSECCO 16*
A GLASS OF HOUSE RED OR WHITE WINE 12*

*Prices are stated in Singapore Dollars, subject to service charge and prevailing taxes.

THE COURTYARD

FOR THE LOVE OF **CHOCOLATE** AFTERNOON TEA

VEGETARIAN

SAVOURY

VEGAN SALMON, STONE FRUIT, TONBURI

QUINOA, ROASTED PUMPKIN, CRANBERRY

VEGAN TUNA, KALAMATA OLIVE

ARTICHOKE, OVEN-DRIED TOMATO, CITRUS GEL

CUCUMBER SANDWICH

CURRIED PRESSED TOFU, SULTANA

SWEET

CHERRY

morello cherry, guanaja crème, chocolate sablé, edible flowers

MANGO

mango passion, milk chocolate, almond joconde

LEMON

lemon ivory chocolate curd, almond frangipane, rosella flower meringue

HAZELNUT

dark chocolate choux, hazelnut praline, chocolate cocoa biscuit

CITRUS

chocolate citrus macaron

BLACKCURRANT

cassis praline milk chocolate

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VEGAN

SAVOURY

VEGAN SALMON, STONE FRUIT, TONBURI

QUINOA, ROASTED PUMPKIN, CRANBERRY

VEGAN TUNA, KALAMATA OLIVE

ARTICHOKE, OVEN-DRIED TOMATO, CITRUS GEL

CUCUMBER SANDWICH

CURRIED PRESSED TOFU, SULTANA

SWEET

VEGAN CHOCOLATE CAKE

APPLE CRUMBLE

CHOCOLATE HAZELNUT PRALINE

MANGO PUDDING

BERRY TRIFLE

CALAMANSI TART

GLUTEN-FREE VEGAN SCONES & RAISIN SCONES • NON-DAIRY CREAM & STRAWBERRY JAM
WITH AN ICED CHOCOLATE AND A POT OF TWG TEA OR BACHA COFFEE

THE COURTYARD

FOR THE LOVE OF **CHOCOLATE** AFTERNOON TEA

DAIRY-FREE

SAVOURY

NORWEGIAN SMOKED TROUT, IKURA ROE

ROASTED PRIME BEEF, SAUERKRAUT, POMMERY AIOLI

MARINATED SEA PRAWN, LAKSA AIOLI, YUZU PEARL

DUCK RILLETTES, PRUNE, CITRUS GEL

CUCUMBER SANDWICH **V**

CORONATION EGG SALAD, SULTANA

SWEET

VEGAN CHOCOLATE CAKE

APPLE CRUMBLE

CHOCOLATE HAZELNUT PRALINE

MANGO PUDDING

BERRY TRIFLE

CALAMANSI TART

GLUTEN-FREE VEGAN SCONES & RAISIN SCONES • NON-DAIRY CREAM & STRAWBERRY JAM
WITH AN ICED CHOCOLATE AND A POT OF TWG TEA OR BACHA COFFEE

V: Vegetarian

THE COURTYARD

FOR THE LOVE OF **CHOCOLATE**

AFTERNOON TEA

SHELLFISH-FREE

SAVOURY

NORWEGIAN SMOKED TROUT, CREAM CHEESE, RASPBERRY INSPIRATION

ROASTED PRIME BEEF, SAUERKRAUT, MANJARI CACAO NIBS

VEGAN TUNA, KALAMATA OLIVE

DUCK RILLETTES, PRUNE, CITRUS GEL, OATS CRACKER

CUCUMBER SANDWICH, DILL CREAM CHEESE **V**

CORONATION EGG SALAD, SULTANA

SWEET

CHERRY

morello cherry, guanaja crème, chocolate sablé, edible flowers

MANGO

mango passion, milk chocolate, almond joconde

LEMON

lemon ivory chocolate curd, almond frangipane, rosella flower meringue

HAZELNUT

dark chocolate choux, hazelnut praline, chocolate cocoa biscuit

CITRUS

chocolate citrus macaron

BLACKCURRANT

cassis praline milk chocolate

CLASSIC SCONES AND RAISIN SCONES • CLOTTED CREAM AND JAM
WITH AN ICED CHOCOLATE AND A POT OF TWG TEA OR BACHA COFFEE

V: Vegetarian

THE COURTYARD

FOR THE LOVE OF **CHOCOLATE**

AFTERNOON TEA

PESCATARIAN

SAVOURY

NORWEGIAN SMOKED TROUT, CREAM CHEESE, RASPBERRY INSPIRATION

VEGAN TUNA, KALAMATA OLIVE

MARINATED SEA PRAWN, LAKSA AIOLI, YUZU PEARL

ARTICHOKE, OVEN-FRIED TOMATO, CITRUS GEL

CUCUMBER SANDWICH, DILL CREAM CHEESE **V**

CORONATION EGG SALAD, SULTANA

SWEET

CHERRY

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THE COURTYARD

FOR THE LOVE OF **CHOCOLATE** AFTERNOON TEA

NUT-FREE

SAVOURY

NORWEGIAN SMOKED TROUT, CREAM CHEESE, IKURA ROE

ROASTED PRIME BEEF, SAUERKRAUT, POMMERY AIOLI

MARINATED SEA PRAWN, LAKSA AIOLI, YUZU PEARL

DUCK RILLETTES, PRUNE, CITRUS GEL

CUCUMBER SANDWICH **V**

CORONATION EGG SALAD, SULTANA

SWEET

DARK CHOCOLATE CAKE

BERRY TRIFLE

COCONUT PANDAN

MANGO PUDDING

MACARON

MUNG BEAN MOCHI

CLASSIC SCONES AND RAISIN SCONES • CLOTTED CREAM AND JAM
WITH AN ICED CHOCOLATE AND A POT OF TWG TEA OR BACHA COFFEE

V: Vegetarian

THE COURTYARD

FOR THE LOVE OF **CHOCOLATE** AFTERNOON TEA

GLUTEN-FREE

SAVOURY

NORWEGIAN SMOKED TROUT, CREAM CHEESE, RASPBERRY INSPIRATION

ROASTED PRIME BEEF, SAUERKRAUT, MANJARI CACAO NIBS

MARINATED SEA PRAWN, LAKSA AIOLI, YUZU PEARL

DUCK RILLETTES, PRUNE, CITRUS GEL

CUCUMBER SANDWICH **V**

CORONATION EGG SALAD, SULTANA

SWEET

GLUTEN-FREE CHOCOLATE CAKE

MUNG BEAN MOCHI

BERRY TRIFLE

MACARON

MACARON PUDDING

HAZELNUT PRALINE

GLUTEN-FREE VEGAN SCONES & RAISIN SCONES • CLOTTED CREAM & STRAWBERRY JAM
WITH AN ICED CHOCOLATE AND A POT OF TWG TEA OR BACHA COFFEE

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