

THE COURTYARD

FESTIVE TRADITIONS

AFTERNOON TEA

SAVOURY

KING PRAWN

spinach éclair, espelette pepper, caviar, herbs, edible flower

SMOKED SALMON TROUT

ikura, blini, pickled onion, grenadine, chives, edible flower

TURKEY MADRAS CURRY

brioche, mango gel, dried cranberry, provolone, edible flower

DUCK RILLETTES

bitter orange, berries purée, oat cracker, pistachio, edible flower

TRADITIONAL CUCUMBER SANDWICH **v**

cream cheese, lemon, lime and orange zest, wholemeal bread, edible flower

TRUFFLE EGG MAYONNAISE **v**

truffle paste, truffle oil, charcoal sesame bun, herbs, edible flower

SWEET

CHRISTMAS TREE

The Fullerton fruitcake, diplomat crème

SANTA HAT

strawberry compôte, lavender crème, vanilla biscuit

BAUBLE

mango passion, milk chocolate, almond joconde

SNOW FOREST

ivory chocolate, crème cheese, citrus curd

REINDEER

crushed pecan, maple, chocolate mousse, vanilla tart

CRANBERRY MACARON

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

v: Vegetarian

THE COURTYARD

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

PAI MU TAN

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

Notes: Floral

GNAWA

A rich blend of green tea and robust black tea.

Notes: Minty

SAKURA! SAKURA!

A scattering of cherry blossoms and green tea.

A most refined and elegant fragrance.

Notes: Floral

MIDNIGHT HOUR

A magical infusion of theine-free black tea blended with fragrant tropical fruits.

Notes: Citrus, Tropical

LEMON BUSH

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

Notes: Citrus

RED JASMINE

Fresh jasmine blossoms, blended with a delicate theine-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

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.

Menu is subject to change without prior notice. Two days' prior notice is required for special dietary requests.

THE COURTYARD

FESTIVE TRADITIONS

AFTERNOON TEA

VEGETARIAN

SAVOURY

QUINOA, SULTANA, ROASTED ZUCCHINI, RED RADISH

VEGAN SALMON, GRANNY SMITH APPLE, KOHLRABI, TONBURI

VEGAN TUNA, SUMAC, GRAPEFRUIT, ESPELETTE PEPPER

ARTICHOKE, PIQUILLO PEPPER, BABA GANOUSH

TRADITIONAL CUCUMBER SANDWICH

TRUFFLE TOFU SANDWICH

SWEET

CHRISTMAS TREE

The Fullerton fruitcake, diplomat crème

SANTA HAT

strawberry compôte, lavender crème, vanilla biscuit

BAUBLE

mango passion, milk chocolate, almond joconde

SNOW FOREST

ivory chocolate, crème cheese, citrus curd

REINDEER

crushed pecan, maple, chocolate mousse, vanilla tart

CRANBERRY MACARON

CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM

WITH A POT OF TWG TEA OR BACHA COFFEE

The menu card is framed by a decorative border of green leaves, red berries, and gold circular ornaments. The text is centered and uses a mix of green, red, and black fonts.

THE COURTYARD

FESTIVE TRADITIONS

AFTERNOON TEA

VEGAN

SAVOURY

QUINOA, SULTANA, ROASTED ZUCCHINI, RED RADISH

VEGAN SALMON, GRANNY SMITH APPLE, KOHLRABI, TONBURI

VEGAN TUNA, SUMAC, GRAPEFRUIT, ESPELETTE PEPPER

ARTICHOKE, PIQUILLO PEPPER, BABA GANOUSH

TRADITIONAL CUCUMBER SANDWICH

TRUFFLE TOFU SANDWICH

SWEET

CHOCOLATE CUP WITH FRESH BERRIES

VEGAN APPLE CRUMBLE

RASPBERRY CHOCOLATE CAKE

VEGAN CHOCOLATE PRALINE

MOCHI

MACARON

GLUTEN-FREE VEGAN SCONES AND RAISIN SCONES, NON-DAIRY CREAM AND JAM
WITH A POT OF TWG TEA OR BACHA COFFEE

THE COURTYARD

FESTIVE TRADITIONS

AFTERNOON TEA

DAIRY-FREE

SAVOURY

KING PRAWN, MARIE ROSE SAUCE, KOHLRABI, CAVIAR

SMOKED SALMON TROUT, PICKLED ONION, CHIVE, IKURA

TURKEY MADRAS, MANGO GEL

DUCK RILLETES, BITTER ORANGE, BLUEBERRY

TRADITIONAL CUCUMBER SANDWICH ▼

TRUFFLE EGG MAYONNAISE ▼

SWEET

CHOCOLATE CUP WITH FRESH BERRIES

VEGAN APPLE CRUMBLE

RASPBERRY CHOCOLATE CAKE

VEGAN CHOCOLATE PRALINE

MOCHI

MACARON

GLUTEN-FREE VEGAN SCONES AND RAISIN SCONES, NON-DAIRY CREAM AND JAM
WITH A POT OF TWG TEA OR BACHA COFFEE

▼: Vegetarian

THE COURTYARD

FESTIVE TRADITIONS

AFTERNOON TEA

SHELLFISH-FREE

SAVOURY

VEGAN TUNA

sumac, grapefruit, espelette pepper

SMOKED SALMON TROUT

ikura, blini, pickled onion, grenadine, chives, edible flower

TURKEY MADRAS CURRY

brioche, mango gel, dried cranberry, provolone, edible flower

DUCK RILLETTES

bitter orange, berries purée, oat cracker, pistachio, edible flower

TRADITIONAL CUCUMBER SANDWICH **v**

cream cheese, lemon, lime and orange zest, wholemeal bread, edible flower

TRUFFLE EGG MAYONNAISE **v**

truffle paste, truffle oil, charcoal sesame bun, herbs, edible flower

SWEET

CHRISTMAS TREE

The Fullerton fruitcake, diplomat crème

SANTA HAT

strawberry compôte, lavender crème, vanilla biscuit

BAUBLE

mango passion, milk chocolate, almond joconde

SNOW FOREST

ivory chocolate, crème cheese, citrus curd

REINDEER

crushed pecan, maple, chocolate mousse, vanilla tart

CRANBERRY MACARON

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

v: Vegetarian

THE COURTYARD

FESTIVE TRADITIONS

AFTERNOON TEA

PESCATARIAN

SAVOURY

KING PRAWN, MARIE ROSE SAUCE, KOHLRABI, CAVIAR

SMOKED SALMON TROUT, PICKLED ONION, CHIVE, IKURA

VEGAN TUNA, SUMAC, GRAPEFRUIT, ESPELETTE PEPPER

ARTICHOKE, PIQUILLO PEPPER, BABA GANOUSH ▼

TRADITIONAL CUCUMBER SANDWICH ▼

TRUFFLE EGG MAYONNAISE ▼

SWEET

CHRISTMAS TREE

The Fullerton fruitcake, diplomat crème

SANTA HAT

strawberry compôte, lavender crème, vanilla biscuit

BAUBLE

mango passion, milk chocolate, almond joconde

SNOW FOREST

ivory chocolate, crème cheese, citrus curd

REINDEER

crushed pecan, maple, chocolate mousse, vanilla tart

CRANBERRY MACARON

CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM

WITH A POT OF TWG TEA OR BACHA COFFEE

▼: Vegetarian

THE COURTYARD

FESTIVE TRADITIONS

AFTERNOON TEA

NUT-FREE

SAVOURY

KING PRAWN, MARIE ROSE SAUCE, KOHLRABI, CAVIAR

SMOKED SALMON TROUT, PICKLED ONION, CHIVE, IKURA

TURKEY MADRAS, MANGO GEL, PROVOLONE

DUCK RILLETES, BITTER ORANGE, BLUEBERRY

TRADITIONAL CUCUMBER SANDWICH, CITRUS CREAM CHEESE ▼

TRUFFLE EGG MAYONNAISE ▼

SWEET

CHOCOLATE CUP WITH FRESH BERRIES

VEGAN APPLE CRUMBLE

RASPBERRY CHOCOLATE CAKE

VEGAN CHOCOLATE PRALINE

MOCHI

MACARON

CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM

WITH A POT OF TWG TEA OR BACHA COFFEE

▼: Vegetarian

THE COURTYARD

FESTIVE TRADITIONS

AFTERNOON TEA

GLUTEN-FREE

SAVOURY

KING PRAWN, MARIE ROSE SAUCE, KOHLRABI, CAVIAR

SMOKED SALMON TROUT, PICKLED ONION, CHIVE, IKURA

TURKEY MADRAS, MANGO GEL, PROVOLONE

DUCK RILLETES, BITTER ORANGE, BLUEBERRY

TRADITIONAL CUCUMBER SANDWICH, CITRUS CREAM CHEESE **v**

TRUFFLE EGG MAYONNAISE **v**

SWEET

CHOCOLATE CUP WITH FRESH BERRIES

VEGAN APPLE CRUMBLE

RASPBERRY CHOCOLATE CAKE

VEGAN CHOCOLATE PRALINE

MOCHI

MACARON

GLUTEN-FREE VEGAN CLASSIC SCONES AND RAISIN SCONES,
CLOTTED CREAM AND JAM

WITH A POT OF TWG TEA OR BACHA COFFEE

v: Vegetarian