

AFTERNOON TEA

SAVOURY

SEARED HOKKAIDO SCALLOP, XO SAUCE, IKURA

FRESH SEA PRAWN, PINEAPPLE AIOLI, TOBIKO

TUNA TATAKI, TORCHED CORN, PIQUILLO

POACHED CHICKEN, POMELO, SCALLION, CHILLI THREAD

CUCUMBER SANDWICH, MANDARIN GEL V

CURRY EGG MAYONNAISE, RED CHOUX PUFF V

SWEET

MORELLO CHERRY, CACAO SABLÉ BRETON, CASSIS CRÈMEUX

MANDARIN MOUSSE, SPICED PINEAPPLE, COCONUT FLOURLESS SPONGE

PISTACHIO FINANCIER, CREAM CHEESE MASCARPONE,

ROSE SPONGE, PEACH COMPÔTE, JASMINE WHITE CHOCOLATE CRÈME

MADAGASCAR VANILLA MANGO MACARON

PISTACHIO PRALINE

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





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.

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 request



AFTERNOON TEA

VEGETARIAN

SAVOURY

GRILLED ARTICHOKE, PICKLED PINEAPPLE, QUINOA

PLANT-BASED SALMON, CITRUS, TONBURI

VEGAN TUNA, TORCHED CORN, PIQUILLO

EGGPLANT CAPONATA, DEHYDRATED TOMATO

CUCUMBER SANDWICH

CURRY TOFU SANDWICH

SWEET

MORELLO CHERRY, CACAO SABLÉ BRETON, CASSIS CRÈMEUX

MANDARIN MOUSSE, SPICED PINEAPPLE, COCONUT FLOURLESS SPONGE

PISTACHIO FINANCIER, CREAM CHEESE MASCARPONE,
PISTACHIO PRALINE

ROSE SPONGE, PEACH COMPÔTE, JASMINE WHITE CHOCOLATE CRÈME

MADAGASCAR VANILLA MANGO MACARON

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



AFTERNOON TEA

VEGAN

SAVOURY

GRILLED ARTICHOKE, PICKLED PINEAPPLE, QUINOA

PLANT-BASED SALMON, CITRUS, TONBURI

VEGAN TUNA, TORCHED CORN, PIQUILLO

EGGPLANT CAPONATA, DEHYDRATED TOMATO

CUCUMBER SANDWICH

CURRY TOFU SANDWICH

SWEET

VEGAN CHOCOLATE CAKE

APPLE CRUMBLE

CHOCOLATE PRALINE, HAZELNUT

MANGO PUDDING

BERRY TRIFLE

CALAMANSI TART

GLUTEN-FREE VEGAN CLASSIC SCONES AND RAISIN SCONES, NON-DAIRY CREAM AND JAM

WITH A POT OF TWG TEA OR BACHA COFFEE



AFTERNOON TEA

DAIRY-FREE

SAVOURY

SEARED HOKKAIDO SCALLOP, XO SAUCE, IKURA

FRESH SEA PRAWN, PINEAPPLE AIOLI, TOBIKO

TUNA TATAKI, TORCHED CORN, PIQUILLO

POACHED CHICKEN, POMELO, SCALLION, CHILLI THREAD

CUCUMBER SANDWICH, MANDARIN GEL V

CURRY EGG MAYONNAISE, RED CHOUX PUFF V

SWEET

VEGAN CHOCOLATE CAKE

APPLE CRUMBLE

CHOCOLATE PRALINE, HAZELNUT

MANGO PUDDING

BERRY TRIFLE

CALAMANSI TART

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

WITH A POT OF TWG TEA OR BACHA COFFEE



AFTERNOON TEA

SHELLFISH-FREE

SAVOURY

GRILLED ARTICHOKE, PICKLED PINEAPPLE, QUINOA

PLANT-BASED SALMON, CITRUS, TONBURI

TUNA TATAKI, TORCHED CORN, PIQUILLO

POACHED CHICKEN, POMELO, SCALLION, CHILI THREAD

CUCUMBER SANDWICH, MANDARIN GEL V

CURRY EGG MAYONNAISE V

SWFFT

MORELLO CHERRY, CACAO SABLÉ BRETON, CASSIS CRÈMEUX

MANDARIN MOUSSE, SPICED PINEAPPLE, COCONUT FLOURLESS SPONGE

PISTACHIO FINANCIER, CREAM CHEESE MASCARPONE, PISTACHIO PRALINE

ROSE SPONGE, PEACH COMPÔTE, JASMINE WHITE CHOCOLATE CRÈME

MADAGASCAR VANILLA MANGO MACARON

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



AFTERNOON TEA

PESCATARIAN

SAVOURY

FRESH SEA PRAWN, PINEAPPLE AIOLI, TOBIKO

TUNA TATAKI, TORCHED CORN, PIQUILLO

GRILLED ARTICHOKE, PICKLED PINEAPPLE, QUINOA

CUCUMBER SANDWICH, MANDARIN GEL V

CURRY EGG MAYONNAISE, RED CHOUX PUFF V

SWEET

MORELLO CHERRY, CACAO SABLÉ BRETON, CASSIS CRÈMEUX

MANDARIN MOUSSE, SPICED PINEAPPLE, COCONUT FLOURLESS SPONGE

PISTACHIO FINANCIER, CREAM CHEESE MASCARPONE,

ROSE SPONGE, PEACH COMPÔTE, JASMINE WHITE CHOCOLATE CRÈME

MADAGASCAR VANILLA MANGO MACARON

PISTACHIO PRALINE

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



AFTERNOON TEA

NUT-FREE

SAVOURY

SEARED HOKKAIDO SCALLOP, XO SAUCE, IKURA

FRESH SEA PRAWN, PINEAPPLE AIOLI, TOBIKO

TUNA TATAKI, TORCHED CORN, PIQUILLO

POACHED CHICKEN, POMELO, SCALLION, CHILLI THREAD

CUCUMBER SANDWICH, MANDARIN GEL V

CURRY EGG MAYONNAISE V

SWEET

DARK CHOCOLATE CAKE

BERRY TRIFLE

COCONUT PANDAN

MANGO PUDDING

MACARON

мосні

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



AFTERNOON TEA

GLUTEN-FREE

SAVOURY

SEARED HOKKAIDO SCALLOP, XO SAUCE, IKURA

FRESH SEA PRAWN, PINEAPPLE AIOLI, TOBIKO

TUNA TATAKI, TORCHED CORN, PIQUILLO

POACHED CHICKEN, POMELO, SCALLION, CHILLI THREAD

CUCUMBER SANDWICH, MANDARIN GEL V

CURRY EGG MAYONNAISE V

SWEET

GLUTEN-FREE CHOCOLATE CAKE

мосні

BERRY TRIFLE

MACARON

MANGO PUDDING

PRALINE

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

WITH A POT OF TWG TEA OR BACHA COFFEE