

# THE COURTYARD

## *Lunar Traditions* *Afternoon Tea*

10 TO 12 FEBRUARY 2024

1<sup>ST</sup> SEATING: 12.00 P.M. TO 2.30 P.M.

2<sup>ND</sup> SEATING: 3.30 P.M. TO 6.00 P.M.

78\* PER ADULT

39\* PER CHILD (6 TO 11 YEARS OLD)

INCLUSIVE OF ONE GLASS OF SPARKLING TEA

ADD 25 FOR A FLUTE OF CHAMPAGNE

ADD 16 FOR A GLASS OF PROSECCO

ADD 12 FOR A GLASS OF HOUSE RED OR WHITE WINE

Menu is subject to change without prior notice.  
2 days' prior notice is required for special dietary requests.  
All prices are in Singapore Dollars, subject to service charge  
and prevailing government taxes.



# Menu

INCLUDES A GLASS OF SPARKLING TEA AND A POT OF TWG TEA OR BACHA COFFEE

## SAVOURY

Seared Hokkaido Scallop, Apple Quinoa, Ikura Roe

Fresh Sea Prawn, Pineapple Salsa, Citrus Aioli

Tuna Tataki, Golden Corn, Piquillo

Roasted Duck, Hoisin Mayonnaise, Pickled Ginger, Tomato Tart

Cucumber Sandwich, Orange Cream Cheese ♥

Curry Egg Mayonnaise, Red Choux Puff ♥

## SWEET

Strawberry Pistachio Tart

*Strawberry Mousse, Vanilla Shortcrust, Pistachio Cream*

Golden Luscious Choux

*Chocolate Crème Pâtissière, Golden Toffee Craquelin*

Yuzu Mango

*Yuzu Mousse, Mango Jelly, Almond Sponge*

Mandarin Lychee Rose

*Mandarin Jelly, Lychee Mousse, Matcha Sponge, Mango Glaze*

Coconut Golden Pineapple Dome

*Coconut Cremeux, Golden Pineapple Compote*

Cherry Blossom Macaron

Classic Scones & Raisin Scones | Clotted Cream & Strawberry Jam

♥: Vegetarian

## 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.*

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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

*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.*

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## CLASSIC BLEND

### ESPRESSO

*Full-flavoured, concentrated coffee shot.*

### MACCHIATO

*Traditional espresso topped with a dollop of microfoam milk.*

### CAPPUCCINO

*Made with more foam than a latte, for 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.*

# Vegetarian

INCLUDES A GLASS OF SPARKLING TEA AND A POT OF TWG TEA OR BACHA COFFEE

## SAVOURY

Grilled Artichoke, Apple Quinoa, Lemon Pearl

Plant-based Salmon, Pineapple Salsa, Citrus Aioli

Vegan Tuna, Golden Corn, Piquillo Pepper

Eggplant Caponata, Dehydrated Tomato

Cucumber Sandwich, Chickpea Puree

Curry Tofu Sandwich

## SWEET

Strawberry Pistachio Tart

*Strawberry Mousse, Vanilla Shortcrust, Pistachio Cream*

Golden Luscious Choux

*Chocolate Crème Pâtissière, Golden Toffee Craquelin*

Yuzu Mango

*Yuzu Mousse, Mango Jelly, Almond Sponge*

Mandarin Lychee Rose

*Mandarin Jelly, Lychee Mousse, Matcha Sponge, Mango Glaze*

Coconut Golden Pineapple Dome

*Coconut Cremeux, Golden Pineapple Compote*

Cherry Blossom Macaron

Classic Scones & Raisin Scones | Clotted Cream & Strawberry Jam

# Vegan

INCLUDES A GLASS OF SPARKLING TEA AND A POT OF TWG TEA OR BACHA COFFEE

## SAVOURY

Grilled Artichoke, Apple Quinoa, Lemon Pearl

Plant-based Salmon, Pineapple Salsa, Citrus Aioli

Vegan Tuna, Golden Corn, Piquillo Pepper

Eggplant Caponata, Dehydrated Tomato

Cucumber Sandwich, Chickpea Puree

Curry Tofu Sandwich

## SWEET

Vegan Chocolate Cake

Apple Crumble

Chocolate Hazelnut Praline

Mango Pudding

Berry Trifle

Calamansi Tart

Vegan Classic Scones & Raisin Scones

Non-dairy Cream & Strawberry Jam



## *Dairy-free*

INCLUDES A GLASS OF SPARKLING TEA AND A POT OF TWIG TEA OR BACHA COFFEE

### SAVOURY

Seared Hokkaido Scallop, Apple Quinoa, Ikura Roe

Fresh Sea Prawn, Pineapple Salsa, Citrus Aioli

Tuna Tataki, Golden Corn, Piquillo

Roasted Duck, Hoisin Mayonnaise, Pickled Ginger

Cucumber Sandwich, Chickpea Puree ▼

Curry Egg Mayonnaise ▼

### SWEET

Vegan Chocolate Cake

Apple Crumble

Chocolate Hazelnut Praline

Mango Pudding

Berry Trifle

Calamansi Tart

Classic Scones & Raisin Scones

Non-dairy Cream & Strawberry Jam

# Shellfish-free

INCLUDES A GLASS OF SPARKLING TEA AND A POT OF TWG TEA OR BACHA COFFEE

## SAVOURY

Smoked Chicken, Apple Quinoa, Truffle Pearl

Duck Rillettes, Berry Crème Fraîche, Blini

Eggplant Caponata, Dehydrated Tomato

Roasted Duck, Hoisin Mayonnaise, Pickled Ginger, Tomato Tart

Cucumber Sandwich, Orange Cream Cheese ♥

Curry Egg Mayonnaise, Red Choux Puff ♥

## SWEET

Strawberry Pistachio Tart

Strawberry Mousse, Vanilla Shortcrust, Pistachio Cream

Golden Luscious Choux

Chocolate Crème Pâtissière, Golden Toffee Craquelin

Yuzu Mango

Yuzu Mousse, Mango Jelly, Almond Sponge

Mandarin Lychee Rose

Mandarin Jelly, Lychee Mousse, Matcha Sponge, Mango Glaze

Coconut Golden Pineapple Dome

Coconut Cremeux, Golden Pineapple Compote

Cherry Blossom Macaron

Classic Scones & Raisin Scones | Clotted Cream & Strawberry Jam

♥: Vegetarian

# Pescatarian

INCLUDES A GLASS OF SPARKLING TEA AND A POT OF TWG TEA OR BACHA COFFEE

## SAVOURY

Seared Hokkaido Scallop, Apple Quinoa, Ikura Roe

Fresh Sea Prawn, Pineapple Salsa, Citrus Aioli

Tuna Tataki, Golden Corn, Piquillo

Eggplant Caponata, Dehydrated Tomato

Cucumber Sandwich, Orange Cream Cheese ♥

Curry Egg Mayonnaise, Red Choux Puff ♥

## SWEET

Strawberry Pistachio Tart

Strawberry Mousse, Vanilla Shortcrust, Pistachio Cream

Golden Luscious Choux

Chocolate Crème Pâtissière, Golden Toffee Craquelin

Yuzu Mango

Yuzu Mousse, Mango Jelly, Almond Sponge

Mandarin Lychee Rose

Mandarin Jelly, Lychee Mousse, Matcha Sponge, Mango Glaze

Coconut Golden Pineapple Dome

Coconut Cremeux, Golden Pineapple Compote

Cherry Blossom Macaron

Classic Scones & Raisin Scones | Clotted Cream & Strawberry Jam

♥: Vegetarian



# Nut-free

INCLUDES A GLASS OF SPARKLING TEA AND A POT OF TWG TEA OR BACHA COFFEE

## SAVOURY

Seared Hokkaido Scallop, Apple Quinoa, Ikura Roe

Fresh Sea Prawn, Pineapple Salsa, Citrus Aioli

Vegan Tuna, Golden Corn, Piquillo

Roasted Duck, Hoisin Mayonnaise, Pickled Ginger

Cucumber Sandwich, Chickpea Puree ▼

Curry Egg Mayonnaise ▼

## SWEET

Dark Chocolate Cake

Mung Bean Mochi

Berry Trifle

Mango Pudding

Coconut Pandan

Macaron

Classic Scones & Raisin Scones | Clotted Cream & Strawberry Jam

▼: Vegetarian

# *Gluten-free*

INCLUDES A GLASS OF SPARKLING TEA AND A POT OF TWG TEA OR BACHA COFFEE

## SAVOURY

Searred Hokkaido Scallop, Apple Quinoa, Ikura Roe

Fresh Sea Prawn, Pineapple Salsa, Citrus Aioli

Tuna Tataki, Golden Corn, Piquillo

Roasted Duck, Hoisin Mayonnaise, Pickled Ginger

Cucumber Sandwich, Chickpea Puree ▼

Curry Egg Mayonnaise ▼

## SWEET

Gluten-free Chocolate Cake

Mung Bean Mochi

Berry Trifle

Macaron

Mango Pudding

Hazelnut Praline

Vegan Classic Scones & Raisin Scones

Clotted Cream & Strawberry Jam

▼: Vegetarian