

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

THE COURTYARD

FESTIVE *TRADITIONS*

AFTERNOON TEA

SAVOURY

Marinated King Prawn, Sunchoke, Granny Smith Apple, Caviar

Duck Rillettes, Orange Fig Gel, Cornichon

Turkey Makhani, Tamarind Cucumber Raita, Curry Leaves

Smoked Salmon Trout, Horseradish Cream, Ikura

Cucumber Sandwich, Feta Cream Cheese

Truffle Egg Mayonnaise, Chives, Hokkaido Bread

SWEET

CLASSIC FRUITCAKE

The Fullerton Fruitcake, Diplomat Crème

MONT BLANC

Chestnut Crème, Cassis Curd, Vanilla, Hazelnut

FESTIVE CHEESECAKE

Festive Spice, Cream Cheese, Crunch

LEMON YUZU BASIL TART

Lemon Yuzu Curd, Vanilla Tart, Yuzu Meringue, Almond Cream

CHOUX FORÊT NOIRE

Chocolate Crèmeux, Sour Cherry, Whipped Vanilla Ganache

RASPBERRY ROSE MACARON

GOLDEN SCONES & RAISIN SCONES

Clotted Cream & Strawberry Jam

A SERVING OF COFFEE OR TEA

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

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

HAPPY GIANDUJA

Warm and nutty Arabica blend with overtones of Italian hazelnut.

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 30⁺⁺ | A GLASS OF PROSECCO 16⁺⁺

A GLASS OF HOUSE RED OR WHITE WINE 12⁺⁺

A BOTTLE OF VEUVE CLICQUOT YELLOW LABEL BRUT CHAMPAGNE, 138⁺⁺

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

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THE COURTYARD

FESTIVE *TRADITIONS*

AFTERNOON TEA

VEGAN

SAVOURY

Butternut, Quinoa, Orange Fig Gel

Vegan Tuna, Sunchoke, Candied Beets

Artichoke, Chickpea, Piquillo, Kalamata Olive

Vegan Salmon, Granny Smith Apple, Tonburi

Roma Tomato, Roasted Zucchini, Arugula Sandwich

Cucumber Sandwich

SWEET

Vegan Raspberry Chocolate

Mango Pomelo Pudding

Hazelnut Praline

Apple Crumble

Berries Trifle

Mochi

Macaron

GLUTEN-FREE VEGAN SCONES & RAISIN SCONES
Non-Dairy Cream & Strawberry Jam

A SERVING OF COFFEE OR TEA



THE COURTYARD

FESTIVE *TRADITIONS*

AFTERNOON TEA

NUT-FREE

SAVOURY

Marinated King Prawn, Sunchoke, Granny Smith Apple, Caviar

Duck Rillettes, Orange Fig Gel, Cornichon

Turkey Makhani, Tamarind Cucumber Raita, Curry Leaves

Smoked Salmon Trout, Horseradish Cream, Ikura

Cucumber Sandwich, Feta Cream Cheese

Truffle Egg Mayonnaise, Chives, Hokkaido Bread

SWEET

CLASSIC FRUITCAKE
The Fullerton Fruitcake, Diplomat Crème

FESTIVE CHEESECAKE
Festive Spice, Cream Cheese, Crunch

CHOUX FORÊT NOIRE
Chocolate Crémeux, Sour Cherry, Whipped Vanilla Ganache

BERRIES TRIFLE

MOCHI

MACARON

GOLDEN SCONES & RAISIN SCONES
Clotted Cream & Strawberry Jam

A SERVING OF COFFEE OR TEA



THE COURTYARD

FESTIVE *TRADITIONS*

AFTERNOON TEA

GLUTEN-FREE

SAVOURY

Marinated King Prawn, Sunchoke, Granny Smith Apple, Caviar

Duck Rillettes, Orange Fig Gel, Cornichon

Turkey Makhani, Tamarind Cucumber Raita, Curry Leaves

Smoked Salmon Trout, Horseradish Cream, Ikura

Cucumber Sandwich, Feta Cream Cheese

Truffle Egg Mayonnaise, Chives

SWEET

Gluten-Free Chocolate Cake

Mango Pomelo Pudding

Hazelnut Praline

Berries Trifle

Mochi

Macaron

GLUTEN-FREE VEGAN SCONES & RAISIN SCONES
Clotted Cream & Strawberry Jam

A SERVING OF COFFEE OR TEA