

THE COURTYARD

Pink Traditional Afternoon Tea

3 to 31 October 2023

First seating: 12.00 p.m. to 2.30 p.m.

Second seating: 3.30 p.m. to 6.00 p.m.

An Afternoon Indulgence for a Good Cause

In conjunction with Breast Cancer Awareness Month, we are donating a portion of the proceeds from each Afternoon Tea set to Breast Cancer Foundation, in support of its mission to raise awareness and promote early detection of breast cancer. We thank you for your contribution to this annual initiative!

Monday to Thursday: **58*** per adult, **29*** per child (6 to 11 years old)

Friday to Sunday: **63*** per adult, **31*** per child (6 to 11 years old)

Add to your enjoyment...

Champagne, **20** per glass (U.P. 35)

Prosecco, **15** per glass (U.P. 24)

Red or white wine, **10** per glass (U.P. 15)

Prices are stated in Singapore Dollars and subject to service charge and prevailing government taxes. Menu is subject to change without prior notice.

Our staff will be pleased to assist with dietary requests.



MENU

Includes a one-time serving of afternoon tea items and a pot of TWG tea or Bacha coffee

SAVOURY

Spiced Tiger Prawn, Avocado, Compressed Watermelon

Smoked Salmon Rillettes, Berry Crème Fraîche, Blini

Seared Sumac Tuna, Citrus, Ikura

Roasted Prime Beef, Citrus, Pickled Red Cabbage, Gouda

Cucumber Sandwich, Dehydrated Cherry Tomato **V**

Egg Salad, Truffle, Chive, Charcoal Sesame Bun **V**

SWEET

Orange Lavender Madeleine, Ivory Chocolate, Fresh Flowers

Rose Jelly, Lychee Mousse, Vanilla Chiffon

Jivara Chocolate Mousse, Morello Cherry, Chocolate Sable

Yuzu Curd, Almond Chiffon, Strawberry Ivory Almond Chocolate

Strawberry Macaron

Heart-shaped Ivory Praline

Classic Scones and Raisin Scones

Clotted Cream and Jam

Add to your enjoyment...

Champagne, **20** per glass (U.P. 35)

Prosecco, **15** per glass (U.P. 24)

Red or white wine, **10** per glass (U.P. 15)

V - Vegetarian



VEGETARIAN

Includes a one-time serving of afternoon tea items and a pot of TWG tea or Bacha coffee

SAVOURY

Classic Cucumber Sandwich

Grilled Artichoke, Piquillo, Espelette Chili

Plant-based Salmon, Tonburi

Vegan Tuna Sandwich, Kalamata Olive

Ratatouille, Vegan Cup

Herb Quinoa, Cherry Tomato

SWEET

Nyonya Medley

Pandan Chiffon, Gula Melaka Crème, Coconut Mousse, Pineapple Mango Sphere

Chocolate Praline Crunch

Hazelnut Joconde, Praline Feuilletine, Gianduja Crèmeux, Manjari Mousse

Blueberry Violet Cheesecake

Mascarpone Crème Cheese, Blueberry Violet, Speculoos Crunch

Apple Tatin

Caramelised Spiced Apple, Caramel Milk Chocolate Mousse, Vanilla Sablé

Calamansi Tart

Calamansi Curd, Almond Frangipane, Mango Passion Dome, Citrus Meringue

Yuzu Strawberry Ivory Passion

Yuzu Strawberry Crème, Ivory Passion Chocolate, Vanilla Financier, Dehydrated Yuzu Crisp

Classic Scones and Raisin Scones

Clotted Cream and Strawberry Jam

Add to your enjoyment...

Champagne, 20 per glass (U.P. 35)

Prosecco, 15 per glass (U.P. 24)

Red or white wine, 10 per glass (U.P. 15)



VEGAN

Includes a one-time serving of afternoon tea items and a pot of TWG tea or Bacha coffee

SAVOURY

Classic Cucumber Sandwich

Grilled Artichoke, Piquillo, Espelette Chilli

Plant-based Salmon, Tonburi

Vegan Tuna Sandwich, Kalamata Olive

Ratatouille, Vegan Cup

Herb Quinoa, Cherry Tomato

SWEET

Dark Chocolate Raspberry Fudge Cake

Calamansi Curd, Vanilla Sable, Strawberry

Wild Berries Vanilla Chantilly

Granny Smith Apple, Cinnamon Crumble

Alphonso Mango Cubes, Citrus Pomelo, Sago

Hazelnut Dark Bitter Chocolate

Vegan Classic Scones and Raisin Scones

Non-dairy Cream and Strawberry Jam

Add to your enjoyment...

Champagne, 20 per glass (U.P. 35)

Prosecco, 15 per glass (U.P. 24)

Red or white wine, 10 per glass (U.P. 15)



DAIRY-FREE

Includes a one-time serving of afternoon tea items and a pot of TWG tea or Bacha coffee

SAVOURY

Marinated Tiger Prawn, Dehydrated Shio Kombu, Brioche

Smoked Salmon, Arugula, Spinach Éclair

Duck Rillettes, Berry

Tuna, Caviar, Citrus, Cucumber, Espelette Chilli

Classic Cucumber Sandwich

Truffle Egg Mayonnaise

SWEET

Dark Chocolate Raspberry Fudge Cake

Calamansi Curd, Vanilla Sable, Strawberry

Wild Berries Vanilla Chantilly

Granny Smith Apple, Cinnamon Crumble

Alphonso Mango Cubes, Citrus Pomelo, Sago

Hazelnut Dark Bitter Chocolate

Vegan Classic Scones and Raisin Scones

Non-dairy Cream and Strawberry Jam

Add to your enjoyment...

Champagne, 20 per glass (U.P. 35)

Prosecco, 15 per glass (U.P. 24)

Red or white wine, 10 per glass (U.P. 15)



NO-SHELLFISH

Includes a one-time serving of afternoon tea items and a pot of TWG tea or Bacha coffee

SAVOURY

Smoked Chicken, Dehydrated Kombu, Brioche

Smoked Salmon, Arugula, Spinach Brioche

Duck Rillettes, Hazelnut Cracker, Berry

Tuna, Caviar, Cucumber, Citrus, Espelette Chili

Classic Cucumber Sandwich

Truffle Egg Mayonnaise, Charcoal Sesame Bun

SWEET

Nyonya Medley

Pandan Chiffon, Gula Melaka Crème, Coconut Mousse, Pineapple Mango Sphere

Chocolate Praline Crunch

Hazelnut Joconde, Praline Feuilletine, Gianduja Crèmeux, Manjari Mousse

Blueberry Violet Cheesecake

Mascarpone Crème Cheese, Blueberry Violet, Speculoos Crunch

Apple Tatin

Caramelised Spiced Apple, Caramel Milk Chocolate Mousse, Vanilla Sablé

Calamansi Tart

Calamansi Curd, Almond Frangipane, Mango Passion Dome, Citrus Meringue

Yuzu Strawberry Ivory Passion

Yuzu Strawberry Crème, Ivory Passion Chocolate, Vanilla Financier, Dehydrated Yuzu Crisp

Classic Scones and Raisin Scones

Clotted Cream and Strawberry Jam

Add to your enjoyment...

Champagne, 20 per glass (U.P. 35)

Prosecco, 15 per glass (U.P. 24)

Red or white wine, 10 per glass (U.P. 15)



PESCATARIAN

Includes a one-time serving of afternoon tea items and a pot of TWG tea or Bacha coffee

SAVOURY

Marinated Tiger Prawn, Dehydrated Shio Kombu, Brioche

Smoked Salmon, Brie, Spinach Éclair

Grilled Artichoke, Piquillo, Espelette Chili

Tuna, Caviar, Citrus, Cucumber, Espelette Chili

Classic Cucumber Sandwich

Truffle Egg Mayonnaise

SWEET

Nyonya Medley

Pandan Chiffon, Gula Melaka Crème, Coconut Mousse, Pineapple Mango Sphere

Chocolate Praline Crunch

Hazelnut Joconde, Praline Feuilletine, Gianduja Crèmeux, Manjari Mousse

Blueberry Violet Cheesecake

Mascarpone Crème Cheese, Blueberry Violet, Speculoos Crunch

Apple Tatin

Caramelised Spiced Apple, Caramel Milk Chocolate Mousse, Vanilla Sablé

Calamansi Tart

Calamansi Curd, Almond Frangipane, Mango Passion Dome, Citrus Meringue

Yuzu Strawberry Ivory Passion

Yuzu Strawberry Crème, Ivory Passion Chocolate, Vanilla Financier, Dehydrated Yuzu Crisp

Classic Scones and Raisin Scones
Clotted Cream and Strawberry Jam

Add to your enjoyment...

Champagne, 20 per glass (U.P. 35)

Prosecco, 15 per glass (U.P. 24)

Red or white wine, 10 per glass (U.P. 15)



NUT-FREE

Includes a one-time serving of afternoon tea items and a pot of TWG tea or Bacha coffee

SAVOURY

Marinated Tiger Prawn, Dehydrated Shio Kombu, Brioche

Smoked Salmon, Brie, Spinach Éclair

Duck Rillettes, Berry

Tuna, Caviar, Citrus, Cucumber, Espelette Chilli

Classic Cucumber Sandwich

Truffle Egg Mayonnaise

SWEET

Raspberry Panna Cotta

Berry Tofu Trifle

Mango Pudding

Red Bean Mochi

Chocolate Cup

Macaron

Classic Scones and Raisin Scones

Clotted Cream and House-made Jam

Add to your enjoyment...

Champagne, 20 per glass (U.P. 35)

Prosecco, 15 per glass (U.P. 24)

Red or white wine, 10 per glass (U.P. 15)



GLUTEN-FREE

Includes a one-time serving of afternoon tea items and a pot of TWG tea or Bacha coffee

SAVOURY

Marinated Tiger Prawn, Dehydrated Shio Kombu, Brioche

Smoked Salmon, Arugula, Spinach Éclair

Duck Rillettes, Berry

Tuna, Caviar, Citrus, Cucumber, Espelette Chilli

Classic Cucumber Sandwich

Truffle Egg Mayonnaise

SWEET

Red Bean Mochi

Mango Pudding

Wild Berry Pudding

Chocolate-dipped Strawberry

Chocolate Cup

Chocolate Cake (Gluten- & Dairy-free)

Plain Scones and Raisin Scones

Clotted Cream and Strawberry Jam

Add to your enjoyment...

Champagne, 20 per glass (U.P. 35)

Prosecco, 15 per glass (U.P. 24)

Red or white wine, 10 per glass (U.P. 15)



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.

RED JASMINE

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

ROYAL ORCHID

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

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 notes of smooth dark chocolate and orange accent.

CLASSIC BLEND

ESPRESSO

Full-flavoured, concentrated form of coffee, served in shots.

MACCHIATO

Traditional espresso topped with a dollop of microfoam milk.

CAPPUCCINO

Made with more foam than a latte, resulting in 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.

