

THE COURTYARD

Purple Afternoon Tea

1 TO 28 MARCH 2024

1ST SEATING: 12.00 P.M. TO 2.30 P.M.

2ND SEATING: 3.30 P.M. TO 6.00 P.M.

An Afternoon Indulgence for a Good Cause

In conjunction with International Women's Day (8 March), we are donating a portion of the proceeds from each adult's Afternoon Tea set to United Women Singapore, a non-profit organisation committed to advancing women's empowerment and fostering gender equality.

We thank you for your contribution to this annual initiative!

Monday to Thursday: 60* per adult, 30* per child (6 to 11 years old)

Friday to Sunday: 65* per adult, 32.50* per child (6 to 11 years old)

ENJOY A COMPLIMENTARY 'FLIGHTS TO NEW HEIGHTS' MOCKTAIL
WHEN YOU COME DRESSED IN PURPLE.

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 POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Sous Vide Boston Lobster, Purple Cabbage Dust, Ikura

Beetroot-cured Smoked Salmon, Pickle, Caviar, Dill

Chicken Rilletes, Blueberry Lavender Jelly, Macadamia

Tuna, Quail Egg, Purple Dragon Fruit

Classic Cucumber, Beetroot Cream Cheese ▼

Egg Salad, Beetroot, Heirloom Tomato

SWEET

Lavender Jivara Chocolate Opera

Blackcurrant, Lychee Crème, Vanilla Chiffon

Violet Choux

Blackberry Sakura Chocolate Tart

Blueberry Lemon Yoghurt

Vanilla Elderberry Macaron

Classic Scones & Raisin Scones

Clotted Cream & Strawberry Jam

▼: Vegetarian



Vegetarian

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Grilled Artichoke, Beetroot, Bitter Orange

Plant-based Salmon, Purple Dragon Fruit, Tonburi

Vegan Tuna, Purple Cabbage Dust

Eggplant Caponata, Dehydrated Tomato

Cucumber Sandwich, Beetroot Mayonnaise

Beetroot Tofu Sandwich

SWEET

Lavender Jivara Chocolate Opera

Blackcurrant, Lychee Crème, Vanilla Chiffon

Violet Choux

Blackberry Sakura Chocolate Tart

Blueberry Lemon Yoghurt

Vanilla Elderberry Macaron

Classic Scones & Raisin Scones

Clotted Cream & Strawberry Jam



Vegan

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Grilled Artichoke, Beetroot, Bitter Orange

Plant-based Salmon, Purple Dragon Fruit, Tonburi

Vegan Tuna, Purple Cabbage Dust

Eggplant Caponata, Dehydrated Tomato

Cucumber Sandwich, Beetroot Mayonnaise

Beetroot Tofu Sandwich

SWEET

Vegan Chocolate Cake

Apple Crumble

Chocolate Hazelnut Praline

Mango Pudding

Berry Trifle

Calamansi Tart

Gluten-free Vegan Scones

Non-dairy Cream & Strawberry Jam



Dairy-free

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Sous Vide Boston Lobster, Purple Cabbage Dust, Ikura

Beetroot-cured Smoked Salmon, Pickle, Caviar, Dill

Chicken Rilletes, Blueberry Lavender Jelly, Macadamia

Tuna, Quail Egg, Purple Dragon Fruit

Classic Cucumber, Beetroot Mayonnaise ▼

Egg Salad, Beetroot, Heirloom Tomato

SWEET

Vegan Chocolate Cake

Apple Crumble

Chocolate Hazelnut Praline

Mango Pudding

Berry Trifle

Calamansi Tart

Gluten-free Vegan Scones

Non-dairy Cream & Strawberry Jam

▼: Vegetarian



Shellfish-free

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Vegan Tuna, Purple Cabbage Dust

Beet-cured Smoked Salmon, Pickle, Caviar, Dill

Chicken Rilletes, Blueberry Lavender Jelly, Macadamia

Tuna, Quail Egg, Purple Dragon Fruit

Classic Cucumber, Beetroot Cream Cheese **V**

Egg Salad, Beetroot, Heirloom Tomato

SWEET

Lavender Jivara Chocolate Opera

Blackcurrant, Lychee Crème, Vanilla Chiffon

Violet Choux

Blackberry Sakura Chocolate Tart

Blueberry Lemon Yoghurt

Vanilla Elderberry Macaron

Classic Scones & Raisin Scones

Clotted Cream & Strawberry Jam

V: Vegetarian



Pescatarian

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Sous Vide Boston Lobster, Purple Cabbage Dust, Ikura

Beetroot-cured Smoked Salmon, Pickle, Caviar, Dill

Grilled Artichoke, Beetroot, Bitter Orange

Tuna, Quail Egg, Purple Dragon Fruit

Classic Cucumber, Beetroot Cream Cheese ▼

Egg Salad, Beetroot, Heirloom Tomato

SWEET

Lavender Jivara Chocolate Opera

Blackcurrant, Lychee Crème, Vanilla Chiffon

Violet Choux

Blackberry Sakura Chocolate Tart

Blueberry Lemon Yoghurt

Vanilla Elderberry Macaron

Classic Scones & Raisin Scones

Clotted Cream & Strawberry Jam

▼: Vegetarian



Nut-free

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Sous Vide Boston Lobster, Purple Cabbage Dust, Ikura

Beetroot-cured Smoked Salmon, Pickle, Caviar, Dill

Chicken Rilletes, Blueberry Lavender Jelly, Macadamia

Tuna, Quail Egg, Purple Dragon Fruit

Classic Cucumber, Beetroot Cream Cheese **V**

Egg Salad, Beetroot, Heirloom Tomato

SWEET

Dark Chocolate Cake

Mung Bean Mochi

Berry Trifle

Mango Pudding

Coconut Pandan

Macaron

Classic Scones & Raisin Scones

Clotted Cream & Strawberry Jam

V: Vegetarian



Gluten-free

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Sous Vide Boston Lobster, Purple Cabbage Dust, Ikura

Beetroot-cured Smoked Salmon, Pickle, Caviar, Dill

Chicken Rilletes, Blueberry Lavender Jelly, Macadamia

Tuna, Quail Egg, Purple Dragon Fruit

Classic Cucumber, Beetroot Mayonnaise **V**

Egg Salad, Beetroot, Heirloom Tomato

SWEET

Gluten-free Chocolate Cake

Mung Bean Mochi

Berry Trifle

Macaron

Mango Pudding

Hazelnut Praline

Gluten-free Vegan Scones

Clotted Cream & Strawberry Jam

V: 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.*

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.*

CLASSIC BLEND

ESPRESSO • MACCHIATO • CAPPUCCINO

LATTE • FLAT WHITE

