



# THE COURTYARD

## *Festive Afternoon Tea*

1 December to 1 January 2024  
(excluding 31 December 2023)

### MONDAY TO THURSDAY

3.00 p.m. to 5.30 p.m.

58\* per adult, 29\* per child (6 to 11 years old)

Prices differ on 25 December 2023 and 1 January 2024.

### FRIDAY, SATURDAY, SUNDAY

First seating: 12.00 p.m. to 2.30 p.m. | Second seating: 3.30 p.m. to 6.00 p.m.

68\* per adult, 34\* per child (6 to 11 years old)

### 24 & 25 DECEMBER 2023

First seating: 12.00 p.m. to 2.30 p.m. | Second seating: 3.30 p.m. to 6.00 p.m.

68\* per adult, 34\* per child (6 to 11 years old)

### 1 JANUARY 2023

First seating : 12.00 p.m. to 2.30 p.m. | Second seating: 3.30 p.m. to 6.00 p.m.

68\* per adult, 34\* per child (6 to 11 years old)

*Add to your enjoyment...*

25 for a flute of champagne

16 for a glass of prosecco

12 for a glass of house red or white wine

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

Marinated King Prawn, Caviar, Blini

Smoked Salmon Trout, Horseradish Cream, Ikura

Roasted Prime Beef, Green Apple Relish, Mustard Mayonnaise, Brioche

Tuna, Eggplant Caviar, Tobiko, Spinach Eclair

Traditional Cucumber Sandwich, Citrus Cream Cheese **▼**

Truffle Egg Mayonnaise, Charcoal Sesame Bun **▼**

### SWEET

Morello Cherry Chocolate Forest

Vanilla Chestnut Mont Blanc

Key Lime Green Tea Tart

Mini Almond Stollen

Christmas Rum Fruitcake

Merry Christmas Hazelnut Macaron

Classic Scones and Raisin Scones

Clotted Cream and Strawberry Jam

**▼** - Vegetarian





## 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.

## 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.





## VEGAN

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

### SAVOURY

Quinoa, Cranberry, Cucumber, Vegan Cup

Vegan Tuna, Chickpea Sandwich

Plant-based Salmon, Citrus

Mushroom Ragout, Creamy Avocado

Heirloom Beetroot, Orange Chutney

Traditional Cucumber Sandwich

### SWEET

Dark Chocolate Raspberry Fudge Cake

Calamansi Curd, Vanilla Sablé, Strawberry Ring

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





## VEGETARIAN

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

### SAVOURY

Quinoa, Cranberry, Cucumber, Vegan Cup

Vegan Tuna, Chickpea Sandwich

Plant-based Salmon, Citrus

Mushroom Ragout, Creamy Avocado

Heirloom Beetroot, Orange Chutney

Traditional Cucumber Sandwich

### SWEET

Morello Cherry Chocolate Forest

Vanilla Chestnut Mont Blanc

Key Lime Green Tea Tart

Mini Almond Stollen

Christmas Rum Fruitcake

Merry Christmas Hazelnut Macaron

Plain Scones and Raisin Scones

Clotted Cream and Strawberry Jam





## GLUTEN-FREE

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

### SAVOURY

Marinated King Prawn, Caviar

Smoked Salmon Trout, Horseradish Cream, Ikura

Roasted Prime Beef, Green Apple Relish, Mustard Mayonnaise

Tuna, Eggplant Caviar, Tobiko

Traditional Cucumber Sandwich **V**

Truffle Egg Mayonnaise Sandwich

### SWEET

Red Bean Mochi

Mango Pudding

Wild Berry Pudding

Chocolate-dipped Strawberry

Chocolate Cup

Chocolate Cake (Gluten- & Dairy-free)

Classic Scones and Raisin Scones

Clotted Cream and Strawberry Jam

**V** – Vegetarian





## NUT-FREE

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

### SAVOURY

Marinated King Prawn, Caviar

Smoked Salmon Trout, Horseradish Cream, Ikura

Roasted Prime Beef, Green Apple Relish, Mustard Mayonnaise

Tuna, Eggplant Caviar, Tobiko

Traditional Cucumber Sandwich, Citrus Cream Cheese **V**

Truffle Egg Mayonnaise Sandwich

### SWEET

Raspberry Panna Cotta

Berry Tofu Trifle

Mango Pudding

Red Bean Mochi

Chocolate Cup

Orange Chocolate Macaron

Classic Scones and Raisin Scones

Clotted Cream and Strawberry Jam

**V** – Vegetarian





## DAIRY-FREE

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

### SAVOURY

Marinated King Prawn, Caviar

Smoked Salmon Trout, Horseradish Cream, Ikura

Roasted Prime Beef, Green Apple Relish, Mustard Mayonnaise

Tuna, Eggplant Caviar, Tobiko

Traditional Cucumber Sandwich

Truffle Egg Mayonnaise Sandwich

### SWEET

Dark Chocolate Raspberry Fudge Cake

Calamansi Curd, Vanilla Sable, Strawberry Ring

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







## PESCATARIAN

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

### SAVOURY

Marinated King Prawn, Caviar

Mushroom Ragout, Creamy Avocado

Smoked Salmon Trout, Horseradish Cream, Ikura

Tuna, Eggplant Caviar, Tobiko, Spinach Eclair

Traditional Cucumber Sandwich, Citrus Cream Cheese ▼

Truffle Egg Mayonnaise, Charcoal Sesame Bun ▼

### SWEET

Morello Cherry Chocolate Forest

Vanilla Chestnut Mont Blanc

Key Lime Green Tea Tart

Mini Almond Stollen

Christmas Rum Fruitcake

Merry Christmas Hazelnut Macaron

Classic Scones and Raisin Scones

Clotted Cream and Strawberry Jam

▼ – Vegetarian





## NO SHELLFISH

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

### SAVOURY

Mushroom Ragout, Creamy Avocado

Smoked Salmon Trout, Horseradish Cream, Ikura

Roasted Prime Beef, Green Apple Relish, Mustard Mayonnaise, Brioche

Tuna, Eggplant Caviar, Tobiko, Spinach Eclair

Traditional Cucumber Sandwich, Citrus Cream Cheese **V**

Truffle Egg Mayonnaise, Charcoal Sesame Bun **V**

### SWEET

Morello Cherry Chocolate Forest

Vanilla Chestnut Mont Blanc

Key Lime Green Tea Tart

Mini Almond Stollen

Christmas Rum Fruitcake

Merry Christmas Hazelnut Macaron

Classic Scone and Raisin Scone

Clotted Cream and Strawberry Jam

**V** – Vegetarian

