

THE Courtyard

Be My Valentine Afternoon Tea

14 FEBRUARY 2024

1ST SEATING: 12.00 P.M. TO 2.30 P.M. 2ND 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.



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

SAVOURY

Boston Lobster, Espelette Pepper, Avocado, Caviar

Beetroot Atlantic Salmon, Citrus Elements, Roe

Duck Rillettes, Red Wine Jelly, Raspberry, Pistachio

Prosciutto Di Parma, Fruit, Olive, Manchego Cheese P

Heirloom Tomato & Cucumber Sandwich, Cream Cheese

Cage-free Egg Mayonnaise, Seasonal Truffle, Farm Mushroom V

SWEET

Chocolate Praline Crunch
Yuzu Strawberry Ivory Chocolate
Blueberry Violet Cheesecake
Macaron
Calamansi Tart

Heart-shaped Praline



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.

PALMU 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 DECAFFFINATED

Decaffeinated Arabica coffee with accents of smooth dark chocolate and orange.

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.





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

SAVOURY

Grilled Artichoke, Piquillo, Espelette Pepper
Heirloom Tomato & Cucumber Sandwich
Plant-based Salmon, Tonburi
Vegan Tuna Sandwich, Kalamata Olive
Vegetable Ratatouille, Vegan Cup
Herb Quinoa, Cherry Tomato

SWEET

Chocolate Praline Crunch
Yuzu Strawberry Ivory Chocolate
Blueberry Violet Cheesecake
Macaron
Calamansi Tart

Classic Scones & Raisin Scones
Clotted Cream & Strawberry Jam

Heart-shaped Praline



Vegan

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

SAVOURY

Grilled Artichoke, Piquillo, Espelette Pepper
Heirloom Tomato & Cucumber Sandwich
Plant-based Salmon, Tonburi
Vegan Tuna Sandwich, Kalamata Olive
Vegetable Ratatouille, Vegan Cup
Herb Quinoa, Cherry 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



Dairy-free

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

SAVOURY

Cage-free Egg Mayonnaise, Seasonal Truffle, Farm Mushroom
Heirloom Tomato & Cucumber Sandwich
Beetroot Atlantic Salmon, Citrus Elements, Roe
Duck Rillettes, Red Wine Jelly, Raspberry, Pistachio
Boston Lobster, Espelette Pepper, Avocado, Caviar
Prosciutto Di Parma, Fruit, Olive

SWEET

Vegan Chocolate Cake
Apple Crumble
Chocolate Hazelnut Praline
Mango Pudding
Berry Trifle
Calamansi Tart

Gluten-free Vegan Scones

Non-dairy Cream & Strawberry Jam



Shellfish-free

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

SAVOURY

Cage-free Egg Mayonnaise, Seasonal Truffle, Farm Mushroom
Heirloom Tomato & Cucumber Sandwich, Cream Cheese
Beetroot Atlantic Salmon, Citrus Elements, Roe
Duck Rillettes, Red Wine Jelly, Raspberry, Pistachio
Grilled Artichoke, Piquillo, Espelette Pepper
Prosciutto Di Parma, Fruit, Olive, Manchego Cheese

SWEET

Chocolate Praline Crunch
Yuzu Strawberry Ivory Chocolate
Blueberry Violet Cheesecake
Macaron

Calamansi Tart
Heart-shaped Praline



Descatarian

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

SAVOURY

Cage-free Egg Mayonnaise, Seasonal Truffle, Farm Mushroom
Heirloom Tomato & Cucumber Sandwich, Cream Cheese
Beetroot Atlantic Salmon, Citrus Elements, Roe
Grilled Artichoke, Piquillo, Espelette Pepper
Boston Lobster, Espelette Pepper, Avocado, Caviar
Vegan Tuna Sandwich, Kalamata Olive

SWEET

Chocolate Praline Crunch
Yuzu Strawberry Ivory Chocolate
Blueberry Violet Cheesecake
Macaron

Calamansi Tart

Heart-shaped Praline



Mut-free

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

SAVOURY

Cage-free Egg Mayonnaise, Seasonal Truffle, Farm Mushroom
Heirloom Tomato & Cucumber Sandwich, Cream Cheese
Beetroot Atlantic Salmon, Citrus Elements, Roe
Duck Rillettes, Red Wine Jelly, Raspberry
Boston Lobster, Espelette Pepper, Avocado, Caviar
Prosciutto Di Parma, Fruit, Olive, Manchego Cheese

SWEET

Dark Chocolate Cake

Mung Bean Mochi

Berry Trifle

Mango Pudding

Coconut Pandan

Macaron



Gluten-free

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

SAVOURY

Cage-free Egg Mayonnaise, Seasonal Truffle, Farm Mushroom
Heirloom Tomato & Cucumber Sandwich, Cream Cheese
Beetroot Atlantic Salmon, Citrus Elements, Roe
Duck Rillettes, Red Wine Jelly, Raspberry, Pistachio
Boston Lobster, Espelette Pepper, Avocado, Caviar
Prosciutto Di Parma, Fruit, Olive, Manchego Cheese

SWEET

Gluten-free Chocolate Cake

Mung Bean Mochi

Berry Trifle

Macaron

Mango Pudding

Hazelnut Praline

Gluten-free Vegan Scones

Clotted Cream & Strawberry Jam

