



THE COURTYARD

Easter Exuberance Afternoon Tea

29 TO 31 MARCH 2024

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

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

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


31 March, 1st Seating: 68* per adult, 42* per child (6 to 11 years old)
with access to the children's Easter Garden Carnival at East Garden

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.
Two 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

Unagi, Avocado, Ikura, Tartlet

Smoked Duck, Mango, Raspberry, Pistachio

Roasted Prime Beef, Blue Cheese Cream, Pickle Mustard, Cornichon

Smoked Salmon Trout, Horseradish, Pickled Onion, Caper

Cucumber Sandwich, Orange Ricotta, Cherry Tomato ♥

Egg Truffle, Chives, Charcoal Puff ♥

SWEET

Rabbit

Vanilla Cupcake, Crème Cheese Frosting

Egg

Mango Passion, Coconut Lime, Ivory Chocolate, Almond Financier

Honeybee

Manuka Honey Mousse, Apricot Thyme Compote, Almond Financier

Carrots

Carrot Cinnamon, Mascarpone Mousse, Caramel Walnuts

Hot Cross Macaron

Spice Crème

Chocolate Praline

Chocolate, Whipped Cream, Butter

Classic Scones & Raisin Scones | Clotted Cream & Strawberry Jam

Add to your enjoyment...

a flute of Champagne 25 | a glass of Prosecco 16 | a glass of House Red or White Wine 12

♥: Vegetarian





Vegetarian

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Grilled Artichoke, Beet, Bitter Orange

Plant-based Salmon, Purple Dragon Fruit, Tonburi

Vegan Tuna, Purple Cabbage Dust

Eggplant Caponata, Dehydrated Tomato

Cucumber Sandwich, Beet Mayonnaise

Beet Tofu Sandwich

SWEET

Rabbit

Vanilla Cupcake, Crème Cheese Frosting

Egg

Mango Passion, Coconut Lime, Ivory Chocolate, Almond Financier

Honeybee

Manuka Honey Mousse, Apricot Thyme Compote, Almond Financier

Carrots

Carrot Cinnamon, Mascarpone Mousse, Caramel Walnuts

Hot Cross Macaron

Spice Crème


Chocolate Praline

Chocolate, Whipped Cream, Butter

Classic Scones & Raisin Scones | Clotted Cream & Strawberry Jam

Add to your enjoyment...

a flute of Champagne 25 | a glass of Prosecco 16 | a glass of House Red or White Wine 12





Vegan

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Grilled Artichoke, Beet, Bitter Orange

Plant-based Salmon, Purple Dragon Fruit, Tonburi

Vegan Tuna, Purple Cabbage Dust

Eggplant Caponata, Dehydrated Tomato

Cucumber Sandwich, Beet Mayonnaise

Beet 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

Add to your enjoyment...

a flute of Champagne 25 | a glass of Prosecco 16 | a glass of House Red or White Wine 12





Dairy-free

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Unagi, Avocado, Ikura

Smoked Duck, Mango, Raspberry, Pistachio

Roasted Prime Beef, Mustard Mayonnaise, Pickle Mustard, Cornichon

Smoked Salmon Trout, Horseradish, Pickled Onion, Caper

Cucumber Sandwich, Cherry Tomato **V**

Egg Truffle, Chives **V**

SWEET

Vegan Chocolate Cake

Apple Crumble

Chocolate Hazelnut Praline

Mango Pudding

Berry Trifle

Calamansi Tart



Gluten-free Vegan Scones | Non-dairy Cream & Strawberry Jam

Add to your enjoyment...

a flute of Champagne 25 | a glass of Prosecco 16 | a glass of House Red or White Wine 12

V: Vegetarian





Shellfish-free

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Unagi, Avocado, Ikura, Tartlet

Smoked Duck, Mango, Raspberry, Pistachio

Roasted Prime Beef, Blue Cheese Cream, Pickle Mustard, Cornichon

Smoked Salmon Trout, Horseradish, Pickled Onion, Capers

Cucumber Sandwich, Orange Ricotta, Cherry Tomato ♥

Egg Truffle, Chives, Charcoal Puff ♥

SWEET

Rabbit

Vanilla Cupcake, Crème Cheese Frosting

Egg

Mango Passion, Coconut Lime, Ivory Chocolate, Almond Financier

Honeybee

Manuka Honey Mousse, Apricot Thyme Compote, Almond Financier

Carrots

Carrot Cinnamon, Mascarpone Mousse, Caramel Walnuts

Hot Cross Macaron

Spice Crème

Chocolate Praline

Chocolate, Whipped Cream, Butter

Classic Scones & Raisin Scones | Clotted Cream & Strawberry Jam

Add to your enjoyment...

a flute of Champagne 25 | a glass of Prosecco 16 | a glass of House Red or White Wine 12

♥: Vegetarian





Pescatarian

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Unagi, Avocado, Ikura, Tartlet

Vegan Tuna, Purple Cabbage Dust

Plant-based Salmon, Purple Dragon Fruit, Tonburi

Smoked Salmon Trout, Horseradish, Pickled Onion, Caper

Cucumber Sandwich, Orange Ricotta, Cherry Tomato ▼

Egg Truffle, Chives, Charcoal Puff ▼

SWEET

Rabbit

Vanilla Cupcake, Crème Cheese Frosting

Egg

Mango Passion, Coconut Lime, Ivory Chocolate, Almond Financier

Honeybee

Manuka Honey Mousse, Apricot Thyme Compote, Almond Financier

Carrots

Carrot Cinnamon, Mascarpone Mousse, Caramel Walnuts

Hot Cross Macaron

Spice Crème

Chocolate Praline

Chocolate, Whipped Cream, Butter

Classic Scones & Raisin Scones | Clotted Cream & Strawberry Jam

Add to your enjoyment...

a flute of Champagne 25 | a glass of Prosecco 16 | a glass of House Red or White Wine 12

▼: Vegetarian





Nut-free

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Unagi, Avocado, Ikura

Smoked Duck, Mango, Raspberry

Roasted Prime Beef, Mustard Mayonnaise, Pickle Mustard, Cornichon

Smoked Salmon Trout, Horseradish, Pickled Onion, Caper

Cucumber Sandwich, Cherry Tomato ♥

Egg Truffle, Chives ♥

SWEET

Dark Chocolate Cake

Berry Trifle

Coconut Pandan

Mango Pudding

Macaron

Mung Bean Mochi

Classic Scones & Raisin Scones | Clotted Cream & Strawberry Jam

Add to your enjoyment...

a flute of Champagne 25 | a glass of Prosecco 16 | a glass of House Red or White Wine 12

♥: Vegetarian





Gluten-free

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Unagi, Avocado, Ikura

Smoked Duck, Mango, Raspberry, Pistachio

Roasted Prime Beef, Mustard Mayonnaise, Pickle Mustard, Cornichon

Smoked Salmon Trout, Horseradish, Pickled Onion, Caper

Cucumber Sandwich, Cherry Tomato ♥

Egg Truffle, Chives ♥

SWEET

Gluten-free Chocolate Cake

Mung Bean Mochi

Berry Trifle

Macaron

Mango Pudding

Hazelnut Praline

Gluten-free Vegan Scones | Clotted Cream & Strawberry Jam

Add to your enjoyment...

a flute of Champagne 25 | a glass of Prosecco 16 | a glass of House Red or White Wine 12

♥: 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

