

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

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.

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 shot of coffee.

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.



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

Grilled Zucchini, Piquillo Pepper, Artichoke Puree

Cucumber Sandwich, Dehydrated Cherry Tomato

Egg Salad, Truffle, Chive

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



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

Grilled Zucchini, Piquillo Pepper, Artichoke Puree

Cucumber Sandwich, Dehydrated Cherry Tomato V

Egg Salad, Truffle, Chive V

SWEET

Dark Chocolate Raspberry Fudge Cake

Calamansi Curd, Vanilla Sable, Strawberry Rings

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



DAIRY-FREE

*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 Coulis

Seared Sumac Tuna, Citrus, Ikura Roe

Grilled Zucchini, Piquillo Pepper, Artichoke Puree

Cucumber Sandwich, Dehydrated Cherry Tomato **V**

Egg Salad, Truffle, Chive **V**

SWEET

Dark Chocolate Raspberry Fudge Cake

Calamansi Curd, Vanilla Sable, Strawberry Rings

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



NO-SHELLFISH

*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

Duck Rillettes, Berry Crème Friâche, Blini

Grilled Zucchini, Piquillo Pepper, Artichoke Puree

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 Strawberry Jam



PESCATARIAN

*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 Roe

Grilled Zucchini, Piquillo Pepper, Artichoke Puree

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

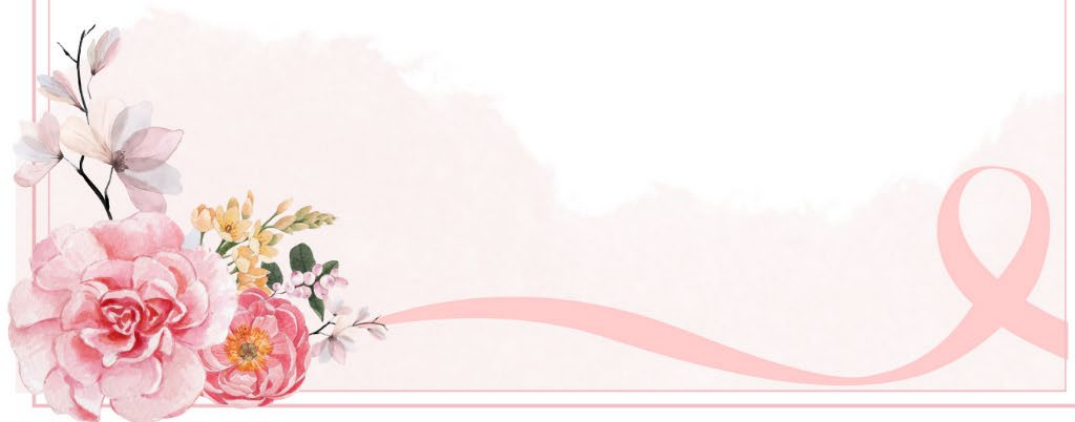
Yuzu Curd, Almond Chiffon, Strawberry Ivory Almond Chocolate

Strawberry Macaron

Heart-shaped Ivory Praline

Classic Scones and Raisin Scones

Clotted Cream and Strawberry Jam



NUT-FREE

*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 Coulis

Seared Sumac Tuna, Citrus, Ikura Roe

Grilled Zucchini, Piquillo, Artichoke Puree

Cucumber Sandwich, Dehydrated Cherry Tomato **V**

Egg Salad, Truffle, Chive **V**

SWEET

Raspberry Panna Cotta

Berry Tofu Trifle

Mango Pudding

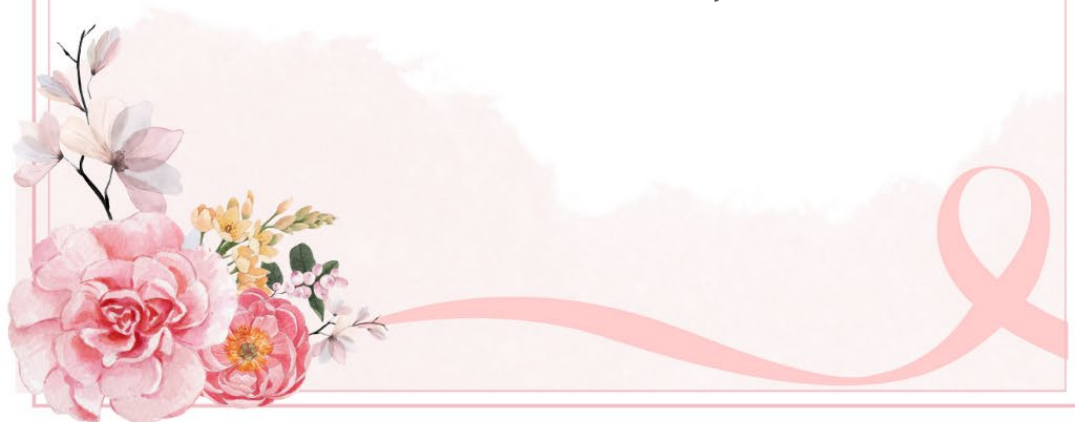
Red Bean Mochi

Chocolate Cup

Orange Chocolate Macaron

Classic Scones and Raisin Scones

Clotted Cream and House-made Jam



GLUTEN-FREE

*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 Coulis

Seared Sumac Tuna, Citrus, Ikura Roe

Grilled Zucchini, Piquillo Pepper, Artichoke Puree

Cucumber Sandwich, Dehydrated Cherry Tomato **V**

Egg Salad, Truffle, Chive **V**

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

