

THE COURTYARD

Citrus Garden

AFTERNOON TEA

SAVOURY

Fresh Sea Prawn, Mango Salsa, Tangerine Gel, Caviar

Smoked Salmon Trout, Tangerine Cream, Ikura

Tuna Tataki, Pickled Beets, Horseradish

Poached Chicken, Tangerine Mayonnaise, Avocado

Cucumber Sandwich, Hummus v

Egg Mimosa, Chive, Choux Puff v

SWEET

CHRYSANTHEMUM PU'ER

Chrysanthemum Crèmeux, Pu'er Mousse, Almond Joconde

CHOCOLATE EARL GREY TANGERINE

Earl Grey Tea Mousse, Guanaja 70% Ganache, Tangerine, Moist Chocolate Sponge

HONEY OSMANTHUS

Osmanthus Jelly, Honey Crème, Vanilla Sablé

MATCHA YUZU SESAME

Matcha Opalys White Chocolate Crème, Yuzu Curd, Sesame Feuilletine

MACARON

Citrus White Chocolate

CLASSIC SCONES & RAISIN SCONES

Clotted Cream & Strawberry Jam

A SERVING OF COFFEE OR TEA

v:Vegetarian

THE COURTYARD

TWG TEA

ENGLISH BREAKFAST

Intense and full-bodied black tea with light floral undertones.

Notes: Malty

IRISH MORNING

Brisk, flavourful, rich, and smooth. This black tea blend is a glimpse of the Irish heath at dawn.

Notes: Malty

ROYAL ORCHID

Semi-fermented Formosa Oolong blue tea infused with the fragrance of a night-blooming orchid.

Notes: Floral, Woody

PAI MU TAN

Smooth, delicate, and highly refreshing white tea with accents of white blossoms.

Notes: Floral

GNAWA

A rich blend of green tea and robust black tea.

Notes: Minty

SAKURA! SAKURA!

A scattering of cherry blossoms and green tea.

A most refined and elegant fragrance.

Notes: Floral

MIDNIGHT HOUR

A magical infusion of theine-free black tea blended with fragrant tropical fruits.

Notes: Citrus, Tropical

LEMON BUSH

Theine-free red tea from South Africa blended with wild citrus fruits.

Notes: Citrus

RED JASMINE

Fresh jasmine blossoms, blended with a delicate theine-free South African red tea.

Notes: Woody

BACHA COFFEE

SÃO SILVESTRE

Arabica beans from Southeast Brazil with caramel, chocolate, and hazelnut notes.

Roast: Medium | Strength: 2

ROYAL PISTACHIO

Pistachio adds a rich, nutty, and mellow bouquet to Arabica beans.

Roast: Medium | Strength: 2

SIDAMO MOUNTAIN

A spicy and floral aroma, full-bodied with rich notes of cracked cocoa bean.

Roast: Medium Dark | Strength: 3

1910

Reminiscent of freshly picked wild strawberries and heavy cream.

Roast: Medium | Strength: 2

MAGIC ISTANBUL

Pure Arabica coffee with sweet notes of fresh honeycomb and green almond.

Roast: Medium | Strength: 3

HAPPY GIANDUJA

Warm and nutty Arabica blend with overtones of Italian hazelnut.

Roast: Medium | Strength: 3

BARAKA DECAFFEINATED

Naturally CO2-decaffeinated Arabica coffee with accents of smooth dark chocolate and orange.

Roast: Medium | Strength: 2

FULLERTON BLEND

ESPRESSO • MACCHIATO • AMERICANO • LONG BLACK • CAPPUCCINO • LATTE • FLAT WHITE

ADD TO YOUR ENJOYMENT

TWO HOURS' FREE-FLOW VEUVE CLICQUOT CHAMPAGNE 78⁺⁺

TWO HOURS' FREE-FLOW BLANC DE BLANCS ALCOHOL-FREE WINE 38⁺⁺

A FLUTE OF VEUVE CLICQUOT CHAMPAGNE 15⁺⁺

Menu is subject to change without prior notice. Two days' prior notice is required for special dietary requests.



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Citrus Garden

AFTERNOON TEA

VEGAN

SAVOURY

Grilled Artichoke, Torched Pineapple, Quinoa

Plant-Based Salmon, Tangerine Gel, Tonburi

Vegan Tuna, Pickled Beets, Horseradish

Eggplant Caponata, Dehydrated Tomato

Cucumber Sandwich

Tofu Mimosa, Chive, Choux Puff

SWEET

Dark Chocolate Raspberry Fudge Cake

Mango Pomelo Pudding

Granny Smith Apple, Cinnamon Crumble Tart

Calamansi Mango Curd, Vanilla Sablé, Strawberry

Hazelnut Dark Chocolate

GLUTEN-FREE VEGAN SCONES & RAISIN SCONES

Non-Dairy Cream & Strawberry Jam

A SERVING OF COFFEE OR TEA



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AFTERNOON TEA

NUT-FREE

SAVOURY

Fresh Sea Prawn, Mango Salsa, Tangerine Gel, Caviar

Smoked Salmon Trout, Tangerine Cream, Ikura

Tuna Tataki, Pickled Beets, Horseradish

Poached Chicken, Tangerine Mayonnaise, Avocado

Cucumber Sandwich v

Egg Mimosa, Chive, Choux Puff v

SWEET

Dark Chocolate Raspberry Fudge Cake

Mango Pomelo Pudding

Pandan Kaya Swiss Roll

Calamansi Mango Curd, Vanilla Sable, Strawberry

Macaron

CLASSIC SCONES & RAISIN SCONES

Clotted Cream & Strawberry Jam

A SERVING OF COFFEE OR TEA

v:Vegetarian



THE COURTYARD

Citrus Garden

AFTERNOON TEA

GLUTEN-FREE

SAVOURY

Fresh Sea Prawn, Mango Salsa, Tangerine Gel, Caviar

Smoked Salmon Trout, Tangerine

Tuna Tataki, Pickled Beets, Horseradish

Poached Chicken, Tangerine Mayonnaise, Avocado

Cucumber Sandwich, Hummus v

Egg Mimosa, Chive, Choux Puff v

SWEET

Dark Chocolate Raspberry

Mango Pomelo Pudding

Chocolate Moelleux, Pistachio Chantilly

Calamansi Mango Meringue Tart

Chocolate Mint Biscuit

GLUTEN-FREE VEGAN SCONES & RAISIN SCONES

Non-Dairy Cream & Strawberry Jam

A SERVING OF COFFEE OR TEA

v: Vegetarian