

THE COURTYARD

Cupid's Treat Afternoon Tea

11 & 12 February 2023

First Seating: 12.00 p.m. to 2.30 p.m.

Second Seating: 3.30 p.m. to 6.00 p.m.

13 & 14 February 2023

3.00 p.m. to 5.30 p.m.

65 per adult; **32.50** per child (6 to 11 years old)

Add **12** for a glass of sparkling tea

Add **16** for a glass of red or white wine

Add **18** for a glass of Prosecco

Add **188** for a bouquet of a dozen red roses (three-day advance order)

Add **188** for a bottle of Veuve Clicquot Rosé

CHILD PRICE APPLIES TO CHILDREN AGED 6 TO 11 YEARS OLD.
PLEASE NOTE THAT A DEPOSIT OF THE FULL AMOUNT IS REQUIRED IN ORDER TO
CONFIRM YOUR RESERVATION. CANCELLATIONS WITHIN 7 DAYS WILL INCUR A 100%
DEPOSIT CHARGE. CANCELLATIONS UP TO 14 DAYS PRIOR WILL INCUR A
50% DEPOSIT CHARGE. PRICES ARE IN SINGAPORE DOLLARS,
SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.



Menu

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY

Boston Lobster, Red Seaweed, Avocado, Caviar
Duck Rillettes, Apple Raisin Compote, Dehydrated Raspberry
Marinated Beetroot Smoked Salmon, Tomato Bread, Dill
Hokkaido Scallop, Citrus Salsa, Saffron Croûton
Truffle, Farm Mushroom Egg Mayonnaise Macaron
Heirloom Tomato and Cucumber Sandwich, Strawberry Cream Cheese

SWEET

Lemon Financier, Rose Crème,
Flamingo Tea Crémeux, Blood Orange Mousse
Red Velvet, White Peach Compote,
Valrhona Ivory Chocolate, Vanilla Bean Mouseline
Raspberry Chiffon, Lychee Mousse, Bandung Rose Gel
Araguani 72% Chocolate Mousse,
Hazelnut Praline Feuilletine, Toasted Macadamia Tartlet
Cherry Inspiration Crème, Vanilla Opalys Namelaka,
Almond Pressed Sablé
Strawberry Vanilla Macaron
Classic and Raisin Scones



Vegetarian Menu

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY

Mushroom Polenta, Ratatouille

Roasted Potato, Guacamole, Dehydrated Kalamata Olive

Mini Cherry Tomato, Roasted Cauliflower

Cucumber, Hummus

Vegan Tuna Sandwich

Grilled Artichoke, Dehydrated Cherry Tomato Sandwich

SWEET

Madeira Almond Battenberg

Strawberry Lemon Victoria Cupcake

Ice Gem Lemon Meringue Tart

Raspberry Jam Roly-poly

Berry Tofu Trifle

Classic British Fruitcake

Classic and Raisin Scones

2-DAYS' PRIOR NOTICE IS REQUIRED
FOR SPECIAL DIETARY REQUESTS.



Vegan Menu

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY

Mushroom Polenta, Ratatouille

Roasted Potato, Guacamole, Dehydrated Kalamata Olive

Mini Cherry Tomato, Roasted Cauliflower

Cucumber, Hummus

Vegan Tuna Sandwich

Grilled Artichoke, Dehydrated Cherry Tomato Sandwich

SWEET

Dark Chocolate Raspberry Fudge Cake

Calamansi Curd, Vanilla Sable, Strawberry Rings

Wild Berries, Vanilla Chantilly

Granny Smith Apple, Cinnamon Crumble

Hazelnut Dark Bitter Chocolate

Classic and Raisin Scones

2 DAYS' PRIOR NOTICE IS REQUIRED
FOR SPECIAL DIETARY REQUESTS.



Dairy-free Menu

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY

Roasted Prime Beef Cornichon, Pickled Mustard

Smoked Duck, Mango, Raspberry, Walnut

Cucumber Sandwich, Dill Ricotta, Dehydrated Cherry Tomato

Chives Egg Truffle Mayo

Smoked Salmon, Traditional Condiments

Tiger Prawn, Stone Fruits Salsa, Mango Passion Fruit Sauce

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

Classic and Raisin Scones

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No Shellfish Menu

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY

Parma Ham, Cantaloupe Melon

Roasted Chicken, Espelette Chilli, Mango Salsa

Roasted Prime Beef Cornichon, Pickled Mustard

Smoked Duck, Raspberry, Mango, Walnut

Cucumber Sandwich, Dill Ricotta, Dehydrated Cherry Tomato

Chives Egg Truffle Mayonnaise

SWEET

Madeira Battenberg, Lemon Strawberry Cake

Strawberry Lemon Victoria Cup Cake, Madeira Sponge, Strawberry Jam

Ice Gem Lemon Meringue Tart, Lemon Curd, Sugar Dough Tart, Meringue

Berry Trifle, Strawberry Jelly, Strawberry Jam, Pastry Crème,

Organic Almond Bean Curd Jelly

Mixed Fruits Cake

Classic and Raisin Scones

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Pescatarian Menu

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY

Seared Scallop, Mango, Raspberry, Walnut

Crabmeat Guacamole

Smoked Norwegian Salmon, Traditional Condiment

Tiger Prawn, Stone Fruit Salsa, Mango Passion Fruit Sauce

Cucumber Sandwich, Dill Ricotta, Dehydrated Cherry Tomato

Chives Egg Truffle Mayonnaise

SWEET

Madeira Battenberg, Lemon Strawberry Cake

Strawberry Lemon Victoria Cup Cake, Madeira Sponge, Strawberry Jam

Ice Gem Lemon Meringue Tart, Lemon Curd, Sugar Dough Tart, Meringue

Berry Trifle, Strawberry Jelly, Strawberry Jam, Pastry Crème,

Organic Almond Bean Curd Jelly

Mixed Fruits Cake

Classic and Raisin Scones

2 DAYS' PRIOR NOTICE IS REQUIRED
FOR SPECIAL DIETARY REQUESTS.



Nut-free Menu

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY

Roasted Prime Beef Cornichon, Pickled Mustard
Smoked Duck, Mango, Raspberry, Walnut
Cucumber Sandwich, Dill Ricotta, Dehydrated Cherry Tomato
Chives Egg Truffle Mayo
Smoked Salmon with Traditional Condiments
Tiger Prawn, Stoned Fruits Salsa, Mango Passion Fruit Sauce

SWEET

64% Dark Chocolate Cake
Calamansi Curd, Vanilla Sable, Strawberry Rings
Berry Trifle
Coconut Pandan
Alphonso Mango Cubes Citrus Pomelo Sago
Assorted Macaron
Classic and Raisin Scones

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FOR SPECIAL DIETARY REQUESTS.



Gluten-free Menu

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY

Roasted Prime Beef Cornichon, Pickled Mustard
Smoked Duck, Mango, Raspberry, Walnut
Cucumber Sandwich, Dill Ricotta, Dehydrated Cherry Tomato
Chives Egg Truffle Mayonnaise
Smoked Norwegian Salmon, Traditional Condiments
Tiger Prawn, Stone Fruits Salsa, Mango Passion Fruit Sauce

SWEET

64% Dark Chocolate Cake
Lemon Macaron
Berry Trifle
Chocolate Moelleux Pistachio Chantilly
Ice Gem Lemon Meringue Tart
Vanilla Panna Cotta Raspberry

Classic and Raisin Scones

2-DAYS' PRIOR NOTICE IS REQUIRED
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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

Imbued with 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 that is 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 subtle 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.