

The page is decorated with watercolor floral illustrations in the corners. Top-left: a white flower with a red center and pink petals. Top-right: a large pink and orange flower with yellow center. Bottom-left: a large pink and orange flower with yellow center and white flowers below. Bottom-right: a white flower with a red center and pink petals.

*Traditional
Afternoon Tea*



THE FULLERTON HOTEL
SINGAPORE

THE COURTYARD

Served Daily

First seating: 12.00 p.m. to 2.30 p.m.
Second seating: 3.30 p.m. to 6.00 p.m.

Monday to Thursday

53 per adult; 26.50 per child (six to 11 years old)

Friday to Sunday and Public Holidays

58 per adult; 29 per child (six to 11 years old)

Add 12 for a glass of red or white wine

Add 16 for a glass of Prosecco

Live harp performance from Thursday to Sunday.

PRICES ARE 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 SPECIAL DIETARY REQUIREMENTS.

MENU

*Includes a one-time serving of afternoon tea items and
a pot of TWG tea or Bacha coffee*

SAVOURY

Marinated Tiger Prawn, Dehydrated Shio Kombu, Brioche

Smoked Salmon, Brie, Spinach Éclair

Duck Rillettes, Hazelnut Cracker, Blueberry

Tuna, Caviar, Citrus, Cucumber, Espelette Chilli

Classic Cucumber Sandwich (V)

Truffle Egg Mayonnaise, Charcoal Sesame Bun (V)

SWEET

Nyonya Medley

Pandan Chiffon, Gula Melaka Crème, Coconut Mousse, Pineapple Mango Sphere

Chocolate Praline Crunch

Hazelnut Joconde, Praline Feuilletine, Gianduja Crèmeux, Manjari Mousse

Blueberry Violet Cheesecake

Mascarpone Crème Cheese, Blueberry Violet, Speculoos Crunch

Apple Tatin

Caramelised Spiced Apple, Caramel Milk Chocolate Mousse, Vanilla Sablé

Calamansi Tart

Calamansi Curd, Almond Frangipane, Mango Passion Dome, Citrus Meringue

Yuzu Strawberry Ivory Passion

Yuzu Strawberry Crème, Ivory Passion Chocolate, Vanilla Financier, Dehydrated Yuzu Crisp

Classic Scones and Raisin Scones

Clotted Cream and Jam

V: Vegetarian

VEGETARIAN

*Includes a one-time serving of afternoon tea items and
a pot of TWG tea or Bacha coffee*

SAVOURY

Classic Cucumber Sandwich

Grilled Artichoke, Piquillo, Espelette Chili

Plant-based Salmon, Tonburi

Vegan Tuna Sandwich, Kalamata Olive

Ratatouille, Vegan Cup

Herb Quinoa, Cherry Tomato

SWEET

Nyonya Medley

Pandan Chiffon, Gula Melaka Crème, Coconut Mousse, Pineapple Mango Sphere

Chocolate Praline Crunch

Hazelnut Joconde, Praline Feuilletine, Gianduja Crémeux, Manjari Mousse

Blueberry Violet Cheesecake

Mascarpone Crème Cheese, Blueberry Violet, Speculoos Crunch

Apple Tatin

Caramelised Spiced Apple, Caramel Milk Chocolate Mousse, Vanilla Sablé

Calamansi Tart

Calamansi Curd, Almond Frangipane, Mango Passion Dome, Citrus Meringue

Yuzu Strawberry Ivory Passion

Yuzu Strawberry Crème, Ivory Passion Chocolate, Vanilla Financier, Dehydrated Yuzu Crisp

Classic Scones and Raisin Scones

Clotted Cream and Strawberry Jam

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

VEGAN

*Includes a one-time serving of afternoon tea items and
a pot of TWG tea or Bacha coffee*

SAVOURY

Classic Cucumber Sandwich

Grilled Artichoke, Piquillo, Espelette Chili

Plant-based Salmon, Tonburi

Vegan Tuna Sandwich, Kalamata Olive

Ratatouille, Vegan Cup

Herb Quinoa, Cherry Tomato

SWEET

Dark Chocolate Raspberry Fudge Cake

Calamansi Curd, Vanilla Sable, Strawberry

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

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

DAIRY-FREE

*Includes a one-time serving of afternoon tea items and
a pot of TWG tea or Bacha coffee*

SAVOURY

Marinated Tiger Prawn, Dehydrated Shio Kombu, Brioche

Smoked Salmon, Arugula, Spinach Éclair

Duck Rillettes, Berry

Tuna, Caviar, Citrus, Cucumber, Espelette Chili

Classic Cucumber Sandwich

Truffle Egg Mayonnaise

SWEET

Dark Chocolate Raspberry Fudge Cake

Calamansi Curd, Vanilla Sable, Strawberry

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

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

NO-SHELLFISH

*Includes a one-time serving of afternoon tea items and
a pot of TWG tea or Bacha coffee*

SAVOURY

Smoked Chicken, Dehydrated Kombu , Brioche

Smoked Salmon, Arugula, Spinach Brioche

Duck Rillettes, Hazelnut Cracker, Berry

Tuna, Caviar, Cucumber, Citrus, Espelette Chili

Classic Cucumber Sandwich

Summer Truffle Egg Mayonnaise, Charcoal Sesame Bun

SWEET

Nyonya Medley

Pandan Chiffon, Gula Melaka Crème, Coconut Mousse, Pineapple Mango Sphere

Chocolate Praline Crunch

Hazelnut Joconde, Praline Feuilletine, Gianduja Crèmeux, Manjari Mousse

Blueberry Violet Cheesecake

Mascarpone Crème Cheese, Blueberry Violet, Speculoos Crunch

Apple Tatin

Caramelised Spiced Apple, Caramel Milk Chocolate Mousse, Vanilla Sablé

Calamansi Tart

Calamansi Curd, Almond Frangipane, Mango Passion Dome, Citrus Meringue

Yuzu Strawberry Ivory Passion

Yuzu Strawberry Crème, Ivory Passion Chocolate, Vanilla Financier, Dehydrated Yuzu Crisp

Classic Scones and Raisin Scones

Clotted Cream and Strawberry Jam

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

PESCATARIAN

*Includes a one-time serving of afternoon tea items and
a pot of TWG tea or Bacha coffee*

SAVOURY

Marinated Tiger Prawn, Dehydrated Shio Kombu, Brioche

Smoked Salmon, Brie, Spinach Éclair

Grilled Artichoke, Piquillo, Espelette Chili

Tuna, Caviar, Citrus, Cucumber, Espelette Chili

Classic Cucumber Sandwich

Truffle Egg Mayonnaise

SWEET

Nyonya Medley

Pandan Chiffon, Gula Melaka Crème, Coconut Mousse, Pineapple Mango Sphere

Chocolate Praline Crunch

Hazelnut Joconde, Praline Feuilletine, Gianduja Crémeux, Manjari Mousse

Blueberry Violet Cheesecake

Mascarpone Crème Cheese, Blueberry Violet, Speculoos Crunch

Apple Tatin

Caramelised Spiced Apple, Caramel Milk Chocolate Mousse, Vanilla Sablé

Calamansi Tart

Calamansi Curd, Almond Frangipane, Mango Passion Dome, Citrus Meringue

Yuzu Strawberry Ivory Passion

Yuzu Strawberry Crème, Ivory Passion Chocolate, Vanilla Financier, Dehydrated Yuzu Crisp

Classic Scones and Raisin Scones
Clotted Cream and Strawberry Jam

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

NUT-FREE

*Includes a one-time serving of afternoon tea items and
a pot of TWG tea or Bacha coffee*

SAVOURY

Marinated Tiger Prawn, Dehydrated Shio Kombu, Brioche

Smoked Salmon, Brie, Spinach Éclair

Duck Rillettes, Berry

Tuna, Caviar, Citrus, Cucumber, Espelette Chilli

Classic Cucumber Sandwich

Truffle Egg Mayonnaise

SWEET

Raspberry Panna Cotta

Berry Tofu Trifle

Mango Pudding

Red Bean Mochi

Chocolate Cup

Macaron

Plain Scones and Raisin Scones
Clotted Cream and Strawberry Jam

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

GLUTEN-FREE

*Includes a one-time serving of afternoon tea items and
a pot of TWG tea or Bacha coffee*

SAVOURY

Marinated Tiger Prawn, Dehydrated Shio Kombu, Brioche

Smoked Salmon, Arugula, Spinach Éclair

Duck Rillettes, Berry

Tuna, Caviar, Citrus, Cucumber, Espelette Chilli

Classic Cucumber Sandwich

Truffle Egg Mayonnaise

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

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

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.