

Savoury

KING PRAWN, STRAWBERRY, KOHLRABI, CAVIAR

BEETROOT ATLANTIC SALMON, STRAWBERRY, VANILLA, IKURA

SEARED HOKKAIDO SCALLOP, STRAWBERRY RELISH, BALSAMIC PEARL

PULLED CHICKEN, STRAWBERRY, RHUBARB, WALNUT

CUCUMBER SANDWICH, STRAWBERRY CRÈME V

CAGE-FREE EGG, SEASONAL TRUFFLE, LOCALLY FARMED MUSHROOM V

Sweet

STRAWBERRY BASIL

Strawberry Basil Compôte, Vanilla Crème, Vanilla Sablé

PISTACHIO STRAWBERRY

Mascarpone, Pistachio Feuilletine, Strawberry Crémeux

STRAWBERRY RHUBARB

Vanilla Tart, Almond Frangipane, Strawberry Rhubarb Confit

STRAWBERRY SHORTCAKE

Pain de Gênes, Strawberry, Vanilla Chantilly

STRAWBERRY MACARON

CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM

WITH A POT OF TWG TEA OR BACHA COFFEE AND A GLASS OF STRAWBERRY PU'ER INFUSION

House-brewed sticky rice Pu'er tea, strawberry purée, lime juice, ginger ale, Sober Rum

v: Vegetarian





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.

STRAWBERRY TEA

Delicate black tea infused with fragrant strawberries. Notes: Fruity, Strawberry

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

HAPPY GIANDUJA

Warm and nutty Arabica blend with overtones of Italian hazelnut.

Roast: Medium | 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

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

A FLUTE OF CHAMPAGNE 25* | A GLASS OF PROSECCO 16*

A GLASS OF HOUSE RED OR WHITE WINE 12*

*Prices are stated in Singapore Dollars, subject to service charge and prevailing taxes.

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



VEGAN

Savoury

GRILLED ARTICHOKE, PIQUILLO, ESPELETTE CHILLI

PLANT-BASED SALMON, STRAWBERRY RELISH, TONBURI

VEGAN TUNA, STRAWBERRY, KOHLRABI

VEGETABLE RATATOUILLE, KALAMATA OLIVE

CUCUMBER SANDWICH

HERBED QUINOA, STRAWBERRY, CHERRY TOMATO

Sweet

CHOCOLATE CUP WITH FRESH BERRIES

RASPBERRY DARK CHOCOLATE DEVIL CAKE

VEGAN APPLE CRUMBLE

JAPANESE MOCHI

VEGAN CHOCOLATE PRALINE

GLUTEN-FREE VEGAN CLASSIC SCONES AND RAISIN SCONES, NON-DAIRY CREAM AND JAM

WITH A POT OF TWG TEA OR BACHA COFFEE AND A GLASS OF STRAWBERRY PU'ER INFUSION

House-brewed sticky rice Pu'er tea, strawberry purée, lime juice, ginger ale, Sober Rum



NUT-FREE

Savoury

KING PRAWN, STRAWBERRY, KOHLRABI, CAVIAR

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SEARED HOKKAIDO SCALLOP, STRAWBERRY RELISH, BALSAMIC PEARL

PULLED CHICKEN, STRAWBERRY, RHUBARB

CUCUMBER SANDWICH, STRAWBERRY V

CAGE-FREE EGG, SEASONAL TRUFFLE, LOCALLY FARMED MUSHROOM V

Sweet

CHOCOLATE CUP WITH FRESH BERRIES

RASPBERRY DARK CHOCOLATE DEVIL CAKE

MANGO PUDDING WITH POMELO

JAPANESE MOCHI

STRAWBERRY MACARON

CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM

WITH A POT OF TWG TEA OR BACHA COFFEE AND A GLASS OF STRAWBERRY PU'ER INFUSION

House-brewed sticky rice Pu'er tea, strawberry purée, lime juice, ginger ale, Sober Rum

v: Vegetarian



GLUTEN-FREE

Savoury

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SEARED HOKKAIDO SCALLOP, STRAWBERRY RELISH, BALSAMIC PEARL

PULLED CHICKEN, STRAWBERRY, RHUBARB, WALNUT

CUCUMBER SANDWICH V

CAGE-FREE EGG, SEASONAL TRUFFLE, LOCALLY FARMED MUSHROOM V

Sweet

CHOCOLATE CUP WITH FRESH BERRIES

MANGO PUDDING WITH POMELO

JAPANESE MOCHI

VEGAN PRALINE CHOCOLATE

STRAWBERRY MACARON

GLUTEN-FREE VEGAN CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM

WITH A POT OF TWG TEA OR BACHA COFFEE AND A GLASS OF STRAWBERRY PU'ER INFUSION

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