



THE COURTYARD

Lunar Traditions

Afternoon Tea

21 to 24 January 2023

First Seating

12.00 p.m. to 2.30 p.m. (last order at 2.00 p.m.)

Second Seating

3.30 p.m. to 6.00 p.m. (last order at 5.30 p.m.)

60 per adult

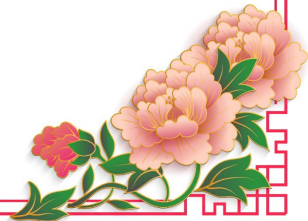
30 per child (6 to 11 years old)

Add 12 for a glass of red or white wine

Add 16 for a glass of Prosecco

Live harp performance from Thursday to Sunday.

CHILD PRICE APPLIES TO CHILDREN AGED 6 TO 11 YEARS OLD. PRICES ARE IN SINGAPORE DOLLARS, SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES. MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. 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.





Menu

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

SAVOURY

Golden Corn, Tuna Mini Sub

Bak Kwa Egg Mayonnaise Prosperity Puff

Seared Hokkaido Scallop, Quinoa, Mandarin Orange Aioli

Pineapple Prawn Salad Pie Tee Cup

Mint Cheese Telegraph Cucumber Sandwich

Fortune Hoisin Duck, Ginger, Scallions

SWEET

Golden 'Wang Lai' Pineapple Nuggets

Sakura Lychee Entremet

Pineapple Almond Frangipane Tart

Raspberry Pistachio Choux

Eight Treasures Candied Kumquat Cake

Orange Chocolate 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

Golden Corn, Mock Tuna Mini Sub
Plant-based Egg Mayonnaise, Prosperity Puff
Vegetarian Crab Salad Pie Tee Cup
Vegan Salmon Cube, Goma Dressing
Telegraph Cucumber, Hummus Sandwich
Grilled King Oyster Mushroom, Ginger, Scallions

SWEET

Golden 'Wang Lai' Pineapple Nuggets
Sakura Lychee Entremet
Pineapple Almond Frangipane Tart
Raspberry Pistachio Choux
Eight Treasures Candied Kumquat Cake
Orange Chocolate Macaron

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

Golden Corn, Mock Tuna Mini Sub
Plant-based Egg Mayonnaise
Vegetarian Crab Salad Pie Tee Cup
Vegan Salmon Cube, Goma Dressing
Telegraph Cucumber, Hummus Sandwich
Grilled King Oyster Mushroom, Ginger, Scallions

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

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

Golden Corn, Tuna Gluten-free Bread

Curry Egg Mayonnaise

Pineapple Prawn Salad

Seared Hokkaido Scallop, Quinoa, Mandarin Orange Aioli

Telegraph Cucumber, Hummus Sandwich

Smoked Duck, Ginger, Scallions

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

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





No Shellfish Menu

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

SAVOURY

Golden Corn, Tuna Mini Sub
Bak Kwa Egg Mayonnaise Prosperity Puff
Vegan Salmon Cube, Goma Dressing
Grilled King Oyster Mushroom, Ginger, Scallions
Mint Cheese Telegraph Cucumber Sandwich
Fortune Hoisin Duck, Ginger, Scallions

SWEET

Golden 'Wang Lai' Pineapple Nuggets
Sakura Lychee Entremet
Pineapple Almond Frangipane Tart
Raspberry Pistachio Choux
Eight Treasures Candied Kumquat Cake
Orange Chocolate Macaron

Classic and Raisin Scones

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





Pescatarian Menu

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

SAVOURY

Golden Corn, Tuna Mini Sub

Vegan Salmon Cube, Goma Dressing

Seared Hokkaido Scallop, Quinoa, Mandarin Orange Aioli

Pineapple Prawn Salad Pie Tee Cup

Mint Cheese Telegraph Cucumber Sandwich

Grilled King Oyster Mushroom, Ginger, Scallions

SWEET

Golden 'Wang Lai' Pineapple Nuggets

Sakura Lychee Entremet

Pineapple Almond Frangipane Tart

Raspberry Pistachio Choux

Eight Treasures Candied Kumquat Cake

Orange Chocolate Macaron

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

Golden Corn, Tuna Mini Sub

Bak Kwa Egg Mayonnaise Prosperity Puff

Seared Hokkaido Scallop, Quinoa, Mandarin Orange Aioli

Pineapple Prawn Salad Pie Tee Cup

Mint Cheese Telegraph Cucumber Sandwich

Fortune Hoisin Duck, Ginger, Scallions

SWEET

Raspberry Panna Cotta

Berry Tofu Trifle

Mango Pudding

Red Bean Mochi

Chocolate Cup

Orange Chocolate Macaron

Classic and Raisin Scones

2 DAYS' PRIOR NOTICE IS REQUIRED
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

Golden Corn, Tuna Gluten-free Bread

Curry Egg Mayonnaise

Pineapple Prawn Salad

Searred Hokkaido Scallop, Quinoa, Mandarin Orange Aioli

Mint Cheese Telegraph Cucumber Sandwich

Smoked Duck, Ginger, Scallions

SWEET

Red Bean Mochi

Mango Pudding

Wild Berry Pudding

Chocolate-dipped Strawberry

Chocolate Cup

Chocolate Cake (Gluten-& Dairy-free)

Classic and Raisin Scones

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.

