



*Expressions
Afternoon Tea*

THE FULLERTON BAY HOTEL
SINGAPORE

**THE
LANDING
POINT**

Monday to Thursday

3.00 p.m. to 5.30 p.m.

62 per adult; 31 per child (six to 11 years old)

Friday

3.00 p.m. to 5.30 p.m.

68 per adult; 34 per child (six to 11 years old)

Saturday, Sunday and Public Holidays

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

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

68 per adult; 34 per child (six to 11 years old)

Add 20 for a flute of Veuve Clicquot Champagne

Add 20 for a glass of Classic Singapore Sling

Add 15 for a glass of The PALE Rose Wine

Add 14 for a glass of Espresso or Lychee Martini

Add 12 for a glass of Gin & Tonic

Add 10 for a glass of Moscato, house red or white wine

Live piano performance daily at The Landing Point.

PRICES ARE LISTED 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

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

SAVOURY

Marinated Boston Lobster, Dehydrated Shio Kombu, Brioche
Smoked Salmon, Nomad Caviar, Pickled Onion, Blini
Duck Rillettes, Red Wine Jelly, Raspberry, Pistachio
Prosciutto Di Parma, Fruit, Olives, Manchego Cheese, Grissini (P)
Classic Cucumber Sandwich (V)
Truffle Egg Mayonnaise, Charcoal Sesame Bun (V)

SWEET

Lychee Rose
Lychee Crèmeux, Rose Financier, Cassis Confit, Almond Glaze
Tropical Muse
Mango Lime Mousse, Pineapple Compote, Sablé Breton
Kopi & PB Toast
Kopi Frangipane, Salted Peanut Butter Crèmeux, Shortcrust Pastry
Strawberry Lavender
Lavender Mousse, Strawberry Compote, Vanilla Sponge
Apple Nostalgia
Gula Melaka Opalys Chocolate, Five Spice Apple, Vanilla Sponge
Pomegranate Macaron
Pomegranate Cream
Classic Scones and Raisin Scones
Clotted Cream and Jam

P: Contains Pork | V: Vegetarian

Vegan Menu

Inclusive of 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 Chilli

Plant-based Salmon, Tonburi

Vegan Tuna Sandwich, Kalamata Olive

Ratatouille, Vegan Cup

Herb Quinoa, Cherry Tomato

SWEET

Key Lime Blackberries

Mixed Berries Crème

Coconut Raspberry

Dark Chocolate Raspberry Fudge Cake

Mango Jelly Pomelo

Dark Chocolate Praline

Classic Scones and Raisin Scones

Clotted Cream and Jam

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

Vegetarian Menu

Inclusive of 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

Lychee Rose

Lychee Crèmeux, Rose Financier, Cassis Confit, Almond Glaze

Tropical Muse

Mango Lime Mousse, Pineapple Compote, Sablé Breton

Kopi & PB Toast

Kopi Frangipane, Salted Peanut Butter Crèmeux, Shortcrust Pastry

Strawberry Lavender

Lavender Mousse, Strawberry Compote, Vanilla Sponge

Apple Nostalgia

Gula Melaka Opalys Chocolate, Five Spice Apple, Vanilla Sponge

Pomegranate Macaron

Pomegranate Cream

Classic Scones and Raisin Scones

Clotted Cream and Jam

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 pot of TWG tea or Bacha coffee

SAVOURY

Marinated Boston Lobster, Dehydrated Shio Kombu

Smoked Salmon, Caviar, Pickled Onion

Duck Rillettes, Red Wine Jelly, Raspberry, Pistachio

Prosciutto Di Parma, Fruit, Olives, Manchego Cheese

Classic Cucumber Sandwich

Truffle Egg Mayonnaise

SWEET

Raspberry Chocolate Cake

Mascarpone Crème, Balsamic Strawberries

Dark Chocolate Praline

Mango Passion Panna Cotta

Kaffir Lime Tart

Granny Smith Apple Crumble

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FOR SPECIAL DIETARY REQUESTS.

Nut-free Menu

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

SAVOURY

Marinated Boston Lobster, Dehydrated Shio Kombu

Smoked Salmon, Caviar, Pickled Onion, Blini

Duck Rillettes, Red Wine Jelly, Raspberry

Prosciutto Di Parma, Fruit, Olives, Manchego Cheese

Classic Cucumber Sandwich

Truffle Egg Mayonnaise

SWEET

64% Dark Chocolate Cake

Lime Mango Pudding

Chocolate-dipped Strawberry

Mixed Berries Crème

Dark Chocolate Praline

Kaffir Lime Tart

Classic Scones and Raisin Scones

Clotted Cream and Jam

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FOR SPECIAL DIETARY REQUESTS.

Dairy-free Menu

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

SAVOURY

Marinated Boston Lobster, Dehydrated Shio Kombu

Smoked Salmon, Caviar, Pickled Onion

Duck Rillettes, Red Wine Jelly, Raspberry, Pistachio

Prosciutto Di Parma, Fruit, Olives, Manchego Cheese

Classic Cucumber Sandwich

Truffle Egg Mayonnaise

SWEET

Key Lime Blackberries

Mixed Berries Crème

Coconut Raspberry

Dark Chocolate Raspberry Fudge Cake

Mango Jelly Pomelo

Dark Chocolate Praline

Classic Scones and Raisin Scones

Non-Dairy Cream and Strawberry Jam

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FOR SPECIAL DIETARY REQUESTS.

Pescatarian Menu

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

SAVOURY

Marinated Boston Lobster, Dehydrated Shio Kombu

Smoked Salmon, Caviar, Pickled Onion, Blini

Classic Cucumber Sandwich

Truffle Egg Mayonnaise, Charcoal Sesame Bun

Grilled Artichoke, Piquillo, Espelette Chilli

Vegan Tuna Sandwich, Kalamata olive

SWEET

Lychee Rose

Lychee Crèmeux, Rose Financier, Cassis Confit, Almond Glaze

Tropical Muse

Mango Lime Mousse, Pineapple Compote, Sablé Breton

Kopi & PB Toast

Kopi Frangipane, Salted Peanut Butter Crèmeux, Shortcrust Pastry

Strawberry Lavender

Lavender Mousse, Strawberry Compote, Vanilla Sponge

Apple Nostalgia

Gula Melaka Opalys Chocolate, Five Spice Apple, Vanilla Sponge

Pomegranate Macaron

Pomegranate Cream

Classic Scones and Raisin Scones

Clotted Cream and Jam

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 pot of TWG tea or Bacha coffee

SAVOURY

Smoked Salmon, Caviar, Pickled Onion, Blini

Duck Rillettes, Red Wine Jelly, Raspberry, Pistachio

Prosciutto Di Parma, Fruit, Olive, Manchego Cheese, Grissini Stick

Classic Cucumber Sandwich

Truffle Egg Mayonnaise, Charcoal Sesame Bun

Grilled Artichoke, Piquillo, Espelette Chili

SWEET

Lychee Rose

Lychee Crèmeux, Rose Financier, Cassis Confit, Almond Glaze

Tropical Muse

Mango Lime Mousse, Pineapple Compote, Sablé Breton

Kopi & PB Toast

Kopi Frangipane, Salted Peanut Butter Crèmeux, Shortcrust Pastry

Strawberry Lavender

Lavender Mousse, Strawberry Compote, Vanilla Sponge

Apple Nostalgia

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Pomegranate Macaron

Pomegranate Cream

Classic Scones and Raisin Scones

Clotted Cream and Jam

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BACHA COFFEE

BLACK PEARL

Individual bean with an impressive strength and a stronger aroma.

HAPPY GIANDUJA

Warm and nutty, this exclusive Arabica blend radiates overtones of sweet Italian hazelnut.

SIDAMO MOUNTAIN

Spicy and fragrant aroma, full-bodied with rich notes of cracked cocoa bean.

1910

Reminiscent of freshly picked wild strawberries.

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 accents of orange.

CLASSIC BLEND

ESPRESSO

Full-flavoured, concentrated shot of coffee

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

CRÈME BRÛLÉE

Green tea with subtle bouquets of red fruits and strawberries, evoking the flavour of crème brûlée.

CHOCOLATE EARL GREY

Rich and aromatic black tea accented with fresh notes of bergamot and pure dark chocolate.

GNAWA

A rich blend of green tea and robust black tea with distinguished notes of smooth mint.

RED JASMINE

Floral bouquet with fresh 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.