

THE
LANDING
POINT

Honey & Lemon

AFTERNOON TEA

Savoury

NORWEGIAN SMOKED TROUT, HONEY, LEMON, FETA CHEESE, IKURA

TUNA TATAKI, GOAT CHEESE, MANUKA HONEY

MARINATED BOSTON LOBSTER, LEMON AIOLI, PICKLED RADISH, CAVIAR

HOKKAIDO SCALLOP, WATERMELON, LEMON, VANILLA

CUCUMBER SANDWICH, ACACIA HONEY, CREAM CHEESE v

TRUFFLE EGG SALAD, CHARCOAL BUN v

Sweet

HONEY OSMANTHUS

Honey Osmanthus Mousse, Strawberry Rhubarb, Pistachio Chiffon

CITRUS CHEESECAKE

Lemon Cream Cheese, Honey Crèmeux, Graham Crumbs

LEMON HONEY

Lemon Elderflower Curd, Honey Lemon Gel, Lemon Vanilla Shortbread

LEMON LAVENDER TEA

Honey Lavender, Lemon Lime Confit, Lemon and Tea-infused Sponge

LEMON RASPBERRY MACARON

CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM

WITH TWO POTS OF TWG TEA OR BACHA COFFEE
AND A GLASS OF CITRUS HONEY MOCKTAIL

Sober Gin, house-made honey syrup, fresh calamansi juice, ginger ale

v: Vegetarian

THE LANDING POINT

TWG TEA

CRÈME BRÛLÉE

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

CHOCOLATE EARL GREY

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

SE CHUNG

Chinese Oolong infusion with notes of honey and flowers, with a hint of apricot and subtle earthiness.

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.

OCEAN VOYAGE

A bold yet vibrant green tea with lemon peel, sweet fruits, flowers, and ginger.

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.

BACHA COFFEE

BLACK PEARL

Individual bean with an impressive strength that offers a stronger aroma.

MAGIC ISTANBUL

Pure Arabica coffee bean with sweet notes of freshly cut honeycomb and green almond.

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

Rich notes of fresh and dried fruits and the zest of ripe citrus.

BARAKA DECAFFEINATED

Decaffeinated Arabica coffee with accents of smooth dark chocolate and orange.

SINGAPORE MORNING

Notes of chocolate, spices and a zest of acidity that invigorate the senses for the day ahead.

FULLERTON BLEND

ESPRESSO • MACCHIATO • AMERICANO • LONG BLACK
CAPPUCCINO • LATTE • FLAT WHITE

ADD TO YOUR ENJOYMENT

A FLUTE OF CHAMPAGNE 25* | A GLASS OF ROSÉ 15*
A GLASS OF MOSCATO OR HOUSE 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.

THE
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Honey & Lemon

AFTERNOON TEA

VEGAN

Savoury

VEGAN SALMON, CITRUS, TONBURI

VEGAN TUNA, KALAMATA OLIVE

QUINOA, ROASTED PUMPKIN, LEMON AIOLI, CRANBERRY

ARTICHOKE, WATERMELON, LEMON, VANILLA

CUCUMBER SANDWICH, ACACIA HONEY, CREAM CHEESE

PRESSED TOFU, TRUFFLE

Sweet

KEY LIME BLACKBERRIES

MANGO JELLY POMELO

MIXED BERRY CRÈME

DARK CHOCOLATE RASPBERRY FUDGE CAKE

COCONUT RASPBERRY

DARK CHOCOLATE PRALINE

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

WITH TWO POTS OF TWG TEA OR BACHA COFFEE
AND A GLASS OF CITRUS HONEY MOCKTAIL

Sober Gin, house-made honey syrup, fresh calamansi juice, ginger ale

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AFTERNOON TEA

NUT-FREE

Savoury

NORWEGIAN SMOKED TROUT, HONEY, LEMON, FETA CHEESE, IKURA

TUNA TATAKI, GOAT CHEESE, MANUKA HONEY

MARINATED BOSTON LOBSTER, LEMON AIOLI, PICKLED RADISH, CAVIAR

HOKKAIDO SCALLOP, WATERMELON, LEMON, VANILLA

CUCUMBER SANDWICH, ACACIA HONEY, CREAM CHEESE **v**

TRUFFLE EGG SALAD **v**

Sweet

64% DARK CHOCOLATE CAKE

LIME MANGO PUDDING

CHOCOLATE-DIPPED STRAWBERRY

MIXED BERRIES CRÈME

LEMON LIME CHOCOLATE TART

DARK CHOCOLATE PRALINE

CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM

WITH TWO POTS OF TWG TEA OR BACHA COFFEE
AND A GLASS OF CITRUS HONEY MOCKTAIL

Sober Gin, house-made honey syrup, fresh calamansi juice, ginger ale

v: Vegetarian

THE
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Honey & Lemon

AFTERNOON TEA

GLUTEN-FREE

Savoury

NORWEGIAN SMOKED TROUT, HONEY, LEMON, FETA CHEESE, IKURA

TUNA TATAKI, GOAT CHEESE, MANUKA HONEY

MARINATED BOSTON LOBSTER, LEMON AIOLI, PICKLED RADISH, CAVIAR

HOKKAIDO SCALLOP, WATERMELON, LEMON, VANILLA

CUCUMBER SANDWICH, ACACIA HONEY, CREAM CHEESE **v**

TRUFFLE EGG SALAD **v**

Sweet

RASPBERRY CHOCOLATE CAKE

MASCARPONE CRÈME BALSAMIC STRAWBERRY

MANGO PASSION PANNA COTTA

GRANNY SMITH APPLE CRUMBLE

KAFFIR LIME TART

DARK CHOCOLATE PRALINE

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

WITH TWO POTS OF TWG TEA OR BACHA COFFEE
AND A GLASS OF CITRUS HONEY MOCKTAIL

Sober Gin, house-made honey syrup, fresh calamansi juice, ginger ale

v: Vegetarian