

THE  
LANDING  
POINT

*Strawberry Bliss*

AFTERNOON TEA

*Savoury*

BOSTON LOBSTER, STRAWBERRY, KOHLRABI, CAVIAR

BEETROOT ATLANTIC SALMON, STRAWBERRY, VANILLA, IKURA

SEARED HOKKAIDO SCALLOP, STRAWBERRY RELISH, BALSAMIC PEARL

DUCK RILLETTES, STRAWBERRY, RHUBARB, WALNUT

CUCUMBER SANDWICH, STRAWBERRY CRÈME ▼

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

*Sweet*

STRAWBERRY BASIL

*Strawberry Basil Compôte, Vanilla Crème, Vanilla Sablé*

PISTACHIO STRAWBERRY

*Mascarpone, Pistachio Feuilletine, Strawberry Crèmeux*

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*

▼: Vegetarian

# THE LANDING POINT

## TWIG 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.

### 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.

## 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.

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*Strawberry Bliss*

AFTERNOON TEA

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*

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 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*

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AFTERNOON TEA

NUT-FREE

*Savoury*

BOSTON LOBSTER, STRAWBERRY, KOHLRABI, CAVIAR

BEETROOT ATLANTIC SALMON, STRAWBERRY, VANILLA, IKURA

SEARED HOKKAIDO SCALLOP, STRAWBERRY RELISH, BALSAMIC PEARL

DUCK RILLETTES, STRAWBERRY, RHUBARB

CUCUMBER SANDWICH, STRAWBERRY CRÈME ♣

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

*Sweet*

64% DARK CHOCOLATE CAKE

LIME MANGO PUDDING

CHOCOLATE-DIPPED STRAWBERRY

MIXED BERRIES CRÈME

KAFFIR LIME TART

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*

♣: Vegetarian

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AFTERNOON TEA

GLUTEN-FREE

*Savoury*

BOSTON LOBSTER, STRAWBERRY, KOHLRABI, CAVIAR

BEETROOT ATLANTIC SALMON, STRAWBERRY, VANILLA

SEARED HOKKAIDO SCALLOP, STRAWBERRY RELISH, BALSAMIC PEARL

DUCK RILLETTES, STRAWBERRY, RHUBARB, WALNUT

CUCUMBER SANDWICH ▼

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

*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 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*

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