



THE LANDING POINT

Purple Expressions Afternoon Tea

1 TO 28 MARCH 2024

WEEKDAYS: 3.00 P.M. TO 5.30 P.M.

WEEKENDS, PUBLIC HOLIDAYS:

1ST SEATING: 12.00 P.M. TO 2.30 P.M. | 2ND SEATING: 3.30 P.M. TO 6.00 P.M.

An Afternoon Indulgence for a Good Cause

In conjunction with International Women's Day (8 March), we are donating a portion of the proceeds from each adult's Afternoon Tea set to United Women Singapore, a non-profit organisation committed to advancing women's empowerment and fostering gender equality. We thank you for your contribution to this annual initiative!

Monday to Thursday: 65* per adult, 32.50* per child (6 to 11 years old)

Friday to Sunday: 68* per adult, 34* per child (6 to 11 years old)

ENJOY A COMPLIMENTARY 'FLIGHTS TO NEW HEIGHTS' MOCKTAIL
WHEN YOU COME DRESSED IN PURPLE.

*Menu is subject to change without prior notice.
2 days' prior notice is required for special dietary requests.
All prices are in Singapore Dollars, subject to service charge
and prevailing government taxes.*





Menu

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Sous Vide Boston Lobster, Purple Cabbage Dust, Ikura

Beetroot-cured Smoked Salmon, Pickle, Caviar, Dill

Chicken Rillettes, Blueberry Lavender Jelly, Macadamia

Tuna, Quail Egg, Purple Dragon Fruit

Classic Cucumber, Beetroot Cream Cheese **V**

Egg Salad, Beetroot, Heirloom Tomato

SWEET

Lavender Jivara Chocolate Opera

Blackcurrant, Lychee Crème, Vanilla Chiffon

Violet Choux

Blackberry Sakura Chocolate Tart

Blueberry Lemon Yoghurt

Vanilla Elderberry Macaron

Classic Scones & Raisin Scones

Clotted Cream & Strawberry Jam

V: Vegetarian





Vegetarian

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Grilled Artichoke, Beetroot, Bitter Orange

Plant-based Salmon, Purple Dragon Fruit, Tonburi

Vegan Tuna, Purple Cabbage Dust

Eggplant Caponata, Dehydrated Tomato

Cucumber Sandwich, Beetroot Mayonnaise

Beetroot Tofu Sandwich

SWEET

Lavender Jivara Chocolate Opera

Blackcurrant, Lychee Crème, Vanilla Chiffon

Violet Choux

Blackberry Sakura Chocolate Tart

Blueberry Lemon Yoghurt

Vanilla Elderberry Macaron

Classic Scones & Raisin Scones

Clotted Cream & Strawberry Jam

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





Vegan

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Grilled Artichoke, Beetroot, Bitter Orange

Plant-based Salmon, Purple Dragon Fruit, Tonburi

Vegan Tuna, Purple Cabbage Dust

Eggplant Caponata, Dehydrated Tomato

Cucumber Sandwich, Beetroot Mayonnaise

Beetroot Tofu Sandwich

SWEET

Dark Chocolate Raspberry Fudge Cake

Key Lime Blackberry

Mixed Berry Crème

Coconut Raspberry

Mango Jelly Pomelo

Dark Chocolate Praline

Gluten-free Vegan Scones

Non-dairy Cream & Strawberry Jam

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





Dairy-free

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Sous Vide Boston Lobster, Purple Cabbage Dust, Ikura

Beetroot-cured Smoked Salmon, Pickle, Caviar, Dill

Chicken Rillettes, Blueberry Lavender Jelly, Macadamia

Tuna, Quail Egg, Purple Dragon Fruit

Classic Cucumber, Beetroot Mayonnaise **V**

Egg Salad, Beetroot, Heirloom Tomato

SWEET

Dark Chocolate Raspberry Fudge Cake

Key Lime Blackberry

Mixed Berry Crème

Coconut Raspberry

Mango Jelly Pomelo

Dark Chocolate Praline

Gluten-free Vegan Scones

Non-dairy Cream & Strawberry Jam
2 DAYS' PRIOR NOTICE IS REQUIRED
FOR SPECIAL DIETARY REQUESTS.

V: Vegetarian





Shellfish-free

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Vegan Tuna, Purple Cabbage Dust

Beet-cured Smoked Salmon, Pickle, Caviar, Dill

Chicken Rilletes, Blueberry Lavender Jelly, Macadamia

Tuna, Quail Egg, Purple Dragon Fruit

Classic Cucumber, Beetroot Cream Cheese ♡

Egg Salad, Beetroot, Heirloom Tomato

SWEET

Lavender Jivara Chocolate Opera

Blackcurrant, Lychee Crème, Vanilla Chiffon

Violet Choux

Blackberry Sakura Chocolate Tart

Blueberry Lemon Yoghurt

Vanilla Elderberry Macaron

Classic Scones & Raisin Scones

Clotted Cream & Strawberry Jam

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

♡: Vegetarian





Pescatarian

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Sous Vide Boston Lobster, Purple Cabbage Dust, Ikura

Beetroot-cured Smoked Salmon, Pickle, Caviar, Dill

Grilled Artichoke, Beetroot, Bitter Orange

Tuna, Quail Egg, Purple Dragon Fruit

Classic Cucumber, Beetroot Cream Cheese ▼

Egg Salad, Beetroot, Heirloom Tomato

SWEET

Lavender Jivara Chocolate Opera

Blackcurrant, Lychee Crème, Vanilla Chiffon

Violet Choux

Blackberry Sakura Chocolate Tart

Blueberry Lemon Yoghurt

Vanilla Elderberry Macaron

Classic Scones & Raisin Scones

Clotted Cream & Strawberry Jam

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

▼: Vegetarian





Nut-free

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Sous Vide Boston Lobster, Purple Cabbage Dust, Ikura

Beetroot-cured Smoked Salmon, Pickle, Caviar, Dill

Chicken Rillettes, Blueberry Lavender Jelly, Macadamia

Tuna, Quail Egg, Purple Dragon Fruit

Classic Cucumber, Beetroot Cream Cheese ▼

Egg Salad, Beetroot, Heirloom Tomato

SWEET

64% Dark Chocolate Cake

Mixed Berry Crème

Lime Mango Pudding

Chocolate-dipped Strawberry

Dark Chocolate Praline

Kaffir Lime Tart

Classic Scones & Raisin Scones

Clotted Cream & Strawberry Jam

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

▼: Vegetarian





Gluten-free

INCLUDES A POT OF TWG TEA OR BACHA COFFEE

SAVOURY

Sous Vide Boston Lobster, Purple Cabbage Dust, Ikura

Beetroot-cured Smoked Salmon, Pickle, Caviar, Dill

Chicken Rillettes, Blueberry Lavender Jelly, Macadamia

Tuna, Quail Egg, Purple Dragon Fruit

Classic Cucumber, Beetroot Mayonnaise **V**

Egg Salad, Beetroot, Heirloom Tomato

SWEET

Raspberry Chocolate Cake

Mascarpone Crème, Balsamic Strawberries

Mango-Passion Panna Cotta

Kaffir Lime Tart

Granny Smith Apple Crumble

Dark Chocolate Praline

Gluten-free Vegan Scones

Clotted Cream & Strawberry Jam

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

V: Vegetarian





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.

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.

HAPPY GIANDUJA

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

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.

CLASSIC BLEND

ESPRESSO • MACCHIATO • CAPPUCCINO

LATTE • FLAT WHITE

