



THE LANDING POINT

Pink Afternoon Tea

5 – 31 OCTOBER 2022

MONDAY TO FRIDAY

3.00 p.m. to 5.30 p.m.

60 per adult; 30 per child (6 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.

65 per adult; 32.50 per child (6 to 11 years old)

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- Add 18 for a glass of Taittinger Brut Champagne*
- Add 22 for an additional glass of Iron Rose Cocktail*
- Add 22 for a glass of Copenhagen Sparkling Tea*
- Add 20 for a glass of Signature GRØN Cocktail*
- Add 10 for a glass of Moscato*
- Add 10 for a glass of house white or red wine*
- Add 8 for free-flowing fresh juices and soft drinks*

As we commemorate Breast Cancer Awareness Month, 5 nett from the sale of each adult-priced Pink Afternoon Tea set (for dine-in only) will be donated to Breast Cancer Foundation, in support of its dedication to promoting early detection of breast cancer and supporting those affected by it in Singapore.

Live piano performance daily at The Landing Point.

PRICES ARE 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 cup of TWG tea or Bacha coffee and a glass of the Iron Rose Cocktail

SAVOURY

Searched Tuna Tataki, Pickled Ginger, Shio Kombu Powder
Smoked Salmon, Crabmeat, Pickled Onion, Avruga Caviar
Atlantic Scallop, Citrus Fruits Salsa, Cress
Duck Rillettes and Smoked Duck from Les Landes
Roasted Prime Beef, Cornichon, Pickled Mustard Seed
Traditional Cucumber Sandwich, Mulberry Cream Cheese,
Dehydrated Cherry Tomato

SWEET

Egg Kaya Toast
Ice Gem Lemon Tart
Lavender Chocolate Baked Tart
Caramel Passion Marie Biscuit
Victoria Strawberry Lemon Ivory Chocolate
Nyonya Trifle

Classic and Raisin Scones

IRON ROSE COCKTAIL

Rose Gin, Litchi Liqueur, Rose Liqueur, Mediterranean Tonic

Menu

VEGAN & VEGETARIAN

Inclusive of a one-time serving of afternoon tea items, and a cup of TWG tea or Bacha coffee and a glass of the Iron Rose Cocktail

SAVOURY

Omni Luncheon, Smoked Tomato Jam, Wholemeal Bread

Quinoa Wrapped, Unimeat, Cheese and Guacamole

Cucumber, Hummus Sandwich

Roasted Portobello Mushroom, Piquillo

Grilled Artichoke and Dehydrated Cherry Tomato Sandwich

Vegan Tuna Sandwich

SWEET

Key Lime Blackberries

Mixed Berries Crème

Coconut Raspberry

Dark Chocolate Raspberry Fudge Cake

Mango Jelly Pomelo Basil

Dark Chocolate Nama

Classic and Raisin Scones

IRON ROSE COCKTAIL

Rose Gin, Litchi Liqueur, Rose Liqueur, Mediterranean Tonic

PLEASE NOTE THAT 2 DAYS' PRIOR NOTICE IS REQUIRED FOR SPECIAL DIETARY REQUESTS.
PREPAYMENT WILL BE REQUESTED UPON RECEIVING YOUR RESERVATION.

Menu

GLUTEN-FREE

Inclusive of a one-time serving of afternoon tea items, and a cup of TWG tea or Bacha coffee and a glass of the Iron Rose Cocktail

SAVOURY

Seared Tuna Tataki, Pickled Ginger, Shio Kombu Powder
Smoked Salmon, Crabmeat, Pickled Onion, Avruga Caviar
Atlantic Scallop, Citrus Fruits Salsa, Cress
Duck Rillettes, Smoked Duck from the Landes Region
Chives Egg Truffle Mayonnaise
Roasted Prime Beef, Cornichon, Pickled Mustard

SWEET

Raspberry Chocolate Cake
Mascarpone Crème, Balsamic Strawberries
Matcha Praline
Kaffir Lime Tart
Mango Passion Panna Cotta
Granny Smith Apple Crumble
Classic and Raisin Scones

IRON ROSE COCKTAIL

Rose Gin, Litchi Liqueur, Rose Liqueur, Mediterranean Tonic

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Menu

NON-DAIRY

Inclusive of a one-time serving of afternoon tea items, and a cup of TWG tea or Bacha coffee and a glass of the Iron Rose Cocktail

SAVOURY

Seared Tuna Tataki, Pickled Ginger, Shio Kombu Powder
Smoked Salmon, Crabmeat, Pickled Onion, Avruga Caviar
Atlantic Scallop, Citrus Fruits Salsa, Cress
Duck Rillettes & Smoked Duck from the Landes Region
Chives Egg Truffle Mayonnaise
Roasted Prime Beef, Cornichon, Pickled Mustard

SWEET

Key Lime Blackberries
Mixed Berries Crème
Coconut Raspberry
Dark Chocolate Raspberry Fudge Cake
Mango Jelly Pomelo Basil
Dark Chocolate Nama
Classic and Raisin Scones

IRON ROSE COCKTAIL

Rose Gin, Litchi Liqueur, Rose Liqueur, Mediterranean Tonic

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Menu

PESCATARIAN

Inclusive of a one-time serving of afternoon tea items, and a cup of TWG tea or Bacha coffee and a glass of the Iron Rose Cocktail

SAVOURY

Seared Tuna Tataki, Pickled Ginger, Shio Kombu Powder

Smoked Salmon, Crabmeat, Pickled Onion, Avruga Caviar

Atlantic Scallop, Citrus Fruits Salsa, Cress

Tiger Prawn, Stone Fruits served with mango Passion Fruit Sauce

Chives Egg Truffle Mayonnaise

Traditional Cucumber Sandwich, Dill Ricotta, Dehydrated Cherry Tomato

SWEET

Egg Kaya Toast

Ice Gem Lemon Tart

Lavender Chocolate Baked Tart

Caramel Passion Marie Biscuit

Victoria Strawberry Lemon Ivory Chocolate

Nonya Trifle

Classic and Raisin Scones

IRON ROSE COCKTAIL

Rose Gin, Litchi Liqueur, Rose Liqueur, Mediterranean Tonic

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Menu

NO SHELLFISH

Inclusive of a one-time serving of afternoon tea items, and a cup of TWG tea or Bacha coffee and a glass of the Iron Rose Cocktail

SAVOURY

Duck Rillettes, Smoked Duck from the Landes Region

Chives Egg Truffle Mayonnaise

Roasted Prime Beef, Cornichon, Pickled Mustard

Roasted Chicken, Espelette Chilli, Mango Salsa

Traditional Cucumber Sandwich, Dill Ricotta,

Dehydrated Cherry Tomato

SWEET

Egg Kaya Toast

Ice Gem Lemon Tart

Lavender Chocolate Baked Tart

Caramel Passion Marie Biscuit

Victoria Strawberry Lemon Ivory Chocolate

Nyonya Trifle

Classic and Raisin Scones

IRON ROSE COCKTAIL

Rose Gin, Litchi Liqueur, Rose Liqueur, Mediterranean Tonic

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Menu

NO NUTS

Inclusive of a one-time serving of afternoon tea items, and a cup of TWG tea or Bacha coffee and a glass of the Iron Rose Cocktail

SAVOURY

Seared Tuna Tataki, Pickled Ginger, Shio Kombu Powder

Smoked Salmon, Crabmeat, Pickled Onion, Avruga Caviar

Atlantic Scallop, Citrus Fruits Salsa, Cress

Duck Rillettes, Smoked Duck from the Landes Region

Chives Egg Truffle Mayonnaise

Roasted Prime Beef, Cornichon, Pickled Mustard

SWEET

Lime Mango Pudding

Chocolate Dipped Strawberry

Dark Chocolate Cake

Kaffir Lime Tart

Mixed Berries Crème

Macaron

Classic and Raisin Scones

IRON ROSE COCKTAIL

Rose Gin, Litchi Liqueur, Rose Liqueur, Mediterranean Tonic

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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

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

CRÈME BRÛLÉE

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

CHOCOLATE EARLY 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.