



The Perfect Landing
Afternoon Tea

THE FULLERTON BAY HOTEL
SINGAPORE

**THE
LANDING
POINT**

Daily

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 Whispering Angel Rosé

Add 15 for a Gin & Tonic

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

Live piano performance daily.

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 one serving of afternoon tea items and
two servings of TWG Tea or Bacha Coffee

SAVOURY

Norwegian Smoked Trout, Cream Cheese, 34% Cacao White Chocolate

Roasted Prime Beef, Sauerkraut, Manjari Cacao Nibs

Marinated Boston Lobster, Apple Gelée, Caviar

Duck Rillettes, Berry, Cornichon, Sourdough

Classic Cucumber Sandwich, Dill Cream Cheese v

Coronation Egg Salad, Sultana

SWEET

Raspberry

Raspberry Crèmeux, Vanilla Chantilly, Choux au Craquelin

Tropical

Mango Compôte, Passion Fruit Mousse, Coconut Sponge

Yuzu Pecan

Yuzu Ganache, Pecan Nut Praline, Cocoa Sablé Breton

Pear

Honey Cream Cheese Crèmeux, Caramel Pear, Pistachio Sponge

Orange Chocolate

Blood Orange Chocolate Macaron

Classic Scones and Raisin Scones

Clotted Cream and Jam

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

Vegan Menu

Inclusive of one serving of afternoon tea items and
two servings of TWG Tea or Bacha Coffee

SAVOURY

Vegan Salmon, Stone Fruit, Tonburi

Quinoa, Roasted Pumpkin, Cranberry

Vegan Tuna, Kalamata Olive

Artichoke, Oven-dried Tomato, Citrus Gel

Cucumber Sandwich

Curried Pressed Tofu, Sultana

SWEET

Key Lime Blackberry

Mixed Berry Crème

Coconut Raspberry

Dark Chocolate Raspberry Fudge Cake

Mango Jelly Pomelo

Dark Chocolate Praline

Gluten-free Vegan Scones

Non-dairy Cream and Jam

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

Vegetarian Menu

Inclusive of one serving of afternoon tea items and
two servings of TWG Tea or Bacha Coffee

SAVOURY

Vegan Salmon, Stone Fruit, Tonburi

Quinoa, Roasted Pumpkin, Cranberry

Vegan Tuna, Kalamata Olive

Artichoke, Oven-dried Tomato, Citrus Gel

Cucumber Sandwich

Curried Pressed Tofu, Sultana

SWEET

Raspberry

Raspberry Crèmeux, Vanilla Chantilly, Choux au Craquelin

Tropical

Mango Compôte, Passion Fruit Mousse, Coconut Sponge

Yuzu Pecan

Yuzu Ganache, Pecan Nut Praline, Cocoa Sablé Breton

Pear

Honey Cream Cheese Crèmeux, Caramel Pear, Pistachio Sponge

Orange Chocolate

Blood Orange Chocolate Macaron

Classic Scones and Raisin Scones

Clotted Cream and Jam

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

Gluten-free Menu

Inclusive of one serving of afternoon tea items and
two servings of TWG Tea or Bacha Coffee

SAVOURY

Norwegian Smoked Trout, Cream Cheese, Raspberry Inspiration

Roasted Prime Beef, Sauerkraut, Manjari Cacao Nibs

Marinated Boston Lobster, Apple Gelée, Caviar

Duck Rillettes, Prune, Citrus Gel

Classic Cucumber Sandwich

Coronation Egg Salad, Sultana

SWEET

Raspberry Chocolate Cake

Mascarpone Crème, Balsamic Strawberries

Dark Chocolate Praline

Mango Passion Panna Cotta

Kaffir Lime Tart

Granny Smith Apple Crumble

Gluten-free Vegan Scones

Clotted Cream and Jam

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FOR SPECIAL DIETARY REQUESTS.

Nut-free Menu

Inclusive of one serving of afternoon tea items and
two servings of TWG Tea or Bacha Coffee

SAVOURY

Norwegian Smoked Trout, Cream Cheese, 34% Cacao White Chocolate

Roasted Prime Beef, Sauerkraut, Pommery Aioli

Marinated Boston Lobster, Apple Gelée, Caviar

Duck Rillettes, Berry, Cornichon, Sourdough

Classic Cucumber Sandwich

Coronation Egg Salad, Sultana

SWEET

64% Dark Chocolate Cake

Lime Mango Pudding

Chocolate-dipped Strawberry

Mixed Berry Crème

Dark Chocolate Praline

Kaffir Lime Tart

Classic Scones and Raisin Scones

Clotted Cream and Jam

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Dairy-free Menu

Inclusive of one serving of afternoon tea items and
two servings of TWG Tea or Bacha Coffee

SAVOURY

Norwegian Smoked Trout, Ikura Roe

Roasted Prime Beef, Sauerkraut, Pommery Aioli

Marinated Boston Lobster, Apple Gelée, Caviar

Duck Rillettes, Prune, Citrus Gel

Classic Cucumber Sandwich

Coronation Egg Salad, Sultana

SWEET

Key Lime Blackberry

Mixed Berry Crème

Coconut Raspberry

Dark Chocolate Raspberry Fudge Cake

Mango Jelly Pomelo

Dark Chocolate Praline

Gluten-free Vegan Scones

Non-dairy Cream and Strawberry Jam

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FOR SPECIAL DIETARY REQUESTS.

Pescatarian Menu

Inclusive of one serving of afternoon tea items and
two servings of TWG Tea or Bacha Coffee

SAVOURY

Norwegian Smoked Trout, Cream Cheese, 34% Cacao White Chocolate

Vegan Tuna, Kalamata Olive

Marinated Boston Lobster, Apple Gelée, Caviar

Artichoke, Oven-dried Tomato, Citrus Gel

Classic Cucumber Sandwich

Coronation Egg Salad, Sultana

SWEET

Raspberry

Raspberry Crèmeux, Vanilla Chantilly, Choux au Craquelin

Tropical

Mango Compôte, Passion Fruit Mousse, Coconut Sponge

Yuzu Pecan

Yuzu Ganache, Pecan Nut Praline, Cocoa Sablé Breton

Pear

Honey Cream Cheese Crèmeux, Caramel Pear, Pistachio Sponge

Orange Chocolate

Blood Orange Chocolate Macaron

Classic Scones and Raisin Scones

Clotted Cream and Jam

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

No-shellfish Menu

Inclusive of one serving of afternoon tea items and
two servings of TWG Tea or Bacha Coffee

SAVOURY

Norwegian Smoked Trout, Cream Cheese, 34% Cacao White Chocolate

Roasted Prime Beef, Sauerkraut, Manjari Cacao Nibs

Vegan Tuna, Kalamata Olive

Duck Rillettes, Berry, Cornichon, Sourdough

Classic Cucumber Sandwich, Dill Cream Cheese

Coronation Egg Salad, Sultana

SWEET

Raspberry

Raspberry Crèmeux, Vanilla Chantilly, Choux au Craquelin

Tropical

Mango Compôte, Passion Fruit Mousse, Coconut Sponge

Yuzu Pecan

Yuzu Ganache, Pecan Nut Praline, Cocoa Sablé Breton

Pear

Honey Cream Cheese Crèmeux, Caramel Pear, Pistachio Sponge

Orange Chocolate

Blood Orange Chocolate Macaron

Classic Scones and Raisin Scones

Clotted Cream and Jam

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