

THE  
LANDING  
POINT

*National Day Afternoon Tea*

9 August 2024

First seating: 12.00 p.m. to 2.00 p.m.

Second seating: 3.00 p.m. to 5.00 p.m.

72\* per adult; 36\* per child (six to 11 years old)  
with a glass of celebration cocktail or mocktail

*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 glass of Gin & Tonic*

*Add 10\* for a glass of Moscato, House Red or White Wine*

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

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 v

## 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

## ADD TO YOUR ENJOYMENT

ADD **20\*** FOR A FLUTE OF VEUVE CLICQUOT CHAMPAGNE OR A SINGAPORE SLING

ADD **15\*** FOR A GLASS OF WHISPERING ANGEL ROSÉ OR A GIN & TONIC

ADD **10\*** FOR A GLASS OF MOSCATO, HOUSE RED OR WHITE WINE

*\*Prices are stated in Singapore Dollars, subject to service charge and prevailing taxes.*

# *Vegan Menu*

*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*

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*

*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 v

Coronation Egg Salad, Sultana v

## 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

V: Vegetarian

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

# Nut-free Menu

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 v

Coronation Egg Salad, Sultana v

## 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

V: Vegetarian

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

# *Dairy-free Menu*

*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 v  
Coronation Egg Salad, Sultana v

## 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

V: Vegetarian

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



# *Pescatarian Menu*

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 v

Marinated Boston Lobster, Apple Gelée, Caviar

Artichoke, Oven-dried Tomato, Citrus Gel v

Classic Cucumber Sandwich v

Coronation Egg Salad, Sultana v

## 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

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

# *No-shellfish Menu*

*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 v

Duck Rillettes, Berry, Cornichon, Sourdough

Classic Cucumber Sandwich, Dill Cream Cheese v

Coronation Egg Salad, Sultana v

## 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

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