

THE  
LANDING  
POINT

FESTIVE  
EXPRESSIONS  
AFTERNOON TEA

SAVOURY

BOSTON LOBSTER  
pumpkin, kohlrabi, nomad caviar

SMOKED SALMON TROUT  
pickled onion, chives, ikura

TURKEY MADRAS  
cranberry, provolone

PROSCIUTTO DI PARMA  
melon, asiago, balsamic

TRADITIONAL CUCUMBER SANDWICH ▼  
citrus cream cheese

TRUFFLE EGG MAYONNAISE ▼  
charcoal sesame bun

SWEET

CHRISTMAS TREE  
The Fullerton fruitcake, diplomat crème

SANTA HAT  
strawberry compôte, lavender crème, vanilla biscuit

BAUBLE  
mango passion, milk chocolate, almond joconde

SNOW FOREST  
ivory chocolate, crème cheese, citrus curd

REINDEER  
crushed pecan, maple, chocolate mousse, vanilla tart

CRANBERRY MACARON

CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM  
WITH TWO POTS OF TWG TEA OR BACHA COFFEE

▼: Vegetarian

# THE LANDING POINT

## 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.

### 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 20\* | A GLASS OF ROSÉ 15\*  
A GLASS OF MOSCATO, HOUSE RED OR WHITE WINE 10\*

\*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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FESTIVE  
EXPRESSIONS  
AFTERNOON TEA

VEGETARIAN

SAVOURY

QUINOA, SULTANA, ROASTED ZUCCHINI, RED RADISH

VEGAN SALMON, GRANNY SMITH APPLE, KOHLRABI, TONBURI

VEGAN TUNA, SUMAC, GRAPEFRUIT, ESPELETTE PEPPER

ARTICHOKE, PIQUILLO PEPPER, BABA GANOUSH

TRADITIONAL CUCUMBER SANDWICH

TRUFFLE TOFU SANDWICH

SWEET

CHRISTMAS TREE

The Fullerton fruitcake, diplomat crème

SANTA HAT

strawberry compôte, lavender crème, vanilla biscuit

BAUBLE

mango passion, milk chocolate, almond joconde

SNOW FOREST

ivory chocolate, crème cheese, citrus curd

REINDEER

crushed pecan, maple, chocolate mousse, vanilla tart

CRANBERRY MACARON

CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM

WITH TWO POTS OF TWG TEA OR BACHA COFFEE

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FESTIVE  
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VEGAN

SAVOURY

QUINOA, SULTANA, ROASTED ZUCCHINI, RED RADISH

VEGAN SALMON, GRANNY SMITH APPLE, KOHLRABI, TONBURI

VEGAN TUNA, SUMAC, GRAPEFRUIT, ESPELETTE PEPPER

ARTICHOKE, PIQUILLO PEPPER, BABA GANOUSH

TRADITIONAL CUCUMBER SANDWICH

TRUFFLE TOFU SANDWICH

SWEET

KEY LIME BLACKBERRIES

MIXED BERRIES CRÈME

DARK CHOCOLATE RASPBERRY FUDGE CAKE

MANGO JELLY POMELO

COCONUT RASPBERRY

DARK CHOCOLATE PRALINE

GLUTEN-FREE VEGAN SCONES AND RAISIN SCONES, NON-DAIRY CREAM AND JAM  
WITH TWO POTS OF TWG TEA OR BACHA COFFEE

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FESTIVE  
EXPRESSIONS  
AFTERNOON TEA

DAIRY-FREE

SAVOURY

BOSTON LOBSTER  
pumpkin, kohlrabi, nomad caviar

SMOKED SALMON TROUT  
pickled onion, chives, ikura

TURKEY MADRAS  
cranberry, provolone

PROSCIUTTO DI PARMA  
melon, asiago, balsamic

TRADITIONAL CUCUMBER SANDWICH **v**  
citrus cream cheese

TRUFFLE EGG MAYONNAISE **v**  
charcoal sesame bun

SWEET

KEY LIME BLACKBERRIES

MIXED BERRIES CRÈME

DARK CHOCOLATE RASPBERRY FUDGE CAKE

MANGO JELLY POMELO

COCONUT RASPBERRY

DARK CHOCOLATE PRALINE

GLUTEN-FREE VEGAN SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM  
WITH TWO POTS OF TWG TEA OR BACHA COFFEE

**v**: Vegetarian

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FESTIVE  
EXPRESSIONS  
AFTERNOON TEA

SHELLFISH-FREE

SAVOURY

VEGAN TUNA, SUMAC, GRAPEFRUIT, ESPELETTE PEPPER

SMOKED SALMON TROUT, PICKLED ONION, CHIVE, IKURA

TURKEY MADRAS, CRANBERRY, PROVOLONE

PROSCUITTO DI PARMA, MELON, ASIAGO, BALSAMIC

TRADITIONAL CUCUMBER SANDWICH ▼

TRUFFLE EGG MAYONNAISE ▼

SWEET

CHRISTMAS TREE

The Fullerton fruitcake, diplomat crème

SANTA HAT

strawberry compôte, lavender crème, vanilla biscuit

BAUBLE

mango passion, milk chocolate, almond joconde

SNOW FOREST

ivory chocolate, crème cheese, citrus curd

REINDEER

crushed pecan, maple, chocolate mousse, vanilla tart

CRANBERRY MACARON

CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM

WITH TWO POTS OF TWG TEA OR BACHA COFFEE

▼: Vegetarian

THE  
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FESTIVE  
EXPRESSIONS  
AFTERNOON TEA

PESCATARIAN

SAVOURY

BOSTON LOBSTER, PUMPKIN GEL, KOHLRABI, NOMAD CAVIAR

SMOKED SALMON TROUT, PICKLED ONION, CHIVE, IKURA

VEGAN TUNA, SUMAC, GRAPEFRUIT, ESPELETTE PEPPER

ARTICHOKE, PIQUILLO PEPPER, BABA GANOUSH

TRADITIONAL CUCUMBER SANDWICH ▼

TRUFFLE EGG MAYONNAISE ▼

SWEET

CHRISTMAS TREE

The Fullerton fruitcake, diplomat crème

SANTA HAT

strawberry compôte, lavender crème, vanilla biscuit

BAUBLE

mango passion, milk chocolate, almond joconde

SNOW FOREST

ivory chocolate, crème cheese, citrus curd

REINDEER

crushed pecan, maple, chocolate mousse, vanilla tart

CRANBERRY MACARON

CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM

WITH TWO POTS OF TWG TEA OR BACHA COFFEE

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THE  
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FESTIVE  
EXPRESSIONS  
AFTERNOON TEA

NUT-FREE

SAVOURY

BOSTON LOBSTER, PUMPKIN GEL, KOHLRABI, NOMAD CAVIAR

SMOKED SALMON TROUT, PICKLED ONION, CHIVE, IKURA

TURKEY MADRAS, CRANBERRY, PROVOLONE

PROSCUITTO DI PARMA, MELON, ASIAGO, BALSAMIC

TRADITIONAL CUCUMBER SANDWICH ▼

TRUFFLE EGG MAYONNAISE ▼

SWEET

64% DARK CHOCOLATE CAKE

LIME MANGO PUDDING

CHOCOLATE-DIPPED STRAWBERRY

MIXED BERRIES CRÈME

DARK CHOCOLATE PRALINE

KAFFIR LIME TART

CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM

WITH TWO POTS OF TWG TEA OR BACHA COFFEE

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THE  
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FESTIVE  
EXPRESSIONS  
AFTERNOON TEA

GLUTEN-FREE

SAVOURY

BOSTON LOBSTER, PUMPKIN GEL, KOHLRABI, NOMAD CAVIAR

SMOKED SALMON TROUT, PICKLED ONION, CHIVE, IKURA

TURKEY MADRAS, CRANBERRY, PROVOLONE

PROSCUITTO DI PARMA, MELON, ASIAGO, BALSAMIC

TRADITIONAL CUCUMBER SANDWICH ▼

TRUFFLE EGG MAYONNAISE ▼

SWEET

RASPBERRY CHOCOLATE CAKE

MASCARPONE CRÈME BALSAMIC STRAWBERRY

MANGO PASSION PANNA COTTA

DARK CHOCOLATE PRALINE

GRANNY SMITH APPLE CRUMBLE

KAFFIR LIME TART

GLUTEN-FREE VEGAN SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM  
WITH TWO POTS OF TWG TEA OR BACHA COFFEE

▼: Vegetarian