

THE
LANDING
POINT

LUNAR EXPRESSIONS

AFTERNOON TEA

SAVOURY

MINI LOBSTER ROLL, PINEAPPLE AIOLI, NOMAD CAVIAR

ABALONE OTAH OTAH, XO SAUCE, IKURA

TUNA TATAKI, TORCHED CORN, PIQUILLO

POACHED CHICKEN, POMELO, SCALLION, CHILLI THREAD

CUCUMBER SANDWICH, MANDARIN GEL **v**

CURRY EGG MAYONNAISE, RED CHOUX PUFF **v**

SWEET

MORELLO CHERRY, CACAO SABLÉ BRETON, CASSIS CRÈMEUX

MANDARIN MOUSSE, SPICED PINEAPPLE, COCONUT FLOURLESS SPONGE

PISTACHIO FINANCIER, CREAM CHEESE MASCARPONE,
PISTACHIO PRALINE

ROSE SPONGE, PEACH COMPÔTE, JASMINE WHITE CHOCOLATE CRÈME

MADAGASCAR VANILLA MANGO MACARON

CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM

WITH TWO POTS OF TWG TEA OR BACHA COFFEE

v: Vegetarian

THE LANDING POINT

TWIG 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 25* | A GLASS OF ROSÉ 15*
A GLASS OF MOSCATO OR HOUSE WINE 12*

*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.

**THE
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LUNAR EXPRESSIONS

AFTERNOON TEA

VEGETARIAN

SAVOURY

GRILLED ARTICHOKE, PICKLED PINEAPPLE, QUINOA

PLANT-BASED SALMON, CITRUS, TONBURI

VEGAN TUNA, TORCHED CORN, PIQUILLO

EGGPLANT CAPONATA, DEHYDRATED TOMATO

CUCUMBER SANDWICH

CURRY TOFU SANDWICH

SWEET

MORELLO CHERRY, CACAO SABLÉ BRETON, CASSIS CRÈMEUX

MANDARIN MOUSSE, SPICED PINEAPPLE, COCONUT FLOURLESS SPONGE

PISTACHIO FINANCIER, CREAM CHEESE MASCARPONE,
PISTACHIO PRALINE

ROSE SPONGE, PEACH COMPÔTE, JASMINE WHITE CHOCOLATE CRÈME

MADAGASCAR VANILLA MANGO MACARON

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

**THE
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LUNAR EXPRESSIONS

AFTERNOON TEA

VEGAN

SAVOURY

GRILLED ARTICHOKE, PICKLED PINEAPPLE, QUINOA

PLANT-BASED SALMON, CITRUS, TONBURI

VEGAN TUNA, TORCHED CORN, PIQUILLO

EGGPLANT CAPONATA, DEHYDRATED TOMATO

CUCUMBER SANDWICH

CURRY 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 CLASSIC SCONES AND RAISIN SCONES,
NON-DAIRY CREAM AND STRAWBERRY JAM

WITH TWO POTS OF TWG TEA OR BACHA COFFEE

THE
LANDING
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LUNAR EXPRESSIONS

AFTERNOON TEA

DAIRY-FREE

SAVOURY

MINI LOBSTER ROLL, PINEAPPLE AIOLI, NOMAD CAVIAR

ABALONE OTAH OTAH, XO SAUCE, IKURA

TUNA TATAKI, TORCHED CORN, PIQUILLO

POACHED CHICKEN, POMELO, SCALLION, CHILLI THREAD

CUCUMBER SANDWICH, MANDARIN GEL ▼

CURRY EGG MAYONNAISE, RED CHOUX PUFF ▼

SWEET

KEY LIME BLACKBERRIES

MIXED BERRIES CRÈME

DARK CHOCOLATE RASPBERRY FUDGE CAKE

MANGO JELLY POMELO

COCONUT RASPBERRY

DARK CHOCOLATE PRALINE

GLUTEN-FREE VEGAN CLASSIC SCONES AND RAISIN SCONES,
NON-DAIRY CREAM AND STRAWBERRY JAM

WITH TWO POTS OF TWG TEA OR BACHA COFFEE

▼: Vegetarian

THE
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LUNAR EXPRESSIONS

AFTERNOON TEA

SHELLFISH-FREE

SAVOURY

GRILLED ARTICHOKE, PICKLED PINEAPPLE, QUINOA

PLANT-BASED SALMON, CITRUS, TONBURI

TUNA TATAKI, TORCHED CORN, PIQUILLO

POACHED CHICKEN, POMELO, SCALLION, CHILLI THREAD

CUCUMBER SANDWICH, MANDARIN GEL **v**

CURRY EGG MAYONNAISE, RED CHOUX PUFF **v**

SWEET

MORELLO CHERRY, CACAO SABLÉ BRETON, CASSIS CRÈMEUX

MANDARIN MOUSSE, SPICED PINEAPPLE, COCONUT FLOURLESS SPONGE

PISTACHIO FINANCIER, CREAM CHEESE MASCARPONE,
PISTACHIO PRALINE

ROSE SPONGE, PEACH COMPÔTE, JASMINE WHITE CHOCOLATE CRÈME

MADAGASCAR VANILLA MANGO MACARON

CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM

WITH TWO POTS OF TWG TEA OR BACHA COFFEE

v: Vegetarian

THE
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LUNAR EXPRESSIONS

AFTERNOON TEA

PESCATARIAN

SAVOURY

MINI LOBSTER ROLL, PINEAPPLE AIOLI, NOMAD CAVIAR

ABALONE OTAH OTAH, XO SAUCE, IKURA

GRILLED ARTICHOKE, PICKLED PINEAPPLE, QUINOA

VEGAN TUNA, TORCHED CORN, PIQUILLO

CUCUMBER SANDWICH, MANDARIN GEL **v**

CURRY EGG MAYONNAISE, RED CHOUX PUFF **v**

SWEET

MORELLO CHERRY, CACAO SABLÉ BRETON, CASSIS CRÈMEUX

MANDARIN MOUSSE, SPICED PINEAPPLE, COCONUT FLOURLESS SPONGE

PISTACHIO FINANCIER, CREAM CHEESE MASCARPONE,
PISTACHIO PRALINE

ROSE SPONGE, PEACH COMPÔTE, JASMINE WHITE CHOCOLATE CRÈME

MADAGASCAR VANILLA MANGO MACARON

CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM

WITH TWO POTS OF TWG TEA OR BACHA COFFEE

v: Vegetarian

THE
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LUNAR EXPRESSIONS

AFTERNOON TEA

NUT-FREE

SAVOURY

MINI LOBSTER ROLL, PINEAPPLE AIOLI, NOMAD CAVIAR

SEARED HOKKAIDO SCALLOP, IKURA

TUNA TATAKI, TORCHED CORN, PIQUILLO

POACHED CHICKEN, POMELO, SCALLION, CHILLI THREAD

CUCUMBER SANDWICH, MANDARIN GEL **v**

CURRY EGG MAYONNAISE, RED CHOUX PUFF **v**

SWEET

KEY LIME BLACKBERRIES

64% DARK CHOCOLATE CAKE

LIME MANGO PUDDING

CHOCOLATE-DIPPED STRAWBERRY

MIXED BERRIES CRÈME

DARK CHOCOLATE PRALINE

CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM

WITH TWO POTS OF TWG TEA OR BACHA COFFEE

v: Vegetarian

THE
LANDING
POINT

LUNAR EXPRESSIONS

AFTERNOON TEA

GLUTEN-FREE

SAVOURY

MINI LOBSTER ROLL, PINEAPPLE AIOLI, NOMAD CAVIAR

ABALONE OTAH OTAH, XO SAUCE

TUNA TATAKI, TORCHED CORN, PIQUILLO

POACHED CHICKEN, POMELO, SCALLION, CHILLI THREAD

CUCUMBER SANDWICH, MANDARIN GEL ▼

CURRY EGG MAYONNAISE, RED CHOUX PUFF ▼

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 CLASSIC SCONES AND RAISIN SCONES
CLOTTED CREAM AND STRAWBERRY JAM

WITH TWO POTS OF TWG TEA OR BACHA COFFEE

▼: Vegetarian