

THE LANDING POINT

WITH LOVE, FROM THE TROPICS

AFTERNOON TEA VEGETARIAN

SAVOURY

QUINOA

mango, vanilla bean, kohlrabi

VEGAN TUNA

espelette pepper, passion fruit, vanilla bean

EGGPLANT

passion fruit vanilla bean gelée, roasted pistachio

VEGAN SALMON

mango, jalapeno, tonburi

CUCUMBER

passion fruit v

PRESSED TOFU

mango, passion fruit v

SWEET

EXOTIC

mango passion fruit curd, milk chocolate, vanilla almond joconde

TRIFLE

coconut, mango cubes, pandan chiffon, gula melaka

PASSION

guanaja chocolate, almond chocolate, passion fruit crème

TART

vanilla frangipane, mango cardamom, pistachio crème

TRIO

vanilla financier, mango crèmeux, raspberry ginger flower

MACARON

vanilla, white chocolate, mango, passion fruit

CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM

A MANGO MIMOSA AND A POT OF TWG TEA OR BACHA COFFEE

Two days' prior notice is required for special dietary requests.

THE
LANDING
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WITH LOVE,
FROM THE TROPICS
AFTERNOON TEA
VEGAN

SAVOURY

QUINOA

mango, vanilla bean, kohlrabi

VEGAN TUNA

espelette pepper, passion fruit, vanilla bean

EGGPLANT

passion fruit & vanilla bean gelee, roasted pistachio

VEGAN SALMON

mango, jalapeno, tonburi

CUCUMBER

passion fruit v

PRESSED TOFU

mango, passion fruit v

SWEET

KEY LIME BLACKBERRIES

COCONUT RASPBERRY

DARK CHOCOLATE RASPBERRY FUDGE CAKE

MIXED BERRIES CRÈME

MANGO JELLY POMELO

DARK CHOCOLATE PRALINE

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

A MANGO MIMOSA AND A POT OF TWG TEA OR BACHA COFFEE

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THE LANDING POINT

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AFTERNOON TEA
GLUTEN-FREE

SAVOURY

LOBSTER

mango, vanilla bean, kohlrabi, caviar

HOKKAIDO SCALLOP

espelette pepper, passion fruit, vanilla bean, tobiko

DUCK RILLETTES

passion fruit vanilla bean gelée, dehydrated prune, roasted pistachio

SMOKED SALMON TROUT

mango, jalapeno, ikura

CUCUMBER

passion fruit v

CAGE-FREE EGG

truffle v

SWEET

RASPBERRY CHOCOLATE CAKE

MASCARPONE CRÈME BALSAMIC STRAWBERRY

DARK CHOCOLATE PRALINE

MANGO PASSION PANNA COTTA

KAFFIR LIME TART

GRANNY SMITH APPLE CRUMBLE

GLUTEN-FREE VEGAN SCONES, CLOTTED CREAM AND STRAWBERRY JAM

A MANGO MIMOSA AND A POT OF TWG TEA OR BACHA COFFEE

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THE
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FROM THE TROPICS

AFTERNOON TEA
NUT-FREE

SAVOURY

LOBSTER

mango, vanilla bean, kohlrabi, caviar

HOKKAIDO SCALLOP

espelette pepper, passion fruit, vanilla bean, tobiko

DUCK RILLETTES

passion fruit vanilla bean gelée, dehydrated prune

SMOKED SALMON TROUT

mango, jalapeno, ikura

CUCUMBER

passion fruit, cream cheese v

CAGE-FREE EGG

truffle v

SWEET

64% DARK CHOCOLATE CAKE

LIME MANGO PUDDING

CHOCOLATE-DIPPED STRAWBERRY

MIXED BERRIES CRÈME

KAFFIR LIME TART

DARK CHOCOLATE PRALINE

CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM

A MANGO MIMOSA AND A POT OF TWG TEA OR BACHA COFFEE

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THE LANDING POINT

WITH LOVE, FROM THE TROPICS

AFTERNOON TEA

DAIRY-FREE

SAVOURY

LOBSTER

mango, vanilla bean, kohlrabi, caviar

HOKKAIDO SCALLOP

espelette pepper, passion fruit, vanilla bean, tobiko

DUCK RILLETTES

passion fruit vanilla bean gelée, dehydrated prune, roasted pistachio

SMOKED SALMON TROUT

mango, jalapeno, ikura

CUCUMBER

passion fruit v

CAGE-FREE EGG

truffle v

SWEET

KEY LIME BLACKBERRIES

COCONUT RASPBERRY

DARK CHOCOLATE RASPBERRY FUDGE CAKE

MIXED BERRIES CRÈME

MANGO JELLY POMELO

DARK CHOCOLATE PRALINE

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

A MANGO MIMOSA AND A POT OF TWG TEA OR BACHA COFFEE

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THE LANDING POINT

WITH LOVE, FROM THE TROPICS

AFTERNOON TEA

SHELLFISH-FREE

SAVOURY

QUINOA

mango, vanilla bean, kohlrabi

TUNA

espelette pepper, passion fruit, vanilla bean, tobiko

DUCK RILLETTES

passion fruit vanilla bean gelée, dehydrated prune, roasted pistachio

SMOKED SALMON TROUT

mango, jalapeno, ikura, granola

CUCUMBER

passion fruit, cream cheese v

CAGE-FREE EGG

truffle v

SWEET

EXOTIC

mango passion fruit curd, milk chocolate, vanilla almond joconde

TRIFLE

coconut, mango cubes, pandan chiffon, gula melaka

PASSION

guanaja chocolate, almond chocolate, passion fruit crème

TART

vanilla frangipane, mango cardamom, pistachio crème

TRIO

vanilla financier, mango crèmeux, ginger flower

MACARON

vanilla yoghurt, white chocolate, mango, passion fruit

CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM

A MANGO MIMOSA AND A POT OF TWG TEA OR BACHA COFFEE

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THE LANDING POINT

WITH LOVE, FROM THE TROPICS

AFTERNOON TEA
PESCATARIAN

SAVOURY

LOBSTER

mango, vanilla bean, kohlrabi, caviar

HOKKAIDO SCALLOP

espelette pepper, passion fruit, vanilla bean, tobiko

EGGPLANT

passion fruit & vanilla bean gelee, roasted pistachio

SMOKED SALMON TROUT

mango, jalapeno, ikura, granola

CUCUMBER

passion fruit v

CAGE-FREE EGG

truffle, charcoal sesame bun v

SWEET

EXOTIC

mango passion fruit curd, milk chocolate, vanilla almond joconde

TRIFLE

coconut, mango cubes, pandan chiffon, gula melaka

PASSION

guanaja chocolate, almond chocolate, passion fruit crème

TART

vanilla frangipane, mango cardamom, pistachio crème

TRIO

vanilla financier, mango crèmeux, ginger flower

MACARON

vanilla yoghurt, white chocolate, mango, passion fruit

CLASSIC SCONES AND RAISIN SCONES, CLOTTED CREAM AND JAM

A MANGO MIMOSA AND A POT OF TWG TEA OR BACHA COFFEE

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THE LANDING POINT

WITH LOVE, FROM THE TROPICS AFTERNOON TEA

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

A FLUTE OF VEUVE CLICQUOT CHAMPAGNE 20*

A GLASS OF WHISPERING ANGEL ROSÉ 15*

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

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