

THE
LANDING
POINT

FESTIVE
EXPRESSIONS

AFTERNOON TEA

SAVOURY

Boston Lobster, Sunchoke, Granny Smith Apple, Caviar

Prosciutto Ham, Melon Gel, Fresh Fig

Turkey Makhani, Tamarind Cucumber Raita, Curry Leaves

Atlantic Trout, Crab Meat, Horseradish Cream, Ikura

Cucumber Sandwich, Feta Cream Cheese

Truffle Egg Mayonnaise, Chives, Hokkaido Bread

SWEET

CLASSIC FRUITCAKE

The Fullerton Fruitcake, Diplomat Crème

SANTA'S HAT

Strawberry Compôte, Lavender Crème, Vanilla Biscuit

FESTIVE CHEESECAKE

Festive Spice, Cream Cheese, Crunch

MANGO PASSION TART

Mango & Passion Fruit Curd, Vanilla Tart, Meringue, Almond Cream

CHOUX FORÊT NOIRE

Chocolate Crémeux, Sour Cherry, Whipped Vanilla Ganache

RASPBERRY ROSE MACARON

GOLDEN SCONES AND RAISIN SCONES

Clotted Cream and Strawberry Jam

A SERVING OF COFFEE OR TEA

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.

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.

1910

Reminiscent of freshly picked wild strawberries served with heavy cream.

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, HOUSE RED OR WHITE WINE 10⁺⁺

Menu is subject to change without prior notice. Two days' prior notice is required for special dietary requests.

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VEGAN

SAVOURY

Butternut, Quinoa, Orange Fig Gel

Vegan Tuna, Sunchoke, Candied Beets

Artichoke, Chickpea, Piquillo, Kalamata Olive

Vegan Salmon, Granny Smith Apple, Tonburi

Roma Tomato, Roasted Zucchini, Arugula Sandwich

Cucumber 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

Non-Dairy Cream & Strawberry Jam

A SERVING OF COFFEE OR TEA

**THE
LANDING
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**FESTIVE
EXPRESSIONS**

AFTERNOON TEA

NUT-FREE

SAVOURY

Boston Lobster, Sunchoke, Granny Smith Apple, Caviar

Prosciutto Ham, Melon Gel, Fresh Fig

Artichoke, Chickpea, Piquillo, Kalamata Olive

Smoked Salmon Trout, Crab Meat, Horseradish Cream, Ikura

Cucumber Sandwich, Feta Cream Cheese

Truffle Egg Mayonnaise, Chives, Hokkaido Bread

SWEET

64% Dark Chocolate Cake

Lime Mango Pudding

Chocolate-Dipped Strawberry

Mixed Berries Crème

Dark Chocolate Praline

Lemon Lime Chocolate Tart

GOLDEN SCONES AND RAISIN SCONES

Clotted Cream and Strawberry Jam

A SERVING OF COFFEE OR TEA

THE
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FESTIVE
EXPRESSIONS

AFTERNOON TEA

GLUTEN-FREE

SAVOURY

Boston Lobster, Sunchoke, Granny Smith Apple, Caviar

Prosciutto Ham, Melon Gel, Fresh Fig

Turkey Makhani, Tamarind Cucumber Raita, Curry Leaves

Smoked Salmon Trout, Crab Meat, Horseradish Cream

Cucumber Sandwich, Feta Cream Cheese

Truffle Egg Mayonnaise, Chives

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 Strawberry Jam

A SERVING OF COFFEE OR TEA