

**THE
LANDING
POINT**

Pink Expressions Afternoon Tea

An Afternoon Indulgence for a Good Cause

In conjunction with Breast Cancer Awareness Month, we are donating a portion of the proceeds from each Afternoon Tea set to Breast Cancer Foundation, in support of its mission to raise awareness and promote early detection of breast cancer. We thank you for your contribution to this annual initiative!

Monday to Thursday

3.00 p.m. to 5.30 p.m.

68 per adult; 34 per child (six to 11 years old)

Friday

3.00 p.m. to 5.30 p.m.

73 per adult; 36 per child (six to 11 years old)

Saturday and Sunday

First seating: 12.00 p.m. to 2.30 p.m.

Second seating: 3.30 p.m. to 6.00 p.m.

73 per adult; 36 per child (six to 11 years old)

Add to your enjoyment...

Veuve Clicquot Champagne, 20 per flute

Classic Singapore Sling, 20 per glass

The PALE Rose Wine or Moscato, 15 per glass

Gin & Tonic, 12 per glass

Additional Bacha Coffee, 10 per serving

Additional TWG Tea, 8 per serving

Prices are stated 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 dietary requests.



Menu

*Inclusive of a one-time serving of afternoon tea items and
a pot of TWG Tea or Bacha Coffee*

SAVOURY

Poached Boston Lobster, Beetroot, Nomad Caviar
Beet-cured Salmon Trout, Grenadine Pickled Onion, Tobiko
Seared Sumac Tuna, Citrus, Ikura
Roasted Prime Beef, Pickled Red Cabbage, Gouda
Cucumber Sandwich, Dehydrated Cherry Tomato ✓
Egg Salad, Truffle, Chive, Charcoal Sesame Bun ✓

SWEET

Strawberry Jelly, Lavender Crème, Vanilla Chiffon
Lychee Mousse, Rose Compote, Almond Financier
Orange Lavender Madeleine, Ivory Chocolate, Fresh Flowers
Pistachio Crème, Mascarpone Mousse, Almond Ivory Chocolate
Pomegranate Macaron
Heart-shaped Ivory Praline
Classic Scones and Raisin Scones
Clotted Cream and Jam

✓ - Vegetarian



Vegan Menu

*Inclusive of a one-time serving of afternoon tea items and
a pot of TWG Tea or Bacha Coffee*

SAVOURY

Quinoa, Cranberry, Cucumber, Vegan Cup

Vegan Tuna, Chickpea Sandwich

Plant-based Salmon, Citrus

Grilled Zucchini, Piquillo Pepper, Artichoke Puree

Cucumber Sandwich, Dehydrated Tomato

Egg Salad, Truffle, Chive

SWEET

Key Lime Blackberries

Mixed Berries Crème

Coconut Raspberry

Dark Chocolate Raspberry Fudge Cake

Mango Jelly Pomelo

Mandarin Orange Yuzu

Classic Scones and Raisin Scones

Clotted Cream and Jam

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



Vegetarian Menu

*Inclusive of a one-time serving of afternoon tea items and
a pot of TWG Tea or Bacha Coffee*

SAVOURY

Quinoa, Cranberry, Cucumber, Vegan Cup

Vegan Tuna, Chickpea Sandwich

Plant-based Salmon, Citrus

Grilled Zucchini, Piquillo Pepper, Artichoke Puree

Cucumber Sandwich, Dehydrated Tomato

Egg Salad, Truffle, Chive

SWEET

Strawberry Jelly, Lavender Crème, Vanilla Chiffon

Lychee Mousse, Rose Compote, Almond Financier

Orange Lavender Madeleine, Ivory Chocolate, Fresh Flowers

Pistachio Crème, Mascarpone Mousse, Almond Ivory Chocolate

Pomegranate Macaron

Heart-shaped Ivory Praline

Classic Scones and Raisin Scones

Clotted Cream and Jam

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



Gluten-free Menu

*Inclusive of a one-time serving of afternoon tea items and
a pot of TWG Tea or Bacha Coffee*

SAVOURY

Poached Boston Lobster, Beetroot, Nomad Caviar
Beet-cured Salmon Trout, Grenadine Pickled Onion, Tobiko
Seared Sumac Tuna, Citrus, Ikura Roe
Grilled Zucchini, Piquillo, Artichoke Puree
Cucumber Sandwich, Dehydrated Cherry Tomato **V**
Egg Salad, Truffle, Chive **V**

SWEET

Raspberry Chocolate Cake
Mascarpone Crème, Balsamic Strawberries
Ice Gem Lemon Meringue Tart
Mango Passion Panna Cotta
Cherry Blossom Macaron
Granny Smith Apple Crumble

V - Vegetarian

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FOR SPECIAL DIETARY REQUESTS.



Nut-free Menu

*Inclusive of a one-time serving of afternoon tea items and
a pot of TWG Tea or Bacha Coffee*

SAVOURY

Poached Boston Lobster, Beetroot, Nomad Caviar
Beet-cured Salmon Trout, Grenadine Pickled Onion, Tobiko
Seared Sumac Tuna, Citrus, Ikura
Grilled Zucchini, Piquillo Pepper, Artichoke Puree
Cucumber Sandwich, Dehydrated Cherry Tomato **V**
Egg Salad, Truffle, Chive, Charcoal Bun **V**

SWEET

Pineapple Passion Panna Cotta
Lime Mango Pudding
Chocolate-dipped Strawberry
Orange Mascarpone Crème
Dark Chocolate Praline
Apple Cinnamon Compote

Classic Scones and Raisin Scones
Clotted Cream and Jam

V - Vegetarian

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FOR SPECIAL DIETARY REQUESTS



Dairy-free Menu

*Inclusive of a one-time serving of afternoon tea items and
a pot of TWG Tea or Bacha Coffee*

SAVOURY

Poached Boston Lobster, Beetroot, Nomad Caviar
Beet-cured Salmon Trout, Grenadine Pickled Onion, Tobiko
Seared Sumac Tuna, Citrus, Ikura
Grilled Zucchini, Piquillo Pepper, Artichoke Puree
Cucumber Sandwich, Dehydrated Cherry Tomato **V**
Egg Salad, Truffle, Chive **V**

SWEET

Key Lime Blackberries
Mixed Berries Crème
Coconut Raspberry
Dark Chocolate Raspberry Fudge Cake
Mango Jelly Pomelo
Mandarin Orange Yuzu

Classic Scones and Raisin Scones
Non-dairy Cream and Strawberry Jam

V - Vegetarian

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FOR SPECIAL DIETARY REQUESTS



Pescatarian Menu

*Inclusive of a one-time serving of afternoon tea items and
a pot of TWG Tea or Bacha Coffee*

SAVOURY

Poached Boston Lobster, Beetroot, Nomad Caviar
Beet-cured Salmon Trout, Grenadine Pickled Onion, Tobiko
Seared Sumac Tuna, Citrus, Ikura
Grilled Zucchini, Piquillo Pepper, Artichoke Puree
Cucumber Sandwich, Dehydrated Cherry Tomato **V**
Egg Salad, Truffle, Chive **V**

SWEET

Strawberry Jelly, Lavender Crème, Vanilla Chiffon
Lychee Mousse, Rose Compote, Almond Financier
Orange Lavender Madeleine, Ivory Chocolate, Fresh Flowers
Pistachio Crème, Mascarpone Mousse, Almond Ivory Chocolate
Pomegranate Macaron
Heart-shaped Ivory Praline
Classic Scones and Raisin Scones
Clotted Cream and Jam

V - Vegetarian

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No-shellfish Menu

*Inclusive of a one-time serving of afternoon tea items and
a pot of TWG Tea or Bacha Coffee*

SAVOURY

Smoked Chicken, Avocado, Compressed Watermelon

Duck Rillettes, Berry Crème Fraîche, Blinis

Grilled Zucchini, Piquillo Pepper, Artichoke Puree

Roasted Prime Beef, Pickled Red Cabbage, Gouda

Cucumber Sandwich, Dehydrated Cherry Tomato **V**

Egg Salad, Truffle, Chive **V**

SWEET

Strawberry Jelly, Lavender Crème, Vanilla Chiffon

Lychee Mousse, Rose Compote, Almond Financier

Orange Lavender Madeleine, Ivory Chocolate, Fresh Flowers

Pistachio Crème, Mascarpone Mousse, Almond Ivory Chocolate

Pomegranate Macaron

Heart-shaped Ivory Praline

Classic Scones and Raisin Scones

Clotted Cream and Jam

V - Vegetarian

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TWG TEA

CRÈME BRÛLÉE

Green tea with subtle bouquets of red fruits and strawberries, evoking the flavour of crème brûlée.

CHOCOLATE EARL GREY

Rich, 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 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 and a stronger aroma.

HAPPY GIANDUJA

Warm and nutty, this exclusive Arabica blend radiates overtones of sweet Italian hazelnut.

SIDAMO MOUNTAIN

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

Bright notes of fresh and dried fruits and the zest of ripe citrus.

BARAKA DECAFFEINATED

Decaffeinated Arabica coffee with notes of smooth dark chocolate and accents of orange.

CLASSIC BLEND

ESPRESSO

Full-flavoured, concentrated shot of coffee.

MACCHIATO

Traditional espresso topped with a dollop of microfoam milk.

CAPPUCCINO

Made with more foam than a latte, resulting in a more coffee-forward taste.

LATTE

Espresso topped with a thin layer of microfoam milk.

FLAT WHITE

The signature stronger taste of a cappuccino, with a latte's lack of foam.

