

SINGAPORE GRAND PRIX WEEKEND

Expressions
Afternoon Tea

THE LANDING POINT

Friday, 30 September 2022

3.00 p.m. to 5.30 p.m.

75 per adult

38 per child (6 to 11 years old)

Saturday and Sunday, 1 and 2 October 2022

12.00 p.m. to 2.00p.m. (1st seating)

3.00 p.m. to 5.00 p.m. (2nd seating)

75 per adult

38 per child (6 to 11 years old)

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Live piano performance daily at The Landing Point.

PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES. MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. OUR STAFF WILL BE PLEASED TO ASSIST WITH SPECIAL DIETARY REQUIREMENTS.



Menu

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY

Searched Tuna Tataki, Pickled Ginger, Shio Kombu Powder
Smoked Salmon, Crabmeat, Pickled Onion, Avruga Caviar, Saffron Crouton
Atlantic Scallop, Citrus Fruits Salsa, Tomato Tartlet, Cress
Duck Rillettes, Smoked Duck from the Landes Region
Chives Egg Truffle Mayonnaise, Charcoal Choux Puff
Roasted Prime Beef, Cornichon, Pickled Mustard, Brioche

SWEET

Egg Kaya Toast
Ice Gem Lemon Tart
Lavender Chocolate Baked Tart
Caramel Passion Marie Biscuit
Victoria Strawberry Lemon Ivory Chocolate
Nyonya Trifle
Grand Prix Macaron

Classic and Raisin Scones

Menu

VEGAN & VEGETARIAN

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY

Omni Luncheon, Smoked Tomato Jam, Wholemeal Bread
Quinoa Wrapped, Unimeat, Cheese and Guacamole
Cucumber, Hummus Sandwich
Roasted Portobello Mushroom, Piquillo
Grilled Artichoke and Dehydrated Cherry Tomato Sandwich
Vegan Tuna Sandwich

SWEET

Key Lime Blackberries
Mixed Berries Crème
Coconut Raspberry
Dark Chocolate Raspberry Fudge Cake
Mango Jelly Pomelo Basil
Dark Chocolate Nama

Classic and Raisin Scones

PLEASE NOTE THAT 2 DAYS' PRIOR NOTICE IS REQUIRED FOR SPECIAL DIETARY REQUESTS.
PREPAYMENT WILL BE REQUESTED UPON RECEIVING YOUR RESERVATION.

Menu

GLUTEN-FREE

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY

Seared Tuna Tataki, Pickled Ginger, Shio Kombu Powder
Smoked Salmon, Crabmeat, Pickled Onion, Avruga Caviar
Atlantic Scallop, Citrus Fruits Salsa, Cress
Duck Rillettes, Smoked Duck from the Landes Region
Chives Egg Truffle Mayonnaise
Roasted Prime Beef, Cornichon, Pickled Mustard

SWEET

Raspberry Chocolate Cake
Mascarpone Crème, Balsamic Strawberries
Matcha Praline
Kaffir Lime Tart
Mango Passion Panna Cotta
Granny Smith Apple Crumble

Classic and Raisin Scones

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Menu

NON-DAIRY

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY

Searched Tuna Tataki, Pickled Ginger, Shio Kombu Powder
Smoked Salmon, Crabmeat, Pickled Onion, Avrugia Caviar
Atlantic Scallop, Citrus Fruits Salsa, Cress
Duck Rillettes & Smoked Duck from the Landes Region
Chives Egg Truffle Mayonnaise
Roasted Prime Beef, Cornichon, Pickled Mustard

SWEET

Key Lime Blackberries
Mixed Berries Crème
Coconut Raspberry
Dark Chocolate Raspberry Fudge Cake
Mango Jelly Pomelo Basil
Dark Chocolate Nama

Classic and Raisin Scones

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Menu

PESCATARIAN

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY

Searched Tuna Tataki, Pickled Ginger, Shio Kombu Powder

Smoked Salmon, Crabmeat, Pickled Onion, Avrugia Caviar

Atlantic Scallop, Citrus Fruits Salsa, Cress

Tiger Prawn, Stone Fruits served with mango Passion Fruit Sauce

Chives Egg Truffle Mayonnaise

Traditional Cucumber Sandwich, Dill Ricotta, Dehydrated Cherry Tomato

SWEET

Egg Kaya Toast

Ice Gem Lemon Tart

Lavender Chocolate Baked Tart

Caramel Passion Marie Biscuit

Victoria Strawberry Lemon Ivory Chocolate

Nonya Trifle

Classic and Raisin Scones

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Menu

NO SHELLFISH

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY

Duck Rillettes, Smoked Duck from the Landes Region
Chives Egg Truffle Mayonnaise
Roasted Prime Beef, Cornichon, Pickled Mustard
Roasted Chicken, Espelette Chilli, Mango Salsa
Traditional Cucumber Sandwich, Dill Ricotta,
Dehydrated Cherry Tomato

SWEET

Egg Kaya Toast
Ice Gem Lemon Tart
Lavender Chocolate Baked Tart
Caramel Passion Marie Biscuit
Victoria Strawberry Lemon Ivory Chocolate
Nyonya Trifle

Classic and Raisin Scones

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PREPAYMENT WILL BE REQUESTED UPON RECEIVING YOUR RESERVATION.

Menu

NO NUTS

*Inclusive of a one-time serving of afternoon tea items
and a cup of TWG tea or Bacha coffee*

SAVOURY

Searched Tuna Tataki, Pickled Ginger, Shio Kombu Powder
Smoked Salmon, Crabmeat, Pickled Onion, Avruga Caviar
Atlantic Scallop, Citrus Fruits Salsa, Cress
Duck Rillettes, Smoked Duck from the Landes Region
Chives Egg Truffle Mayonnaise
Roasted Prime Beef, Cornichon, Pickled Mustard

SWEET

Lime Mango Pudding
Chocolate Dipped Strawberry
Dark Chocolate Cake
Kaffir Lime Tart
Mixed Berries Crème
Macaron

Classic and Raisin Scones

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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

Imbued with rich notes of fresh and dried fruits and the zest of ripe citrus.

BARAKA DECAFFEINATED

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

CLASSIC BLEND

ESPRESSO

Full-flavoured, concentrated form of coffee that is served in shots.

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.

TWG TEA

CRÈME BRÛLÉE

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

CHOCOLATE EARLY 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.