THE CLIFFORD PIER
SINGAPORE
1933

New Year's Eve Feast

with live band performance

31 December 2026 | 7.00 p.m. to 11.00 p.m.

S$348 per adult, S$198* per child (six to 11 years old), inclusive of free-flowing selected non-alcoholic beverages*

S$578 per adult, inclusive of free-flowing champagne and selected alcoholic beverages*

Includes access to The Clifford Pier's Countdown Party

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

CAVIAR BAR

Nomad Caviar
Japanese Shoyu Ikura
Avruga Caviar
Assorted Flying Fish Tobiko
Truffle 'Tonburi' Caviar ♦

Blini, Cracker, Sour Cream, Chive, Shallot, Grated Egg

SEAFOOD GEM ON ICE

Alaskan Crab
Poached Maine Lobster
Sea Urchin
Half-shell Scallop
Snow Crab
Poached Prawn
Mussel
Hard-shell Clam

Lemon Wedge, Lime Wedge, Tabasco, Cocktail Sauce,
Lime Chilli Dressing, Wasabi Aioli, Spicy Horseradish Chilli Sauce

♦ Vegetarian Option

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GRANA PADANO CHEESE WHEEL SALAD BAR

Toscano Kale
Romaine Lettuce
Arugula
Red Oak
Coral Lettuce
Crystal Lettuce
Endive
Yellow Frisée

Smoked Trout, Cold Water Shrimp, Bacon Bits P, Smoked Duck Breast, Corn Kernel, Cherry Tomato, Cucumber, Red Onion, Capsicum, Broccoli, Grilled Pepper, Roasted Zucchini, Organic Sweet Potato, Quinoa, Pumpkin Seed, Chia Seed, Flax Seed, Pecan Nut, Almond, Walnut, Macadamia Nut

Caesar Dressing, Raspberry Dressing, Passion Fruit Dressing, Yuzu Kumquat Dressing, Avocado Oil, Extra Virgin Olive Oil, Aged Balsamic Vinegar

LOCALLY GROWN MICRO CRESS & EDIBLE FLOWERS

Shiso Purple
Coriander Cress
Pea Tendril
Wheatgrass
Ajuga Flower
Torenia Flower
Marigold Flower
Egyptian Star Flower

APPETISER

Pickled Mackerel, Giardiniera Vegetable, Baby Fennel, Sand Carrot
Salmon Tartare, Espelette Pepper, Salted Lemon, Shallot, Sour Cream
Marinated Baby Octopus, Coriander, Sesame, Cucumber, Chilli Vinaigrette
Smoked Tuna, Truffle Cream, Lovage Oil

SASHIMI

Whole Yellowfin Tuna
Norwegian Salmon
Amberjack
Hokkaido Scallop
Octopus Leg

Assortment of Sushi and Maki Rolls

Pickled Ginger, Wasabi, Shoyu

P Contains Pork

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CHARCUTERIE & CHEESE

Parmigiano Reggiano
Pecorino
Tomme de Savoie
Gorgonzola
Bleu d'Auvergne
Manchego
Mimolette
Comté
Tête de Moine
Asiago
Camembert
Burrata Cheese
Buffalo Mozzarella

Grissini, Sesame Lavosh, Assorted Cracker, Black Fig, Strawberry, Grape, Dried Fruits, Nuts, Acacia Honey, Honeycomb, Aged Balsamic, Fruit Preserves

100% Acorn-fed Ibérico Bellota Ham on Stand
Prosciutto di Parma P
Duroc Pork Serrano P
Pork Chorizo P
Bastides Sausage P
Casalingo Salami P
Black Pepper Saucisson
Saucisson aux Herbes
Truffle Chicken Salami

Cornichon, Silver Onion, Assorted Mustards, Pickled Vegetable, Olive, Cantaloupe Melon, Heirloom Tomato, Aged Balsamic

SOUP

Lobster Bisque
Double Boiled Herbal Oxtail Soup
Honeycomb Tripe, Tendon, Radish

Selection of Artisanal Bread
Butter, Extra Virgin Olive Oil, Balsamic Vinegar

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ASIAN

Baby Abalone Fried Rice, Pork Char Siew, Sea Prawn, X.O. Chilli Sauce P
Crab Meat Braised Ee Fu Noodle, Yellow Chive, Silver Sprout S
Singapore Chili Crab, Golden Mantou
Sarawak Black Pepper Wagyu Beef Cube, Charred Capsicum
Steamed Chilean Sea Bass, Preserved Radish & Celtuce, Superior Soya Sauce
Braised Pork Trotter, Sea Cucumber, Mushroom
Broccolini, Mushroom, Oyster Sauce S

NOODLE STATION

Pier's Laksa
Foie Gras, Bamboo Lobster, Akagai Clam, Sea Prawn, Laksa Noodle,
Quail Egg, Bean Sprout, Fish Cake, Bean Curd Puff
Sambal Onion, Sakura Ebi, Dehydrated Laksa Leaf

CHINESE ROAST

Suckling Pig
Pork Belly Char Siew
Crispy Pork Belly
Dang Gui Roasted Duck
Scallop Broth Poached Chicken
Ginger & Pandan Infused Fragrant Rice
Dark Soya Sauce, Chilli Sauce, Ginger Purée, Plum Sauce, Cucumber, Tomato

WESTERN

Orecchiette Pasta, Pizzutello Tomato, Parmigiano Reggiano, Pink Sauce
Pan-Roasted Norwegian Salmon, Creamy Spinach
Grilled Chicken Thigh, Mushroom Ragout, Green Peppercorn Sauce
Roasted Winter Vegetable, Herb Butter
Truffle Potato Mousseline ♦

♦ Vegetarian Option P Contains Pork S Seafood

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CARVING STATION

Slow Roasted Wagyu Beef Steamship
Roasted Garlic, Burnt Onion, Assorted Mustards, Au Jus

Ember Grilled 36 Hours Sous Vide Beef Short Rib
Pickled White Radish, Ginger Bud, Lingonberry Compote, Brown Sauce

Pork Belly Porchetta & Bourbon Glazed Pork Spare Rib P
Chicharrón, Garlic Sesame Gremolata, Smokey Pork Jus

Salt Crusted Whole Locally Farmed Sea Bass
Rosemary, Lime Wedge, Lemon Wedge, Choron Sauce

Acquerello Risotto
Winter Black Truffle, Brillat-Savarin Cheese, Local Farm Hybrid Mushroom, Maitake Mushroom, Truffle Cream, Sous Vide Cage-Free Egg

INDIAN

HOT CHAFFIN

Egg Biryani Rice
Signature Goan Fish Curry
Tandoori Chicken Leg
Cabbage & Chana Dhal
Yellow Dhal

Naan Bread, Roti Prata, Papadum, Chutney, Raita, Pickles

LIVE STATION

Slow-roasted Whole Hariyali Suckling Lamb
Mint Yoghurt, Bombay Onion, Lime Wedge

KIDS COUNTER

Chicken Nugget, Tomato Ketchup
Beef Meatball, Tomato Sauce
Battered Barramundi Fish Finger, French Fries, Tartar Sauce
Macaroni & Cheese

P Contains Pork

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SWEET INDULGENCE

Coffee Citrus Caramel
Ondeh Cheesecake
Chocolate Hazelnut Praline
Enchanted Black Forest
Strawberry Lavender
Passion Fruit Mango
Earl Grey Orange
Dark Chocolate Hazelnut Choux Puff
Assortment Nonya Kueh
Pandan Chiffon Cake
Dark Chocolate Shooter
Lemon Yuzu Tart
Madagascar Vanilla Crème Brûlée
Alphonso Mango Panna Cotta, Berry
Salted Caramel Chocolate Tart
Cinnamon Red Wine Poached Pear

CONFECTIONERY

Raspberry Chocolate Hazelnut
Caramel Chocolate Almond
Assortment of Macarons, Pralines and Candy

WARM DESSERT

Butter Brioche Pudding, Vanilla Sauce
Fondant au Chocolat, Berry Compote

LIVE STATION

Snow Kiss
Yoghurt Raspberry Meringue, Lime Gel, Strawberry Crémeux
Vanilla Chantilly Cream, Berry, Yuzu Chocolate Snow