

Party at the Pier

9 AUGUST 2025

6.00 P.M. TO 10.00 P.M. | LAST POUR AT 9.30 P.M.

195⁺⁺ per adult; 125⁺⁺ per child (six to 11 years of age),
inclusive of free-flowing chilled juices and soft drinks

269⁺⁺ per adult, inclusive of free-flowing Veuve Clicquot champagne,
house wine, beers and house spirits

- WITH SPECIAL EXPERIENCES -

Live band performance and live screening of the National Day Parade
Access to The Clifford Pier's al fresco terrace for fireworks viewing

TO START

SEAFOOD ON ICE

MAINE LOBSTER • ALASKAN KING CRAB
POACHED PRAWN • HALF-SHELL SCALLOP
MUSSEL • HARD CLAM

*Tabasco, Sweet Chilli Dressing, Spicy Horseradish Dip, Wasabi Mayonnaise,
Lemon and Lime Wedge*

PASS-AROUND SNACKS

PINK SNAPPER 'IKAN BAKAR'

Crispy Shrimp, Sambal 'Kam Heong', Assam Dip, Shallots, Sodhi Foam

IBÉRICO PORK SATAY

Pineapple Salsa, Creamy Peanut Sauce, Crispy 'Ketupat',
Shallots, Calamansi

MAKE-YOUR-OWN KUEH PIE TEE

CRISP PASTRY CUP WITH VEGETABLE FILLING

Sea Prawn, Braised Jicama, Shredded Egg, Local Lettuce,
Silver Sprouts, Crushed Peanuts, Crispy Tempura Bits, Coriander

Chilli Sauce, Sweet Soy Sauce

SOUP

PORK SPARE RIB BAK KUT TEH

Chinese Dough Fritters

MUTTON KAMBING SOUP

Fried Shallots, Cilantro

BREAD

MINI BAGUETTE • BRIOCHE • SOURDOUGH

SALAD BAR

CAESAR SALAD IN GRANA PADANO WHEEL

BASE

Toscana Kale • Romaine Lettuce • Crystal Lettuce
Coral Lettuce • Red Oak Lettuce • Arugula

SUPPLEMENTS & TOPPINGS

Smoked Trout • Cold Water Shrimp • Smoked Duck Breast
Cherry Tomato • Semi-dried Tomato • Grilled Pepper
Red Onion • Cucumber • Carrot • Sweet Corn Kernel
Olives • Bacon Bits • Croutons • Grissini • Sesame Lavosh

DRESSING

Mangosteen Beetroot Vinaigrette • Passion Fruit Dressing
Sesame Dressing • Wafu Dressing • Caesar Dressing
Aged Balsamic Vinegar • Extra Virgin Olive Oil

HARVEST-IT-YOURSELF HERB & MICROGREEN GARNISH

Purple Shiso • Red Amaranth • Coriander Cress
Lemon Balm • Pea Tendril • Wheatgrass

LOCAL FRUIT ROJAK SALAD

Guava • Honey Pineapple • Jicama • Cucumber • Green Mango
Chinese Dough Fritter • Dried Cuttlefish • Fried Bean Curd Puff
Crushed Peanuts • Sesame Seeds

Rojak Sauce, Chilli Paste, Lime Juice

STRAITS-BORN CRAB CREATIONS

SINGAPORE CHILLI CRAB

WHITE PEPPER CRAB

CITRUS BLACK PEPPER CRAB

SALTED EGG CRAB

DURIAN CRAB

SIDES

STEAMED MANTOU • DEEP-FRIED MANTOU

BUTCHER'S CARVING TABLE

CARBON-NEUTRAL BEEF OP RIBS

SIDES

TRUFFLE POTATO MOUSSELINE ▼

RUSTIC POTATO AU GRATIN ▼

ASSORTED ARTISANAL SAUSAGES

BUTTERED SPRING VEGETABLES, PINE NUTS

PASTA LIVE STATION

FETTUCINE ALLE VONGOLE

LINGUINE ALLA PUTTANESCA, OCTOPUS

OBSIBLUE PRAWN ORECCHIETTE, SCAMPI BISQUE

BURNT BUTTER GNOCCHI, SAGE

IMPOSSIBLE BEEF BOLOGNESE SPAGHETTONI ▼

▼ - Vegetarian option. Please approach our friendly staff for more options.

Menu is subject to change without prior notice.

ASIAN CARVING LIVE STATION

WHOLE TANDOOR SUCKLING LAMB

ROAST PORK BELLY • PORK BELLY CHAR SIEW

TENDER POACHED HAINANESE CHICKEN

CHINESE SALTED DUCK

SIDES & CONDIMENTS

GINGER-INFUSED FRAGRANT RICE

Housemade Chilli Sauce, Ginger Paste, Plum Sauce, Salted Vegetables, Calamansi

NOODLE LIVE STATION

THE PIER'S SEAFOOD LAKSA

Foie Gras, Tiger Prawn, Quail Egg, Bean Curd Puff, Fish Cake,
Thick Rice Noodles, Yellow Noodles, Mee Tai Bak Noodles,
Sambal Onion, Dehydrated Laksa Leaf, Sakura Ebi

LOCAL FAVOURITES

BEEF RENDANG, COCONUT SERUNDING

KUNG PAO FROG WITH DRIED CHILLI, SCALLION

TEOCHEW STEAMED BARRAMUNDI WITH
SALTED VEGETABLE, TOFU

‘INCHI KABIN’ FRIED CHICKEN

MONGOLIAN PEPPER PORK

BRAISED SEAFOOD HOKKIEN NOODLES WITH
PORK BELLY, SQUID

SAMBAL PETAI WITH LONG BEANS,
EGGPLANT, OKRA

BUTTERFLY PEA FLOWER NASI LEMAK RICE

INDIAN CUISINE

GOAN FISH CURRY

BUTTER CHICKEN

PALAK PANEER

CABBAGE MASALA, CHANA DAL v

SIDES & CONDIMENTS

BRIYANI RICE • PLAIN NAAN

PAPADUM • BOILED EGG

Mango Chutney, Achar Pachranga, Mint Chutney

Sweets

À LA MINUTE

TRADITIONAL LOCAL MALT CANDY

‘Mai Ya Tang’ • ‘Ding Ding Tang’

WARM DESSERT SOUPS

SOYA BEAN PUDDING

Pandan Syrup

TAU SUAN

Chinese Dough Fritters

COLD DESSERT SOUPS

PULUT HITAM • CHNG T’NG

NOSTALGIC CAKES, TARTS & FLAN

BUTTERCREAM CAKE

VANILLA SUGEE CAKE

DARK CHOCOLATE FUDGE CAKE

BANDUNG CREAM PUFF

CALAMANSI TART

MANGO SAGO POMELO

MILO PANNA COTTA

‘GORENG PISANG’ BANANA CRÈME BRÛLÉE

NYONYA KUEH & LOCAL CONFECTIONARY

TUTU KUEH

WA KO KUEH

PANDAN CHIFFON

PINEAPPLE TARTS

ASSORTED NYONYA KUEH

ASSORTED LOCAL FUSION MACARONS

OLD-SCHOOL COOKIES & SWEETS

POTONG ICE CREAM STICKS

COCONUT • RED BEAN • PULUT HITAM