

# Party at the Pier

9 AUGUST 2025

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

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

269<sup>++</sup> 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

Toscano 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

ASSORTED ARTISANAL SAUSAGES

TRUFFLE POTATO MOUSSELINE ▼

RUSTIC POTATO AU GRATIN ▼

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 ▼

## 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

TAU SUAN

*Chinese Dough Fritters*

CHENG TNG

PULUT HITAM

## 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

SOYA BEAN PUDDING WITH PANDAN SYRUP

## 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