
**THE
LANDING
POINT**

The perfect landing, every evening...

Poised next to the 1933 Clifford Pier – once the first port of call for Singapore’s forefathers and thereafter, a ferry terminal for small boats and ferries heading for the Southern Islands until 2006 –

The Landing Point is named in tribute to the historic significance of its location.

This sophisticated waterfront lounge blends the charm of Singapore’s bygone eras past, with the impressive visions of the modern metropolis’ waterfront panorama today.

SET LUNCH

weekdays excluding public holidays

2-COURSE: 36* | 3-COURSE: 42*

CHOICE OF STARTER

SALADE DE TOMATES (V)

Yuzu, basil, cucumber melon gazpacho, smoked hazelnuts, bocconcini

AHI TUNA NIÇOISE

Romaine lettuce, herring caviar, potato, haricots verts, tomato olive dressing

VICHYSOISE

Mussels, caramelised onions tartine, boursin, shallot oil

CHOICE OF MAIN

HAINANESE CHICKEN RICE

Boneless simmered chicken, fragrant rice, chilli, ginger, dark soy sauce

THE PIER'S PRAWN LAKSA

Rice vermicelli, prawns, quail egg, bean curd puff, spicy coconut gravy

CLUB SANDWICH (P)

Smoked turkey ham, bacon, egg omelette, fresh tomato, lettuce, mustard mayonnaise, toasted white bread, fries, mesclun greens

CHOICE OF DESSERT

GÂTEAU DE LAVE AU CHOCOLAT

Raspberry, wild berries sorbet

TARTE À LA CRÈME BRÛLÉE

Vanilla sablé, fruit gel, vanilla gelato

P: Contains pork | **V:** Vegetarian

ALL-DAY À LA CARTE MENU

LIGHT SNACKS

Price

FRENCH FRIES

12

Ketchup

TRUFFLE FRIES

18

Truffle mayonnaise, parmesan

MUSHROOM CROQUETTAS

18

Marinara sauce

VIETNAMESE VEGETABLE SPRING ROLL (V)

18

Thai chilli sauce

FRIED CHICKEN

25

Truffle maple

SOUPS

MUSHROOM VELOUTÉ

26

White truffle oil, mushroom duxelles, herb croutons

ONION SOUP

24

Beef stock, caramelised onions, gruyère, sourdough

P: Contains pork | **N:** Contains nuts

S: Contains seafood | **V:** Vegetarian

ALL-DAY À LA CARTE MENU

SALADS

Price

CAESAR SALAD (P, S)

26

Poached cage-free egg, bacon, croutons, anchovies, cherry tomatoes, aged parmesan

Supplement...

Chicken

5

Smoked salmon (S)

8

MSC-certified prawn (S)

12

BEETROOT & ORANGE SALAD (V)

24

Lettuce, endives, orange, beetroot, quinoa, raspberry vinaigrette

Supplement...

Smoked duck

8

MEAT-FREE

IMPOSSIBLE BURGER (V)

32

Vegan aioli, caramelised onions, cheese, pommes frites, salad

OMNI CRAB CAKES (V)

26

Mango salsa, avocado

VEGAN FRIED RICE (V)

25

Mushroom, Tindle vegan meat, asparagus, jasmine rice, crispy bean curd skin

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ALL-DAY À LA CARTE MENU

BURGERS & SANDWICHES

Price

LOBSTER ROLL (S)

43

Boston lobster, lime, espelette pepper, celeriac remoulade, pommes frites

BEEF BURGER

42

Angus patty, pickled cabbage, mustard seed, ranch cheese, pommes frites

GRILLED STEAK SANDWICH (N)

42

Angus striploin, horseradish, ponzu mayonnaise, pommes frites

CLUB SANDWICH

32

Turkey ham, cage-free egg, bacon, lettuce, tomato, mustard mayonnaise, pommes frites

PASTA

BEEF BOLOGNESE

31

Spaghetti, beef ragout, aged parmesan, vine tomatoes, extra virgin olive oil

FETTUCINE PESTO (N)

25

Fettucine, fresh basil pesto, pine nuts, aged parmesan, extra virgin olive oil

PENNE CARBONARA AMERICAINE (P)

32

Penne, streaky bacon, cream, sous vide cage-free egg, pecorino

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ALL-DAY À LA CARTE MENU

LOCAL FARE	Price
SATAY (6 STICKS) (N) Beef and chicken satay, rice cake, cucumber, onion, peanut sauce	24
HAINANESE CHICKEN RICE Boneless simmered locally sourced chicken, fragrant rice, chilli, ginger, dark soy sauce	28
BAK KUT TEH (P) Peppery pork ribs, herbal broth, fragrant rice, Chinese dough fritter	37
THE PIER'S PRAWN LAKSA (S) MSC-certified prawns, rice vermicelli, quail eggs, bean curd puff, spicy coconut gravy	32
MEE GORENG (S) Wok-fried yellow noodles, prawn, fish cakes, vegetables, sambal chilli	31
NASI GORENG ISTIMEWA (N, S) Indonesian-style fried rice, sambal, ikan bilis, fried cage-free egg, chicken drumettes, chicken satay, prawn crackers, pickled vegetables	32
WANTON NOODLE SOUP (P, S) Egg noodles, shrimp and pork wantons, barbecued pork, local greens, spring onions	32

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ALL-DAY À LA CARTE MENU

DESSERT

	<i>Price</i>
CLASSIC CHURROS (N) Dark chocolate sauce, caramel sauce	16
ICE CREAM / SORBET Vanilla, Chocolate or Strawberry	13
HAZELNUT ROYALTINE (N) Chocolate hazelnut mousse, crunchy praline feuilletine, raspberry sorbet	18

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GOURMET EVENING SNACKS

6.00 p.m. to 10.00 p.m.

	<i>Price</i>
GRAZING PLATTER FOR TWO (P, N)	58
Parma, salami rosette, mortadella, beef bresaola Camembert, Comte, Morbier, manchego pickled vegetables, olives, grissini breadsticks strawberries, grapes, dried apricots, prune rolada walnuts, almonds, hazelnut crackers, crudités blue cheese dip	
WESTERN BUNDLE (S)	98
<i>Serves 2 to 3 persons</i> Lobster roll, cod fish fingers, porcini truffle arancini, pommes frites, garden greens, crudités, tartar sauce, truffle aioli	
ASIAN BUNDLE (S, N)	88
<i>Serves 2 to 3 persons</i> Lobster otah feuille de brick, satay (choice of beef and/or chicken), prawn paste chicken mid-wing, roasted sesame seeds, gochujang aioli, peanut sauce	

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GOURMET EVENING SNACKS

6.00 p.m. to 10.00 p.m.

	<i>Price</i>
COD FISH FINGERS (S) Pommes frites, tartar sauce	34
LOBSTER ROLL (S) Butter-poached lobster, light mayonnaise, chives, fluffy brioche bun	48
LOBSTER OTAH (½ dozen) (S, N) Spicy ground lobster, feuille de brick, peanut sauce	45
TRUFFLE FRIES (V) Parmigiano reggiano, chives, truffle aioli	18
PORCINI TRUFFLE ARANCI (V) Parmigiano reggiano crisps, chives, truffle aioli	22
PLANT-BASED CRABLESS CAKE (V) Mango salsa, sweet chilli dressing	22

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GOURMET EVENING SNACKS

6.00 p.m. to 10.00 p.m.

	<i>Price</i>
PROSCIUTTO DI PARMA Compressed cantaloupe melon, balsamic pearl, grissini	34
MINI WAGYU BEEF SLIDERS (3 pieces) Cheddar, caramelised onions, tomato, barbecue sauce	34
SATAY (½ dozen) (N) Tender grilled skewered beef and/or chicken, fresh cucumber, shallots, rice ketupat, creamy peanut sauce	24
PRAWN PASTE CHICKEN MID-WING (½ dozen) Gochujang aioli, roasted sesame seeds	24
CHICKEN YAKITORI (½ dozen) Roasted sesame seeds, furikake, Japanese pickles	24

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OLD-WORLD GLAMOUR COCKTAILS

Inspired by the classic favourites of an era steeped in opulence and grandeur, these artisanal concoctions exude the intense flavours favoured by the rich and famous of yesteryears – with a contemporary and refreshing twist.

MILLIONAIRE'S CLUB	27
Smoked vodka, muddled red grapes, orange bitters liqueur, blackcurrant jam, freshly squeezed lemon juice, house-made basil syrup	
80 TH AVENUE	27
Tequila, caramelised pineapple, fresh mango juice, rosemary, freshly squeezed lime juice, house-made pineapple syrup	
GREENWICH SOUR	27
Whiskey infused with Chamomile tea, freshly squeezed lemon juice, sugarcane syrup, foamee	
TLP - JULEP	26
Smoked bourbon, spearmint, house-made dram liqueur, house-made falernum liqueur, orange bitter, lime, sugarcane	
NO. 10	26
Gin, house-made infused cherry bourbon, absinthe liqueur, orange bitters, lime, sugarcane syrup, brown sugar	
ARTESAN MANHATTAN	26
Bourbon Whiskey infused with black cherries, house-made orange bitters, sugar syrup	
PROVENÇAL	27
Artisanal Islay Gin, freshly squeezed apple juice, honey, pear, cinnamon, house-made lavender bitters	
VODKA BUCK	26
Smoked vodka, house-made ginger beer, freshly squeezed lime juice, brown sugar	

THE CLIFFORD COLLECTION

Contemporary signature concoctions, crafted in tune with our ingredient-driven philosophy.

FULLERTON SLING	32
<i>Experience the allure of a reimagined Singapore Sling, artfully crafted with Asian-inspired flavours. The harmonious blend features locally produced Lime Garden Gin and mandarin orange liqueur, enlivened with bright notes of tropical fruit and the delicate sweetness of rose syrup.</i>	
Lime Garden Gin, cherry liqueur, Dom Benedictine liqueur, mandarin orange liqueur, calamansi juice, pineapple juice, rose syrup	
PIMM'S PERFUME CUP	26
Pimm's No.1, citrus, cucumber, mint, spicy ginger, citrus, soda	
FLORODORA 80	24
Gin, raspberry, lime, ginger ale, Angostura bitters	
MERLION	26
Tequila, young ginger, honey, lime, soda	
CLASSIC MOJITO	26
Rum, fresh mint, La Perruche brown sugar, club soda, bitters	
COLLYER'S FOLLY	26
Gin, holy basil, lemon, honey, soda	

MILE ZERO

Known as Mile Zero from which all distances in Singapore were measured in road distances before postal codes were implemented, the Fullerton Building today is the cornerstone of The Fullerton Heritage precinct today. These drinks were created to mark the epicentre of this vibrant hub.

MILE ZERO COCKTAIL	26
Vodka, Irish cream liqueur, Milo powder	
MILO ZERO MOCKTAIL	18
Fresh milk, Milo powder, cereal	

CHAMPAGNES & WINES

Champagne & Sparkling

	<i>Per glass/bottle</i>
Veuve Clicquot, Brut NV	35 / 158
Chandon, Garden Spritz	24 / 108

White

Jean Pierre ET Alexandre Ellevin, Chablis - Burgundy France 2022	29 / 130
Cantina Terlano, Pinot Grigio - Alto-Adige, Italy	25 / 120
M.Chapoutier Schieferkopf, Riesling - Baden, Germany	26 / 125
Craggy Range, Te Muna, Sauvignon Blanc - Martinborough, New Zealand 2022	24 / 98

Rosé

Whispering Angel, Chateau d'Esclan - Provence, France	24 / 120
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Red

Alamos by Catena, Malbec - Mendoza, Argentina	24 / 98
Mouton Cadet, Classic, by Baron Philippe de Rothschild - Bordeaux, France	25 / 120
Mitolo Jester, Shiraz - McLaren Vale, Australia 2019	26 / 125
Bouchard Pere & Fils, Cote de Beaune-Villages - Burgundy, France 2017	30 / 130

Sweet

Primo Amore, Moscato - Puglia, Italy	19 / 96
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BOTTLED BEER

Tiger	17
Asahi Extra Dry	19
Corona	19
Guinness Stout	19
Heineken	19
Hoegaarden	19

WHISKY

Speyside

Macallan 30 Years Sherry Oak	318
Macallan 25 Years Sherry Oak	180
Macallan 18 Years Sherry Oak	50
Macallan 12 Years Sherry Oak	22
Singleton 12 Years	20
Glenlivet 12 Years	20
Glenlivet 25 Years	52
Glenfiddich 15 Years	26
Glenfiddich 18 Years	28

Islay

Laphroaig Lore	24
Laphroaig Triple Wood	22

Scotland

Chivas 12 Years	20
Chivas 25 Years	45
Johnny Walker Blue Label	36
Johnny Walker Gold Label	20
Johnny Walker & Sons XR 21 Years	22

COGNAC

Louis XIII	450
Hennessy Paradis Imperial	300
Richard Hennessy	280
Martell XO	45
Remy Martin VSOP	20
Hennessy VSOP	20
Courvoisier VSOP	18

Japan

Hakushu Distiller Reserve	22
Hakushu 18 Years	180
Hakushu 25 Years	580
Yamazaki 18 Years	140
Yamazaki 25 Years	800
Hibiki 17 Years	120
Hibiki 21 Years	280
Hibiki 30 Years	700
Kaiyo Cask	26
Kaiyo Malt	24

BOURBON

Wild Turkey Rye	22
Wild Turkey Bourbon	24
Wild Turkey 101	22
Maker's Mark	20
Jim Bean White	16
Jim Bean Double Oak	22

GIN

Monkey 47	22
Monkey 47 Sloe Gin	22
Beefeater 24	22
Luxardo Sour Cherry	22
Sakurao	25
Sakurao Hamagou	25
Roku	23
St George Botanivore	22
St George Dry Rye	23
Sipsmith Dry	22
Sipsmith Sloe Gin	19
Hendrick's	25
Bombay Sapphire	20
Tanqueray	20
Tanqueray No. 10	22
Botanist	22

TEQUILA

Don Julio Blanco	20
Don Julio Repo	20
Don Julio Anejo	20
Patron Silver	28
Patron Platinum	58

APERITIFS

Pimm's	14
Campari	14
Amaretto	14
Fernet Branca	14
Martini Extra Dry	14
Martini Bianco	14
Martini Rosso	14

LIQUEURS

Baileys	18
Cointreau	14
Bénédictine D.O.M.	14
Cherry Brandy	14
Kahlua	14
Malibu	14

ALCOHOL-FREE

Pierre Zero Wines

Pierre Zero is a de-alcoholised wine-based drink crafted through the most traditional vinification methods. The process results in 0% alcohol content without losing any aroma.

	<i>Per glass/bottle</i>
French Bloom Le Blanc, Sparking <i>France</i>	22 / 108
Domaines Pierre Chavin Zéro, Merlot, <i>Languedoc-Roussillon, France</i>	14 / 68
Domaines Pierre Chavin Zéro, Chardonnay, <i>Languedoc-Roussillon, France</i>	14 / 68

Alcohol-free Cocktails

*Specially concocted to solve the dilemma of “what to drink when you’re not drinking”.
Crafted using only premium alcohol-free base ingredients.*

SPICED GINGER MULE Seedlip Spice 94, honey yuzu ginger jam, calamansi, rosemary	26	GARDEN SOUR Seedlip Garden 108, pineapple juice, verjus, lemon juice, foam	20
YUZU GROOVE Seedlip Spice 108, lemongrass, honey yuzu jam, orange juice	26	BASIL SMASH Seedlip Garden 108, lemon juice, basil	20
LEMON GROVE Seedlip Grove 42, lemongrass syrup, orange syrup, verjus, club soda	20	PINK JASMINE Seedlip Grove 42, bitter syrup, orange juice, lemon juice, vanilla vermouth, foam	20

SPECIALITY COFFEES

SUMMER ICED COFFEE 20
Espresso, cream, coffee jelly,
Häagen-Dazs coffee ice cream

TURMERIC CAPPUCINO 14
Turmeric powder, espresso, fresh milk

IRISH COFFEE 18
Irish Whisky, cream

JAMAICAN COFFEE 18
Dark rum, Tia Maria coffee liqueur,
cream

BACHA COFFEE

SINGLE ORIGIN COFFEE 15
Wagagai Crest Uganda, Africa

FINE FLAVOURED COFFEES 15
Caramelo Morning Coffee,
Chocolate Hill Coffee

FINE DECAFFEINATED COFFEE 15
Magdalena Decaffeinated Coffee,
Colombia Hulia

FRAPPUCINOS

MOCHA FRAPPE 18
Cappuccino double fudge mocha, fresh
milk, vanilla & caramel syrup,
chocolate sauce

GREEN TEA FRAPPE 18
Matcha green tea, fresh milk,
vanilla cream, vanilla syrup

FRESH JUICES

Orange - Watermelon - Carrot 12
Green Apple - Mixed Fruits

THE FULLERTON BLEND

ESPRESSO SINGLE / DOUBLE 9 / 12
MACCHIATO SINGLE / DOUBLE 10 / 11
FULLERTON BLEND 12
DECAFFEINATED 13
LATTE 13
CAPPUCINO 12
MOCHA 12
HOT CHOCOLATE 16

TWG PREMIUM TEAS

SENCHA MEICHA 18
JASMINE QUEEN 18
ROYAL DARJEELING 18
EARL GREY 14
ENGLISH BREAKFAST 14
CHAMOMILE 14
MINT 14

THE FULLERTON SUPERSHAKES

THE TRIPLE C's 18
A sublime treat for chocolate lovers:
Chocolate ice cream, chocolate
cookies, chocolate stick, chocolate
sauce, milk, fresh whipped cream

RAINBOW CANDY 18
The unbridled joys of childhood:
Strawberry ice cream, milk, fluffy
cloud cotton candy, fresh whipped
cream

SOFT DRINKS

Coke - Coke Light - Sprite 10
Ginger Ale - Bitter Lemon

Coke Zero - Tonic Water 12
Ginger Beer