

THE LANDING POINT

Each dish is carefully prepared by our Chefs upon order. Enjoy!

APPETISERS

BABY SPINACH & GRANNY SMITH APPLE SALAD (V)	\$24
<i>sun-dried tomatoes, pine nuts, aged Modena balsamic</i>	
BLACKEN AHI TUNA NIÇOISE	\$29
<i>organic green salad, truffle lime vinaigrette</i>	
CAESAR SALAD (P)	
<i>Romaine lettuce, Caesar dressing, shaved parmesan, bacon, anchovies, croutons, poached egg with;</i>	
CHARRED CHICKEN BREAST	\$29
GRILLED PRAWNS (6 pieces)	\$32

ASIAN

SATAY (6 STICKS)	\$24
<i>chicken and beef satay rice cake, cucumber, onion, peanut sauce</i>	
HAINANESE CHICKEN RICE	\$28
<i>boneless simmered chicken, fragrant rice</i>	
BAK KUT TEH	\$31
<i>peppery pork ribs, herbal broth fragrant rice, Chinese dough fritters</i>	
THE PIER'S PRAWN LAKSA	\$32
<i>prawns, rice vermicelli, quail eggs bean curd puff, spicy coconut gravy</i>	
NASI LEMAK	\$30
<i>coconut milk, pandan-scented rice, crispy chicken wing, telur dadar (omelette), mackerel fish otah, sambal chilli, peanuts, fried anchovies</i>	
MEE GORENG	\$31
<i>wok-fried yellow noodles, prawn, fish cake, vegetables, sliver sprouts, sambal chilli</i>	

MAINS

THE FULLERTON BEEF BURGER	\$40
<i>wagyu beef, toasted buns, aged cheese, truffle fries</i>	
THE FULLERTON CLUB SANDWICH	\$32
<i>artisanal sourdough, grilled chicken, streaky bacon, fried omelette, lettuce, tomato, aioli, mesclun salad, truffle fries</i>	
DUCK LEG CONFIT	\$49
<i>crispy duck leg confit, haricots verts, hazelnut, Valencia orange reduction</i>	
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CHOICE OF PASTA: SPAGHETTI OR PENNE	

SEAFOOD LAKSA PASTA	\$32
<i>seafood, coconut milk, laksa leaves, sambal</i>	
BOLOGNESE	\$31
<i>minced beef, tomato sauce, parmesan cheese</i>	
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KID'S SELECTION

CHICKLESS NUGGETS (V)	\$16
<i>Alpha plant-based chicken nuggets, honey curry mayonnaise dip, shoestring fries</i>	
FISHLESS FILLET (V)	\$16
<i>Gardein™ golden fishless fillet, classic tartar sauce, lemon wedge, shoestring fries</i>	
OMNI LASAGNA (V)	\$16
<i>Plant-based OmniMeat™, cheese and San Marzano Tomato Sauce</i>	
CHICKY PLATTER	\$15
<i>crispy chicken nuggets, fries, mild curry mayonnaise</i>	
LITTLE MERMAID	\$15
<i>crispy battered white fish fillet, fries, lemon wedges, tartar sauce</i>	
CAPTAIN CARBO	\$15
<i>spaghetti, meat sauce, parmesan</i>	
SPAGHETTI	\$15
<i>cherry tomato sauce</i>	

VEGETARIAN SIGNATURES

PIZZAIOLA PLANT-BASED UNLIMEAT STEAK SANDWICH	\$28
<i>artisan sourdough, cherry tomato sauce</i>	
GARDEIN™ CRABLESS CAKE	\$28
<i>chilli mayonnaise, mango salsa, key lime</i>	
OMNI LASAGNA	\$28
<i>Plant-based OmniMeat™, cheese and tomato</i>	
HEURA™ PLANT-BASED CHICKEN RENDANG	\$28
<i>steamed jasmine rice, achar</i>	
IMPOSSIBLE™ BURGER	\$32
<i>220g plant-based patty, burger bun, caramelised onions, lettuce, tomato, cheddar or Swiss cheese, fries</i>	
WOK-FRIED VERMICELLI	\$20
<i>seasonal vegetables, crispy bean curd skin</i>	
SPAGHETTI NAPOLITANA	\$20
<i>cherry tomato sauce, fresh basil</i>	
WILD MUSHROOM RISOTTO	\$36
<i>forest mushroom ragout, herbs</i>	

DESSERT

CLOTTED CRÈME CARAMEL	\$16
<i>mixed berry</i>	
BASQUE RASPBERRY CHEESE LAVA	\$18
<i>apple & raspberry Sablés Bretons Chantilly cream</i>	
CINNAMON SUGAR CHURROS	\$16
<i>toffee caramel sauce</i>	
INAYA 68% CHOCOLATE DOME	\$16
<i>cherry compote, Ocala biscuit, chocolate soil dehydrated raspberry, briquette chocolate sauce</i>	
ICE CREAM & SORBET	\$13
<i>vanilla, chocolate, strawberry</i>	

FULLERTON SUPER SHAKES

\$15

Presenting the Fullerton Super Shakes – purely indulgent, truly sensational milkshake creations, specially concocted to please your eyes and palate alike.

THE TRIPLE C

A sublime treat for chocolate lovers, with a stunning combination of creamy and crunchy. Featuring a blend of fresh milk and three C's: Chocolate ice cream, Cookies and Chocolate sauce. Precariously topped with crisp chocolate-coated sticks, vanilla & chocolate crumble, and of course, more cookies.

RAINBOW CANDY

Epitomises the unbridled joys of childhood and sunny afternoons with strawberry ice-cream, jam and fresh milk. Crowned with freshly whipped cream and a fluffy cloud of cotton candy for no-holds-barred indulgence.

V – Vegetarian | P – Contains Pork Our staff will be pleased to assist with dietary requirements.

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FRAPPUCINO

Frappe Mocha \$14
*cappuccino double fudge mocha,
fresh milk, vanilla & caramel syrup, chocolate sauce*

Frappe Green Tea \$14
matcha green tea, fresh milk, vanilla cream, vanilla syrup

ICED SPECIALTY COFFEE

Summer Iced Coffee \$16
*Espresso, cream, coffee ice cubes,
Espresso jelly, Haagen-Dazs coffee ice cream*

SPECIALTY COFFEE

Irish Coffee *Irish Whiskey* \$20
Jamaican Coffee *Tia Maria* \$20
Turmeric Cappuccino \$13

BACHA COFFEE

Single Origin Coffee \$15
Wagagai Crest, Uganda, Africa

Fine Flavoured Coffees
Caramelo Morning Coffee / Chocolate Hill Coffee

Fine Decaffeinated Coffee
Magdalena Decaffeinated Coffee, Colombia, Hulia

COFFEE	Single	Double
Espresso	\$9	\$12
Macchiato	\$10	\$11
Fullerton Blend / Decaffeinated	\$12	
Latte / Cappuccino /	\$13	
Hot Chocolate / Mocha		
<i>Chilled versions are available upon request</i>		

Additional \$1 for dairy milk alternative (soy, almond, oat milk)

AROMATIC & HERBAL TEAS

Green Tea - *Sencha Meicha, Jasmine Queen* \$18
Black Tea - *Royal Darjeeling* \$18
Earl Grey, English Breakfast \$14
Herbal Infusion - *Chamomile, Mint* \$14

CHAMPAGNE & SPARKLING

	Glass	Bottle
Veuve Clicquot Ponsardin Rosé <i>Reims France NV vegan</i>	\$39	\$188
Veuve Clicquot Ponsardin <i>Reims France NV vegan</i>	\$29	\$139
Ruinart Blanc De Blancs <i>Reims France NV</i>	\$40	\$198

WHITE

	Glass	Bottle
Omina Romana Hermes Diactoros II <i>Bianco 2018</i>	\$15	\$88

Pio Cesare Chardonnay Fullerton Blend <i>Piedmont Italy DOC 2018</i>	\$23	\$118
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Jean Pierre ET Alexandre Ellevin Chablis <i>Burgundy France 2020</i>	\$26	\$125
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M. Chapoutier Schieferkopf Riesling <i>Alsace France 2018</i>	\$24	\$120
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Nautilus Estate Sauvignon Blanc <i>Marlborough New Zealand 2019</i>	\$26	\$128
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ROSE

Studio by Miraval Rose <i>Provence France 2019</i>	\$24	\$118
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RED

	Glass	Bottle
Miguel Torres ‘Santa Digna’ Reserva Merlot <i>Central Valley, Chile 2018</i>	\$19.5	\$97

Pio Cesare Nebbiolo ‘Fullerton Blend’ <i>Piedmont Italy DOC 2016</i>	\$21	\$118
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Michel Lynch Merlot Cabernet Sauvignon <i>Bordeaux France 2018</i>	\$22	\$120
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Mitolo Jester Shiraz <i>McLaren Vale Australia 2019</i>	\$25	\$120
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Joseph Faiveley Pinot Noir <i>Burgundy France 2019</i>	\$25	\$128
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SWEET

Primo Amore Moscato <i>Puglia Italy IGT NV</i>	\$19	\$96
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ARTISANAL COCKTAILS

Madame Ruby \$18
Rum and Cointreau flirt with playful sweet notes of raspberry, yuzu and pineapple for a luscious result that is in turn exciting and delicate. Elegantly crowned with an edible marigold flower; a refreshing beauty to behold.

Cove-it \$25
Keep your spirits up and ease your mind off the pandemic with this mood-boosting concoction. Smoked vodka and orange liqueur receive an invigorating treatment with raspberries, pineapple juice, fresh lime wedges and the ultimate home remedy – fresh ginger juice. Topped with antioxidant-rich rosemary herb and dehydrated pineapple for a refreshing finish.

Millionaire’s Club \$25
Smoked vodka with blackcurrant jam, muddled red grapes, orange bitters liqueur, freshly squeezed lemon juice, and house-made basil syrup

80th Avenue \$25
Caramelised pineapple, tequila with fresh mango juice, rosemary, freshly squeezed lime juice and house-made pineapple syrup

Greenwich Sour \$26
The whiskey sour has a long, lovely story. It is one of the original drinks in Jerry Thomas’ iconic Bartender’s Guide from 1862. Enjoy this version infused with Chamomile Tea for a touch of sweetness and shaken with freshly squeezed lemon juice, sugar cane syrup and egg white.

A NEGRONI ODYSSEY

White Negroni \$26
Dry Gin, Herbal Liquor, White Grape Liquor, Agave Syrup

Heritage Negroni \$26
Gin, Campari, Sweet Vermouth, Bitters, Dried Mandarin Leaves

45 Days Aged Negroni \$26
London Dry Gin, Campari, Sweet Vermouth

Negroni Spritz \$30
*Gin, Campari, Sweet Vermouth, Bitters
Sparkling Wine*

BEER

Tiger	Bottle \$17
Heineken, Asahi Extra Dry Corona, Guinness Stout, Hoegaarden	\$19

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