



THE  
CLIFFORD  
PIER  
SINGAPORE  
1933

*Lunar Opulence*


LUNCH BUFFET

29 JANUARY 2025

12.00 P.M. TO 3.00 P.M.

98\* per adult, 49\* per child (six to 11 years of age),  
inclusive of free-flowing Chinese tea

*\*Prices are stated in Singapore Dollars, subject to service charge and prevailing taxes.  
To confirm your booking, a full deposit is required. All prepaid reservations are non-cancellable, non-refundable and cannot be exchanged with other services or products.*



MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.



## TO START

### MINI BUDDHA JUMPS OVER THE WALL

ONE SERVING PER PAYING GUEST

### DOUBLE BLESSINGS 'LO HEI'

COMMUNAL STYLE YU SHENG

*Smoked Trout, Sanriku Ikura, Crispy Fish Skin*

### BOUTIQUE SANDWICHES

Cured Salmon Mousse, Nomad Caviar

Barbecue Chicken Coin Mousse, Chicken Floss

Truffle Egg Mayonnaise

Pacific Prawn Salad, Furikake

English Cucumber, Cream Cheese (Vegetarian)

## LIVE STATIONS

### LONGEVITY 'INANIWA' NOODLES

CHOICE OF SOUP BASE

Beef Broth, Pork Collagen Broth

CHOICE OF INGREDIENTS

Baby Abalone, Hokkaido Scallop, Sea Prawn, Beef Tripe,  
Braised Beef Tendon, Poached Chicken, Onsen Egg, Seasonal Greens

CONDIMENTS

Scallion Oil, Crispy Chilli Oil (contains nuts),  
Fresh Coriander, Spring Onion

### STIR-FRIED YAM ABACUS SEEDS

*With Mushroom and X.O. Sauce*

### CHINESE ROAST MEATS

Suckling Pig • Roast Pork Belly • Roast Duck

Hainanese Poached Chicken • Barbecued Pork Char Siu

CONDIMENTS

*Ginger and Lemongrass-infused Rice, Mustard, Plum Sauce,  
Dark Soya, Ginger Sauce, House-made Chilli Sauce*



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## LOCAL SNACKS

### Satay

*Choice of Chicken or Beef Satay, Peanut Sauce, Condiments*

### Stir-Fried XO Carrot Cake

*Chives, Silver Sprouts*

Golden Mantou with Singapore Chilli Crab Sauce

## CHINESE DELIGHTS

### Eight Treasures Lotus Leaf Fried Rice

*Chinese Sausage, Chicken, Flower Mushroom, Sakura Shrimp, Salted Egg*

### Steamed Whole Local Farm Sea Bass

*Minced Garlic, Sichuan Peppercorn Oil, Scallion*

### 'Gang Shao' Tiger Prawn

*Confit Garlic, Macadamia Nut*

### Braised Pork Knuckle

*Flower Mushroom, Black Moss*

### Broccolini

*Dried Oyster, Sea Cucumber, 'Fa Cai' Moss*

### Stewed Ee-Fu Noodles (Vegetarian)

*Nameko Mushroom, Silver Sprouts*

## WESTERN CUISINE

### Carbon Neutral Angus OP Rib

**CARVING STATION**

*Red Wine Sauce, Assorted Mustard*

Seafood Stew, Fregola, Langoustine Bisque

Chorizo Sausage, Beluga Lentils

Mushroom-stuffed Chicken Roulade, Morel Jus

Butter Roasted Butternut Squash, Cranberry (Vegetarian)

Impossible Beef Lasagna (Vegetarian)

Truffle Potato Gratin (Vegetarian)



# SWEET INDULGENCES

## WARM DESSERTS

Brioche Bread & Butter Pudding with  
Dried Longan and Vanilla Sauce

Portuguese Egg Tart

## CAKES AND PETITE TREATS

Raspberry Double Chocolate Fudge Cake

Gula Melaka Pandan Swiss Roll

Strawberry Raspberry Choux Puff

Mandarin Mousse Spiced Pineapple

Honey Oolong Tea Poached Pear

Pistachio Cream Cheese Pear

Roselle Honey

Golden Pineapple Mango

## TARTS AND FLANS

Candied Ginger Lime Tart

Lime Pecan Chocolate Tart

Mandarin Orange Crème Brûlée

Lychee Rose Panna Cotta

## CONFECTIONARY

Pineapple Tarts

Green Pea Cookies

Almond Sugee Cookies

Lucky Macarons

Assorted Pralines

## SELECTION OF FRESH FRUITS AND EXOTIC BERRIES



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