

THE LANDING POINT

STARTERS

- CAESAR SALAD 
Romaine Lettuce, Poached Egg, Bacon, Anchovies,
Shaved Parmesan, Croutons, Caesar Dressing,
with
- CHARRED CHICKEN BREAST 29
GRILLED PRAWNS 6 PIECES 32
- CHAMPIGNON & TRUFFLE  26
Truffle Oil, Brioche Croutons

LIGHT BITES

- GARDEIN™ CRABLESS CAKE  28
Chilli Mayonnaise, Mango Salsa, Key Lime
- TRUFFLE POMMES FRITES  18
Parmesan Cheese, Chives
- CRISPY SPRING ROLL  18
Curry Aioli

WESTERN SPECIALS

- THE FULLERTON BEEF BURGER 40
Wagyu Beef, Toasted Bun, Aged Cheese,
Truffle Fries
- CLUB SANDWICH  32
Smoked Turkey Ham, Bacon, Egg Omelette,
Fresh Tomato, Lettuce, Mustard Mayonnaise,
Toasted White Bread, Salted Fries,
Mesclun Greens
- IMPOSSIBLE™ BURGER  32
220g Plant-based Patty, Burger Bun,
Caramelised Onions, Lettuce, Tomato,
Cheddar or Swiss Cheese, Fries
- WILD MUSHROOM RISOTTO  36
Forest Mushroom Ragout, Herbs
- BOLOGNESE 31
CHOICE OF SPAGHETTI OR PENNE
Minced Beef, Tomato Sauce, Parmesan Cheese

ASIAN FAVOURITES

- SATAY 6 STICKS 24
Chicken and Beef Satay
Rice Cake, Cucumber, Onion, Peanut Sauce
- HAINANESE CHICKEN RICE 28
Boneless Simmered Chicken, Fragrant Rice,
Chilli, Ginger, Dark Soy Sauce
- THE PIER'S PRAWN LAKSA 32
Prawns, Rice Vermicelli, Quail Eggs,
Bean Curd Puff, Spicy Coconut Gravy
- MEE GORENG 31
Wok-fried Yellow Noodles, Prawn, Fish Cake,
Vegetables, Silver Sprouts, Sambal Chilli

DESSERTS

- BASQUE RASPBERRY CHEESE LAVA 18
Apple and Raspberry Sablés Bretons,
Chantilly Cream
- CINNAMON SUGAR CHURROS 16
Toffee Caramel Sauce
- ICE CREAM & SORBET 13
Vanilla, Chocolate, Strawberry

SET LUNCH

2-COURSE 36 | 3-COURSE 42
MONDAY TO FRIDAY
EXCLUDING PUBLIC HOLIDAYS

STARTER

PROSCIUTTO SALAD 
Baby Greens, Feta, Artichoke, Macadamia Nuts,
Raspberry Vinaigrette

OR

BUTTERNUT & APPLE VELOUTE
Crème Fraiche, Cinnamon, Brioche

MAIN

HAINANESE CHICKEN RICE
Boneless Simmered Chicken, Fragrant Rice,
Chilli, Ginger, Dark Soy Sauce

OR

THE PIER'S PRAWN LAKSA
Rice Vermicelli, Prawns, Quail Egg,
Bean Curd Puff, Spicy Coconut Gravy

OR

CLUB SANDWICH 
Smoked Turkey Ham, Bacon, Egg Omelette,
Fresh Tomato, Lettuce, Mustard Mayonnaise,
Toasted White Bread, Salted Fries, Mesclun Greens

DESSERT

HAZELNUT CRUNCH
Mango Gel, Chocolate Soil, Raspberry Sorbet

 VEGETARIAN  CONTAINS PORK | OUR STAFF WILL BE PLEASED TO ASSIST WITH DIETARY REQUIREMENTS.

PRICES ARE IN SGD, SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES. MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

THE LANDING POINT

FRAPPUCINO

Frappe Mocha 16
Cappuccino Double Fudge Mocha, Fresh Milk,
Vanilla & Caramel Syrup, Chocolate Sauce

Frappe Green Tea 16
Matcha Green Tea, Fresh Milk, Vanilla Cream,
Vanilla Syrup

ICED SPECIALTY COFFEE

Summer Iced Coffee 20
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 15

Single Origin Coffee
Wagagai Crest, Uganda, Africa

Fine Flavoured Coffees
Caramelo Morning Coffee, Chocolate Hill Coffee

Fine Decaffeinated Coffee
Magdalena Decaffeinated Coffee, Colombia, Hulia

THE FULLERTON BLEND

| | SINGLE | DOUBLE |
|--------------------------------|--------|--------|
| Espresso | 9 | 12 |
| Macchiato | 10 | 11 |
| Fullerton Blend, Decaffeinated | 12 | |
| Latte, Cappuccino | 13 | |

Hot Chocolate, Mocha

Iced versions are available upon request

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 Reims France NV | 35 | 158 |
| Chandon Garden Spritz | 24 | 108 |

WHITE

| | | |
|---|----|-----|
| Jean Pierre ET Alexandre Ellevin Chablis Burgundy France 2020 | 26 | 125 |
| M. Chapoutier Schieferkopf Riesling Alsace France 2018 | 24 | 120 |
| Craggy Range Te Muna Single Vineyard Sauvignon Blanc New Zealand Martinborough 2021 | 25 | 98 |

ROSÉ

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| Studio by Miraval Rose Provence France 2019 | 24 | 118 |
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RED

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| Miguel Torres 'Santa Digna' Reserva Merlot Central Valley, Chile 2018 | 19.5 | 97 |
| Pio Cesare Nebbiolo 'Fullerton Blend' Piedmont Italy DOC 2016 | 21 | 118 |
| Michel Lynch Merlot Cabernet Sauvignon Bordeaux France 2018 | 22 | 120 |
| Mitolo Jester Shiraz McLaren Vale Australia 2019 | 25 | 120 |
| Bouchard Pere & Fils Cote de Beaune-Villages Burgundy France 2018 | 30 | 125 |

SWEET

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| Primo Amore Moscato Puglia Italy IGT NV | 19 | 96 |
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BEER

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

ARTISANAL COCKTAILS

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| Millionaire's Club Smoked vodka with blackcurrant jam, muddled red grapes, orange bitters liqueur, freshly squeezed lemon juice, and house-made basil syrup | 25 |
| 80 th Avenue Caramelised pineapple, tequila with fresh mango juice, rosemary, freshly squeezed lime juice and house-made pineapple syrup | 25 |
| Greenwich Sour <i>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, shaken with freshly squeezed lemon juice, sugar cane syrup and egg white.</i> | 26 |

A NEGRONI ODYSSEY

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| White Negroni Dry Gin, Herbal Liqueur, White Grape Liqueur, Agave Syrup | 26 |
| Heritage Negroni Gin, Campari, Sweet Vermouth, Bitters, Dried Mandarin Leaves | 26 |
| 45 Days Aged Negroni London Dry Gin, Campari, Sweet Vermouth | 26 |
| Negroni Spritz Gin, Campari, Sweet Vermouth, Bitters, Sparkling Wine | 30 |