

THE
CLIFFORD
PIER
SINGAPORE
1933

National Day
DINNER FEAST

9 AUGUST 2024
6.00 P.M. TO 10.00 P.M.

249 PER ADULT

WITH FREE-FLOWING ALCOHOL AND
NON-ALCOHOLIC BEVERAGES

189 PER ADULT; **126** PER CHILD (6 TO 11 YEARS OLD)

WITH FREE-FLOWING NON-ALCOHOLIC BEVERAGES

Includes access to the al fresco deck for
fireworks viewing, a live screening of the
National Day Parade, and a live band
performance by Jack & Rai

*A deposit of the full amount is required for reservations.
All prepaid reservations are non-cancellable, non-refundable and
non-exchangeable with other services or products.
Prices are in Singapore Dollars, subject to service charge and
prevailing government taxes*

BUFFET MENU

SEAFOOD GEMS ON ICE

MAINE LOBSTER · ALASKAN CRAB

HALF SHELL SCALLOP · FLOWER CRAB

MUSSEL · POACHED PRAWN · VENUS CLAM

CONDIMENTS

*Lemon Wedge, Lime Wedge,
Tabasco, Sweet Chilli Dressing,
Spicy Horseradish Dip, Cocktail Sauce*

FRUIT ROJAK BAR

DO-IT-YOURSELF

Guava · Honey Pineapple · Jicama
Green Mango · Cucumber

CONDIMENTS

*Chinese Cruller, Fried Bean Curd Puff, Cuttlefish,
Crushed Peanuts, Rojak Sauce, Chilli Paste,
Sesame, Lime Juice*

SALAD BAR

HALF-WHEEL GRANA PADANO

BASE

Toscana Kale · Romaine Lettuce · Arugula · Red Oak
Coral Lettuce · Crystal Lettuce

SUPPLEMENTS

Smoked Trout · Smoked Duck Breast
Cold Water Shrimp · Cherry Tomato · Cucumber
Red Onion · Grilled Pepper · Semi-dried Tomato
Corn Kernel · Olive · Carrot · Grissini · Lavosh
Croutons · Bacon Bits

SELECTION OF SALAD DRESSINGS

FRESH HERB GARNISH

Locally Grown Micro Cress · Shiso Purple
Red Amaranth · Coriander Cress
Lemon Balm · Pea Tendril · Wheatgrass

SOUP

HERBAL BAK KUT TEH

Pork Spare Ribs, Chinese Cruller

SOUP KAMBING

Traditional Condiments

BREAD

MINI BAGUETTE · BRIOCHE · SOURDOUGH

Artisanal Butter

KUEH PIE TEE COUNTER

DO-IT-YOURSELF

Braised Jicama, Sea Prawn, Shredded Egg, Local Lettuce
in Crispy Tart Shell

CONDIMENTS

*Silver Sprouts, Crushed Peanuts, Coriander,
Sweet Chilli Sauce, Sweet Soya Sauce*

TEMPURA MUSHROOM BAR

LIVE STATION

Pink Oyster · Hybrid Blue Oyster · Maitake · Shitake

CONDIMENTS

Tempura Sauce, Grated Daikon, Grated Ginger, Green Tea Salt

TRADITIONAL ROAST MEATS

LIVE STATION

ROASTED PORK BELLY CHAR SIEW

ROASTED PORK · ROASTED DUCK

Plum Sauce

HAINANESE CHICKEN RICE

*Tender Poached Chicken, Fragrant Rice,
House-made Chilli Sauce, Ginger Paste,*

THE CLIFFORD PIER LAKSA

*Tiger Prawn, Quail Egg, Fish Cake, Bean Curd Puff,
Silver Sprouts, Creamy Laksa Gravy,
Sambal Onion, Sakura Ebi, Polygonum Leaf*

LOCAL FAVOURITES

CHILLI CRAB

Golden Mantou

BRAISED SEAFOOD HOKKIEN MEE

Pork Belly, Local Squid

KAMPUNG FRIED RICE

Baby Abalone, Crispy Anchovy

CEREAL PRAWN

Curry Leaves

SALTED EGG SQUID

Bird's Eye Chilli

BARBECUED MACKEREL

Sambal Kam Heong, Cincalok

PRAWN PASTE CHICKEN MID-WING

ASSORTED SATAY

Traditional Condiments

BLACK PEPPER BEEF CUBE

Trio Peppers

SWEET & SOUR PORK

BLACK VINEGAR PORK TROTTER

Old Ginger, Quail Egg

‘KELONG’ MUSSEL

Petai, Okra, Wing Bean, Eggplant Sambal

WOK-FRIED GARLIC NAI BAI

Menu is subject to change.

INDIAN MUSLIM CUISINE

SLOW-ROASTED WHOLE SUCKLING LAMB

LIVE STATION

‘MAMAK’-STYLE FRIED CHICKEN

CHICKEN DALCHA

FRIED BARRAMUNDI MASALA

CURRY PRAWN

CABBAGE MASALA

POACHED OKRA

SIDES & CONDIMENTS

*Ghee Rice, Naan Bread, Assorted Ulam, Salted Egg,
Asian Crackers, Papadum, Mango Chutney, Mint Chutney,
Raita, Achar Pachranga, Sambal Belacan*

WESTERN CUISINE

CARBON-NEUTRAL BEEF OP RIB

LIVE STATION

Mustard Assortment, Natural Jus

SALT-CRUSTED WHOLE NORWEGIAN SALMON

Choron Sauce, ‘Tom Yum’ Beurre Blanc

BEEF LASAGNE

SIDES

MACARONI & CHEESE

TRUFFLE POTATO MOUSSELINE

BUTTERED VEGETABLES, PINE NUTS

PASTA COUNTER

LIVE STATION

FETTUCCINE ALLA VONGOLE

LINGUINI ALLA PUTTANESCA OCTOPUS

CRABLESS ORECCHIETTE, LOBSTER BISQUE

OMNI PORK GNOCCHI, BURNT BUTTER, SAGE

PORCINI RAVIOLI, TINDLE CHICKEN,
MUSHROOM CREAM

IMPOSSIBLE BEEF SPAGHETTI BOLOGNESE

Menu is subject to change.

- Desserts -

LIVE STATION

MUAH CHEE

Traditional Local Glutinous Rice Mochi,
Caramelised Peanuts

WARM DESSERTS

PANDAN PORTUGUESE EGG TART

JACKFRUIT BREAD & BUTTER PUDDING

Gula Melaka Crème Anglaise

CAKES

BANANA PEANUT BUTTER CAKE

VANILLA SUGEE CAKE

SIGNATURE FULLERTON CHOCOLATE CAKE

CHIFFON CAKE

BLUEBERRY SWISS ROLL

TARTS, FLAN, CONFECTIONS

ROSE BANDUNG PANNA COTTA

‘PISANG’ BANANA CRÈME BRÛLÉE

MANGO PUDDING

PINEAPPLE TART

CALAMANSI TART

COCONUT CREAM PUFF

NATA DE COCO & ALOE VERA JELLY

LOCAL FUSION MACARONS

ASSORTMENT OF NYONYA KUEH

POTONG ICE CREAM

COCONUT · RED BEAN · PULUT HITAM