
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.

In line with our sustainability efforts, we offer a selection of seafood from sustainable sources. Our dishes also showcase freshly grown herbs from our Fullerton Farm, whenever possible.

SET LUNCH

weekdays excluding public holidays
12.00 p.m. to 2.30 p.m. (last order: 2.00 p.m.)

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

- CHOICE OF STARTER -

SALADE DE TOMATES

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

AHI TUNA NIÇOISE

Tuna, 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, local quail egg, bean curd puff,
spicy coconut gravy

CLUB SANDWICH

Smoked turkey ham, bacon, cage-free 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, cage-free egg

TARTE À LA CRÈME BRÛLÉE

Vanilla sablé, fruit gel, vanilla gelato, cage-free egg





Contains Pork |  Vegetarian

ALL-DAY À LA CARTE MENU

| LIGHT SNACKS | Price |
|---|-------|
| FRENCH FRIES Ketchup | 12 |
| TRUFFLE FRIES Truffle mayonnaise, parmesan | 18 |
| MUSHROOM CROQUETTAS Marinara sauce | 18 |
| VIETNAMESE VEGETABLE SPRING ROLL  Thai chilli sauce | 18 |
| FRIED CHICKEN Truffle maple | 25 |
| SOUPS | |
| MUSHROOM VELOUTÉ Local oyster mushrooms, white truffle oil, mushroom duxelles, herb croutons | 26 |
| ONION SOUP Beef stock, caramelised onions, gruyère, sourdough | 24 |


ALL-DAY À LA CARTE MENU

SALADS


CAESAR SALAD   26
Poached cage-free egg, bacon, croutons, anchovies,
cherry tomatoes, aged parmesan

Supplement...

Chicken 5

Smoked salmon  8


Prawn  12


BEETROOT & ORANGE SALAD  24
Lettuce, endives, orange, beetroot, organic quinoa,
raspberry vinaigrette


Supplement...

Smoked duck 8

MEAT-FREE


IMPOSSIBLE BURGER  32
Vegan aioli, caramelised onions, cheese, pommes frites, salad

OMNI CRAB CAKES  26
Mango salsa, avocado


VEGAN FRIED RICE  25
Mushroom, Tindle vegan meat, asparagus, jasmine rice,
crispy bean curd skin

ALL-DAY À LA CARTE MENU

BURGERS & SANDWICHES

LOBSTER ROLL  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  42
Carbon-neutral 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  25
Fettucine, fresh basil pesto, pine nuts, aged parmesan,
extra virgin olive oil



PENNE CARBONARA AMERICAINE  32
Penne, streaky bacon, cream, sous vide cage-free egg,
pecorino

ALL-DAY À LA CARTE MENU

LOCAL FARE

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

DESSERT

- CLASSIC CHURROS  16
Dark chocolate sauce, caramel sauce
- ICE CREAM / SORBET 13
Vanilla, chocolate or strawberry
- HAZELNUT ROYALTINE  18
Chocolate hazelnut mousse, crunchy praline feuilletine,
raspberry sorbet

GOURMET EVENING SNACKS

6.00 p.m. to 10.00 p.m.

GRAZING PLATTER FOR TWO

58

Parma, salami rosette, mortadella, beef bresaola
camembert, comté, morbier, manchego
pickled vegetables, olives, grissini breadsticks
strawberries, grapes, dried apricots, prune rolada
walnuts, almonds, hazelnut crackers, crudités
blue cheese dip

WESTERN BUNDLE

98

Serves 2 to 3 persons

Lobster roll, cod fish fingers, porcini truffle arancini,
pommes frites, garden greens, crudités, tartar sauce,
truffle aioli

ASIAN BUNDLE

88

Serves 2 to 3 persons

Lobster otah feuille de brick,
satay (choice of beef and/or chicken),
prawn paste chicken mid-wing,
roasted sesame seeds, gochujang aioli, peanut sauce

GOURMET EVENING SNACKS

6.00 p.m. to 10.00 p.m.

| | |
|--|----|
| COD FISH FINGERS  | 34 |
| Cod, pommes frites, tartar sauce | |
| LOBSTER ROLL  | 43 |
| Butter-poached lobster, light mayonnaise, chives, fluffy brioche bun | |
| LOBSTER OTAH (½ dozen)   | 45 |
| Spicy ground lobster, feuille de brick, peanut sauce | |
| TRUFFLE FRIES  | 18 |
| Parmigiano reggiano, chives, truffle aioli | |
| PORCINI TRUFFLE ARANCINI  | 22 |
| Parmigiano reggiano crisps, chives, truffle aioli | |
| PLANT-BASED CRABLESS CAKE  | 22 |
| Mango salsa, sweet chilli dressing | |
| PROSCIUTTO DI PARMA | 34 |
| Compressed cantaloupe melon, balsamic pearl, grissini | |
| MINI WAGYU BEEF SLIDERS (3 pieces) | 34 |
| Cheddar, caramelised onions, tomato, barbecue sauce | |
| SATAY (½ dozen)  | 24 |
| Tender grilled skewered beef and/or chicken, fresh cucumber, shallots, rice ketupat, creamy peanut sauce | |
| PRAWN PASTE CHICKEN MID-WING (½ dozen) | 24 |
| Gochujang aioli, roasted sesame seeds | |
| CHICKEN YAKITORI (½ dozen) | 24 |
| Roasted sesame seeds, furikake, Japanese pickles | |

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

A reimagined Singapore Sling, 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.

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

| | Per glass/bottle |
|-------------------------|------------------|
| Veuve Clicquot, Brut NV | 35 / 158 |
| Chandon, Garden Spritz | 24 / 108 |

White

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

Rosé

| | |
|---|----------|
| Whispering Angel, Chateau d'Esclan <i>Provence, France</i> | 24 / 120 |
|---|----------|

Red

| | |
|--|----------|
| Alamos by Catena, Malbec <i>Mendoza, Argentina 2022</i> | 24 / 98 |
| Mouton Cadet, Classic, by Baron Philippe de Rothschild <i>Bordeaux, France 2020</i> | 25 / 120 |
| Mitolo Jester, Shiraz <i>McLaren Vale, Australia 2021</i> | 26 / 125 |
| Bouchard Père & Fils, Côte de Beaune-Villages <i>Burgundy, France 2018</i> | 30 / 130 |

Sweet

| | |
|--|---------|
| Primo Amore, Moscato <i>Puglia, Italy</i> | 19 / 96 |
|--|---------|

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 18 Years | 28 |

Islay

| | |
|--------------------|----|
| Laphroaig Lore | 24 |
| Laphroaig 10 Years | 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 |

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 Beam White | 16 |
| Jim Beam Double Oak | 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 |

GIN

| | |
|----------------------|----|
| Monkey 47 | 22 |
| Monkey 47 Sloe Gin | 22 |
| Beefeater 24 | 22 |
| Luxardo Sour Cherry | 22 |
| Sakurao | 25 |
| Sakurao Hamagou | 25 |
| 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 Añejo | 20 |
| 1800 Añejo | 20 |

RUM

| | |
|-----------------|----|
| Havana Club | 17 |
| Mount Gay Black | 20 |
| Zacapa 23 Years | 26 |

APERITIFS

| | |
|-------------------|----|
| Pimm's | 14 |
| Campari | 14 |
| Amaretto | 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 |

VODKA

| | |
|--------------|----|
| Smirnoff Red | 16 |
| Belvedere | 22 |
| Grey Goose | 24 |

SPIRIT-FREE SIPS

Pierre Chavin Le Petit Etoilé Wines

The Le Petit Etoilé collection is a range of de-alcoholised, non-fermented, organic wine-based drinks inspired by French bistronomy, with 0% alcohol content.

Per glass/bottle

| | |
|--|---------|
| Le Petit Etoilé Sparkling, France | 20 / 80 |
| Le Petit Etoilé Cabernet Sauvignon, France | 18 / 78 |
| Le Petit Etoilé Chardonnay, France | 18 / 78 |

PURE CLASSICS

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

| | | | |
|--|----|---|----|
| SOBER WHISKY SOUR | 20 | RESPONSIBLY YOURS | 16 |
| Sober Whiskey 0.0%, lime juice, simple spice syrup, bitter | | Sober Whiskey 0.0%, peach syrup, apple juice, lime juice | |
| SOBER PIÑA COLADA | 20 | ZERO TOLERANCE | 16 |
| Sober Rum 0.0%, pineapple juice, coconut cream, lime juice | | Sober Rum 0.0%, butterfly pea syrup, lime juice, infused pandan syrup | |
| SOBER GIN MARTINI | 20 | NAKED & SACRED | 16 |
| Sober Gin 0.0%, hibiscus water, lemon | | Sober Gin 0.0%, orange juice, ginger juice, pomegranate syrup, lime juice, soda | |

SPECIALITY COFFEES

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

TUMERIC 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
Decaffeinate 13
Latte 13
Cappuccino 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