

THE
CLIFFORD
PIER
SINGAPORE
1933

New Year's Eve
COUNTDOWN CELEBRATION

31 DECEMBER 2025
7.00 P.M. TO 11.00 P.M.

568* per adult, inclusive of free-flow Veuve Clicquot Champagne
and select alcoholic beverages

328* per adult, 198* per child (six to 11 years of age),
inclusive of free-flow select non-alcoholic beverages

INCLUDES ACCESS TO THE NEW YEAR'S COUNTDOWN PARTY
AND FIREWORKS VIEWING AT THE AL FRESCO DECK TILL 1.00 A.M.

*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 NON-EXCHANGEABLE WITH OTHER SERVICES OR PRODUCTS.

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

CAVIAR BAR

Sturgeon Caviar • Avruga Caviar

Ikura • Tobiko

Truffle Caviar (*Vegetarian*)

CONDIMENTS

*Blinis, Waterthins Crackers, Sour Cream, Chives,
Shallots, Grated Eggs*

SEAFOOD ON ICE

Sea Urchin • Poached Maine Lobster

Alaskan Crab • Snow Crab

Half-shell Scallop • Poached Prawn

Mussel • Clam

CONDIMENTS

*Lemon Wedge, Lime Wedge, Tabasco, Cocktail Sauce,
Lime Chilli Dressing, Spicy Horseradish Chilli Sauce,
Wasabi Aioli*

SASHIMI

Norwegian Salmon • Yellowfin Tuna

Amberjack • Hokkaido Scallop

NIGIRI

Salmon • Tuna • Ebi

MAKI

California • Kappa • Oshinko

CONDIMENTS

Shoyu, Wasabi, Ginger

GRAZING BOARD

CHARCUTERIE & SALUMI

FRESHLY CARVED HAM ON STAND

100% Acorn-Fed Ibérico Bellota

Prosciutto di Parma • Duroc Pork Serrano

ARTISAN COCKTAIL AIR-DRIED MEATS

Chorizo • Bastides Sausage • Casalingo Salami

TRUFFLE & FRENCH SALAMI

Pepper Saucisson • Saucisson aux Herbes

Truffle Chicken Salami

CONDIMENTS

*Heirloom Tomatoes, Cantaloupe Melon, Cornichons, Silver Onions,
Pickled Vegetables, Olives, Aged Balsamic, Assorted Mustards*

ARTISANAL CHEESE

HARD & SEMI-HARD CHEESES

Parmigiano Reggiano • Pecorino • Asiago • Manchego

Comté • Mimolette • Tomme de Savoie

SOFT & SEMI-SOFT CHEESES

Tete de Moine • Gorgonzola • Bleu d'Auvergne

Burrata • Camembert • Buffalo Mozzarella

CONDIMENTS

*Grissini, Sesame Lavosh, Assorted Crackers,
Strawberries, Grapes, Dried Fruits, Nuts,
Acacia Honey, Honeycomb, Fruit Preserves, Aged Balsamic*

SOUP

Double-boiled Mini 'Buddha Jumps Over the Wall'

Lobster Bisque

ACCOMPANIMENTS

*Selection of Artisanal Bread, Butter,
Extra Virgin Olive Oil, Balsamic Vinegar*

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APPETISERS

Pickled Mackerel with
Giardiniera Vegetables, Fennel, Grapefruit

Marinated Baby Octopus with
Cucumber, Sesame, Coriander, Chilli Vinaigrette

Cured Barramundi with
Confit Raisin & Pine Nut, Espelette Pepper, Lemon

White Anchovies with
Heirloom Tomatoes, Pimento, Olives,
Colatura Balsamic Dressing

SERVED TABLESIDE

Grilled Seasonal European Fish
Sea Salt Sampler, Rosemary, Lemon Wedges

Flame-Grilled Beef Short Rib Galbi
Kimchi Slaw, Scallions

SALAD BAR

Caesar Salad in Grana Padano Wheel

BASE

Romaine Lettuce, Tuscan Kale, Arugula,
Red Oak, Coral Lettuce, Crystal Lettuce,
Endives, Yellow Frisée

PROTEINS

Smoked Trout, Cold Water Shrimp,
Smoked Duck Breast

SUPPLEMENTS

Grilled Peppers, Roasted Zucchini, Sweet Potato,
Corn Kernel, Cherry Tomato, Cucumber, Red Onion,
Capsicum, Carrot, Sundried Tomato, Beetroot,
Pumpkin Seed, Sunflower Seed, Chia Seed, Flax Seed,
Pecan, Almond, Walnut, Macadamia, Bacon Bits

DRESSING

Caesar, Thousand Island, Passion Fruit Dressing,
Wafu Dressing, Lemon Dressing, Avocado Oil,
Extra Virgin Olive Oil, Balsamic Vinegar

HARVEST-IT-YOURSELF

FRESH HERB AND MICROGREEN GARNISH

Purple Shiso, Red Amaranth, Coriander Cress,
Lemon Balm, Pea Tendril, Wheatgrass

WESTERN FARE

LIVE STATION

SLOW-ROASTED WAGYU BEEF

Roasted Garlic, Au Jus, Assorted Mustards

LIVE STATION

SUCKLING PIG PORCHETTA

BOURBON-GLAZED PORK SPARE RIBS

Chicharrón, Garlic Sesame Gremolata, Smokey Pork Jus

LIVE STATION

ACQUERELLO RISOTTO

*Winter Black Truffle, Locally Farmed Mushrooms,
Maitake Mushroom, Brillat-Savarin Cheese,
Sous Vide Cage-Free Egg, Truffle Cream*

Seafood Stew

Pizzutello Tomato, Kalamata Olive, Fish Velouté

Chicken Ballotine

Raisin Jus

Roasted Winter Vegetables

Herb Butter

Truffle Potato Mousseline

Macaroni & Cheese

INDIAN SPECIALS

LIVE STATION

SLOW-ROASTED 'MALAI' SUCKLING LAMB

Bombay Onions, Mint Yoghurt, Lime Wedges

Goan Fish Curry

Methi Murgh

Cabbage & Chana Dhal

Yellow Dhal

SIDES & CONDIMENTS

*Biryani Rice, Naan Bread, Roti Prata,
Assorted Papadum, Chutney, Raita, Pickles*

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CHINESE ROAST CABINET

Suckling Pig • Pork Char Siew • Crispy Pork Belly

Roast Duck • Poached Hainanese Chicken

CONDIMENTS

*Fragrant Chicken Rice, Dark Soy Sauce, Chilli Sauce,
Fragrant Ginger, Plum Sauce, Cucumber, Tomato*

ASIAN DELIGHTS

LIVE STATION

SINGAPORE LAKSA WITH FOIE GRAS

Noodles in Aromatic Coconut Broth

CHOICE OF NOODLES

Yellow Noodles, Thick Rice Noodles

CHOICE OF TOPPINGS

Sea Prawn, Quail Egg, Fish Cake, Bean Curd Puff, Bean Sprouts

CONDIMENTS

Sambal Onion, Sakura Ebi, Laksa Leaf, Fried Shallot

Chilli Crab with Golden Mantou

Sarawak Black Pepper Wagyu Beef Cubes

Charred Capsicum

Steamed Chilean Sea Bass

Teochew Preserved Olives, Superior Soya Sauce

Braised Pork Trotter

Sea Cucumber, Flower Mushroom

Broccolini

Flower Mushroom, Oyster Sauce

Braised Ee Fu Noodles

Yellow Chive, Silver Sprout, Locally Farmed Mushrooms

Baby Abalone Fried Rice

Pork Char Siew, Sea Prawn, X.O. Chilli Sauce

Sweet Indulgences

LIVE STATION

Sticky Date Pudding

*Caramelised Roasted Peaches & Plums,
Banana Butterscotch Sauce, Chantilly Cream*

WARM DESSERTS

Fondant au Chocolate with Berries Compôte

Brioche Bread & Butter Pudding with Vanilla Sauce

WHOLE CAKES

Tropical Passion Fruit Mango Cake

Strawberry Rhubarb Cake

Yuenyeung Gâteau Opéra

Lychee Vanilla Mousse Cake

Pumpkin Spice Cheesecake

Pandan Chiffon Cake

INDIVIDUAL TREATS

Dark Chocolate Sweet Cherry Bauble

Raspberry & Rose Choux Puff

Assorted Nyonya Kueh

TARTS, FLANS & SHOOTERS

Mireia Vanilla Madagascar Crème Brûlée

Alphonso Mango Panna Cotta

Chestnut Mont Blanc

Lemon & Lime Tart

Salted Peanut Butter Chocolate Tart

Spiced Red Wine Poached Pear

70% Dark Chocolate Shooter

CONFECTIONARY

Ivory Chocolate & Fruit Slab • Dark Chocolate & Nut Slab

Assortment of Macarons & Pralines

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