

THE
CLIFFORD
PIER
SINGAPORE
1933

*New Year's Eve
Countdown Celebration*

31 DECEMBER 2023

7.00 P.M. TO 11.00 P.M.

528 per adult

*with free-flowing champagne, wine,
beer, and premium spirits*

328 per adult; **198** per child

with free-flowing non-alcoholic beverages

Includes access to the Countdown Party and
fireworks viewing at the al fresco deck till 1.00 a.m.

CHILD PRICE APPLIES TO CHILDREN AGED 6 TO 11 YEARS OLD.
A DEPOSIT OF THE FULL AMOUNT IS REQUIRED IN ORDER TO
CONFIRM YOUR RESERVATION.

ALL PREPAID RESERVATIONS ARE NON-CANCELLABLE,
NON-REFUNDABLE AND NON-EXCHANGEABLE
WITH OTHER SERVICES OR PRODUCTS.

PRICES ARE IN SINGAPORE DOLLARS, SUBJECT TO
10% SERVICE CHARGE AND 8% GST UNLESS STATED AS NETT.

Buffet Menu

CAVIAR BAR

Nomad Caviar

Avruga Caviar

Ikura

Tobiko

Truffle Caviar *(Vegetarian)*

ACCOMPANIMENTS

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

SEAFOOD GEMS ON ICE

Poached Maine Lobster

Sea Urchin

Maine Lobster Claw

Half Shell Scallop

Snow Crab

Poached Prawn

Mussel

Clam

SIDES & CONDIMENTS

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

SASHIMI

Norwegian Salmon, Yellowfin Tuna, Amberjack

NIGIRI

Salmon, Tuna, Unagi

MAKI

California, Kappa, Oshinko

CONDIMENTS

Shoyu, Wasabi, Ginger

SALAD BAR

Caesar Salad in Parmigiano Reggiano Wheel

BASE

*Romaine Lettuce, Kale, Red Chicory,
Arugula, Mesclun Mix, Heirloom Tomato*

BODY

*Corn Kernel, Cherry Tomato, Cucumber,
Red Onion, Capsicum, Carrot,
Sweet Potato, Grilled Peppers, Roasted Zucchini,
Sundried Tomato, Beetroot*

DRESSING

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

CHARCUTERIE

**Beef Bresaola, Coppa Ham, Beef Pastrami,
Saucisson, Mortadella, Turkey Ham,
Truffle Pork Chiffonade, Duck Rillettes**

SIDES & CONDIMENTS

*Cornichon, Silver Onion, Pickled Vegetable, Olives,
Assorted Mustard*

LIVE COUNTER

5J Ibérico Bellota 100% Acorn-fed

Prosciutto di Parma

SIDES & CONDIMENTS

Cantaloupe Melon, Heirloom Tomato, Aged Balsamic

SOUP

Braised Crab Meat, Fish Maw, Conpoy Soup

Porcini Mushroom Soup

ASSORMENT OF ARTISANAL BREAD

CONDIMENTS

Butter, Extra Virgin Olive Oil, Balsamic Vinegar

APPETISERS

Poached Hokkaido Scallop, Pomelo,
Sweet Chilli Dressing

Smoked Kaviari Salmon Heart, Capers, Shallot

Cured Dutch Kingfish, Tomato, Compressed Radish,
Colatura di Alici

Tuna Tataki, Fine Bean, Potato, Semi-dried Tomato,
Kalamata Olive, Lemon Dressing

House-cured Norwegian Salmon Fillet

Beetroot / Laksa / Citrus

WESTERN

Roasted Barramundi

Capers, Herb Cream Sauce

Pork Chorizo Sausage

Beluga Lentil

Seafood Stew

Pizzutello Tomato

Macaroni & Cheese

Roasted Winter Vegetables

LIVE COUNTER

Slow-roasted Beef Oven-prepared Ribs

Au Jus, Assorted Mustards, Potato Mousseline, Yorkshire Pudding

Salt-crusted Whole Local Sea Bass

Choron Sauce, Lemon Wedges

INDIAN DELIGHTS

Murgh Tikka Masala

Lamb Rogan Josh

Biryani Rice

Brinjal & Okra Masala

ACCOMPANIMENTS

Assorted Papadum, Chutney, Naan, Raita, Pickles

LIVE COUNTER

Spice-roasted Whole Suckling Lamb

CHINESE BARBECUE ROASTS

Pork Char Siew, Five-spice Roasted Pork Belly,

Roasted Duck, Poached Hainanese Chicken,

Lap Cheong

SIDES & CONDIMENTS

*Chicken Fragrant Rice, Cucumber, Tomatoes,
Fragrant Ginger, Dark Soy Sauce, Chilli Sauce*

ASIAN NOODLES & RICE

Braised Ee Fu Noodles

Dragon Chives, Silver Sprouts

Baby Abalone Fried Rice

XO Sauce

Singapore Laksa

NOODLES

Yellow Noodles, Thick Rice Noodles

SOUP BASE

Laksa Gravy

TOPPINGS

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

CONDIMENTS

Sambal Onion, Sakura Ebi, Laksa Leaf, Fried Shallot

ARTISANAL CHEESE

Grana Padano, Pecorino, Tomme De Savoie, Morbier,
Gorgonzola, Bleu d'Auvergne, Manchego,
Mimolette, Comte, Brie, Emmental

ACCOMPANIMENTS

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

SWEET INDULGENCES

LIVE STATION

Chocolate Raspberry Lava Cake

Vanilla Bean Ice Cream

WARM

Bread & Butter Pudding

Vanilla Sauce

TART, FLANS, SHOOTERS

Cinnamon Red Wine-poached Pear

Classic Sherry Trifle

Vanilla Crème Brûlée

Pecan Nut Tart

Chestnut Mont Blanc

Alphonso Mango Mousse, Red Fruit

CAKES

Lychee Mousse Vanilla

Tropical Passion Fruit Mango

Fullerton English Mixed Fruitcake

Signature Chocolate Fullerton Cake

Strawberry Victoria Sponge

Pumpkin Spice Cheesecake

Pistachio Mascarpone Ivory

PETITE SWEETS

Assorted Macarons

Assorted Pralines