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# THE LANDING POINT

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*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 at 2.00 p.m.)

2-COURSE: 48\* | 3-COURSE: 58\*

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<b>STARTER</b>	<b>Mediterranean Heirloom Tomato Salad</b>	<b>N G D</b>
	Burrata di bufala, vanilla, strawberry, mint, macadamia nuts	
	<b>Salade Maison</b>	<b>N V</b>
	House salad, endives, macerated pears, pickled lemon, walnut miso	
	<b>Zucchini Leek Soup</b>	<b>G D V</b>
	Leek chips, aromatic Provençal herb oil, croutons	
	<b>Avgolemeono - Greek Lemon Chicken Soup</b>	<b>G D</b>
	Lemon, dill oil, house-made brioche, feta cheese	

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<b>MAIN</b>	<b>Hainanese Chicken Rice</b>	<b>G</b>
	Boneless simmered chicken, fragrant rice, local xiao bai cai, chilli, ginger, dark soy sauce	
	<b>The Pier's Prawn Laksa</b>	<b>G S D</b>
	Rice vermicelli, prawns, local quail egg, bean curd puff, spicy coconut gravy	
	<b>Bak Kut Teh</b>	<b>P G</b>
	Peppery pork ribs, herbal broth, fragrant rice, Chinese dough fritter	

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<b>DESSERT</b>	<b>Dark Chocolate Lava Cake</b>	<b>G D V</b>
	Berries, 70% dark chocolate, lingonberry gelato	

Dish contains: **P** Pork **N** Nuts **G** Gluten **S** Seafood **D** Dairy  
**V** - Vegetarian Option | Our menu uses cage-free eggs.

Prices are stated in Singapore Dollars, subject to service charge and prevailing government taxes

# ALL-DAY À LA CARTE MENU

Available from 11.00 a.m. to 9.30 p.m.

## LIGHT SNACKS Available from 11.00 a.m. to 6.00 p.m.

	Price
<b>French Fries</b> Ketchup	V 12
<b>Truffle Fries</b> Truffle mayonnaise, parmesan	D V 18
<b>Vietnamese Vegetable Spring Roll</b> Thai chilli sauce	G V 18
<b>Fried Chicken</b> Honey soy, sesame seeds	G 25

## SOUPS

<b>Mushroom Velouté</b> Local oyster mushrooms, white truffle oil, mushroom duxelles, herb croutons	G D V 26
<b>Tomato Soup</b> Slow-roasted tomatoes, balsamic vinegar, extra virgin olive oil, croutons	G D 24

## SALADS

<b>Caesar Salad</b> Local lettuce, poached cage-free egg, cherry tomato, aged parmesan, bacon, anchovies, croutons, Caesar dressing	P G S D 26
<i>Supplement:</i> Chicken / Smoked Salmon <b>S</b> / Prawn <b>S</b>	5 / 8 / 12
<b>Couscous and Chickpea Salad</b> Kale, couscous, cumin, chickpeas, hummus, roasted peppers, lemon vinaigrette	V 24

★ Signature Dish

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# ALL-DAY À LA CARTE MENU

## BURGERS & SANDWICHES

- Lobster Roll ★** S G D 42  
Boston lobster, lime, citrus tartar, dill, pommes frites
- Smashed Beef Burger** G D 35  
Angus patty, lettuce, crispy shallots, red cheddar, onion jam, pommes frites
- Mortadella and Burrata Sandwich** P N G D 38  
Mortadella ham, burrata, pistachio, rocket leaves, extra virgin olive oil, pommes frites
- Club Sandwich** P G D 32  
Turkey ham, cage-free egg, bacon, local lettuce, tomato, mustard mayonnaise, pommes frites

## PASTA

- Penne Bolognese** G D 31  
Beef ragoût, vine tomatoes, aged parmesan, extra virgin olive oil
- Spaghetti Carbonara Americaine** P G D 32  
Streaky bacon, cream, sous vide cage-free egg, pecorino

## MEAT-FREE

- Vegan Popcorn Chicken** G V 18  
Sriracha mayonnaise, pickled jalapeno
- Impossible Slider** G V 28  
Plant-based patty, vegan cheese, local lettuce, tomato, pommes frites, salad
- Vegan Fried Rice** G V 25  
Mushroom, Tindle vegan meat, asparagus, jasmine rice, crispy bean curd skin

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# ALL-DAY À LA CARTE MENU

## LOCAL FARE

### Hainanese Chicken Rice ★ G 28

Choice: Chicken Breast or Drumstick  
Boneless simmered chicken, fragrant rice, local xiao bai cai, chilli, ginger, dark soy sauce

### Bak Kut Teh P G 37

Peppery pork ribs, herbal broth, fragrant rice, Chinese dough fritter

### The Pier's Prawn Laksa ★ G S D 32

Prawns, rice vermicelli, local quail eggs, bean curd puff, spicy coconut gravy

### Mee Goreng N G S 31

Wok-fried yellow noodles, tiger prawn, scallop, fishcake, beansprouts, onion, cabbage, carrot, tomato, satay sauce, sambal, ketchup

### Nasi Goreng Istimewa N G S 32

Indonesian-style fried rice, chicken satay, chicken drumettes, fried cage-free egg, prawn crackers, pickled vegetables, sambal, ikan bilis

### Wanton Noodle Soup P G S 32

Egg noodles, shrimp and pork wantons, barbecued pork, local greens, spring onions

### Satay (6 sticks) ★ N G 24

Beef and chicken satay, rice cake, local cucumber, onion, peanut sauce

## DESSERT

### Sticky Date Pudding N G D V 22

Salted banana toffee, local vanilla gelato

### Wild Berry Mille-Feuille N G D V 22

Crèmeux, raspberry sorbet

### Ice Cream / Sorbet

Vanilla, chocolate or strawberry ice cream D 13

Raspberry or yuzu sorbet V 13

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# GOURMET EVENING SNACKS

6.00 p.m. to 10.00 p.m.

## SHARING PLATTERS

### WESTERN PLATTER ★

GS 98

*Serves 2 to 3 persons*

Lobster Roll • Cod Fish Fingers • Porcini Truffle Arancini  
Pommes Frites • Local Greens • Crudités

*Tartar Sauce, Truffle Aioli*

### ASIAN PLATTER

NGS 88

*Serves 2 to 3 persons*

Lobster Otaf Feuille de Brick • Prawn Paste Chicken Mid-wing  
Satay - Choice of beef and/or chicken

*Roasted Sesame Seeds, Gochujang Aioli, Peanut Sauce*

### GRAZING PLATTER

PNG 58

*Serves 2 persons*

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*

★ Signature Dish

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# GOURMET EVENING SNACKS

6.00 p.m. to 10.00 p.m.

## OCEAN CATCH

- Cod Fish Fingers** G S 34  
Cod, pommes frites, local lettuce, tartar sauce
- Lobster Roll** G S 43  
Butter-poached lobster, light mayonnaise, chives, fluffy brioche bun
- Lobster Otah (½ dozen)** N G S 45  
Spicy ground lobster, feuille de brick, peanut sauce

## MEAT

- Prosciutto di Parma** P G 34  
Compressed cantaloupe melon, balsamic pearl, grissini, local basil
- Mini Wagyu Beef Sliders (3 pieces)** G 34  
Carbon-neutral beef, cheddar, caramelised onions, tomato, barbecue sauce
- Satay (½ dozen)** N G 24  
Tender grilled skewered beef and/or chicken, local cucumber, shallots, rice cake, creamy peanut sauce
- Prawn Paste Chicken Mid-Wing (½ dozen)** G 24  
Gochujang aioli, roasted sesame seeds
- Chicken Yakitori (½ dozen)** G 24  
Roasted sesame seeds, furikake, Japanese pickles

## VEGETARIAN

- Truffle Fries** G V 18  
Parmigiano Reggiano, chives, truffle aioli
- Porcini Truffle Arancini** G V 22  
Parmigiano Reggiano crisps, chives, truffle aioli
- Plant-Based Crabless Cake** G V 22  
Mango salsa, sweet chilli dressing

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*Bartender's  
Picks*



## THE HERITAGE SERIES

*Inspired by heritage and crafted with purpose. This cocktail series employs zero-waste ingredients and thoughtful infusions to elevate familiar flavours, carrying Singapore's past into a more sustainable future.*

<b>FULLERTON SLING ★</b>	28
<i>A reimagined Singapore Sling, crafted with locally produced gin.</i>	
Lime Garden Gin, cherry liqueur, Dom Benedictine liqueur, mandarin orange liqueur, calamansi juice, pineapple juice, rose syrup	
<b>INDIGO LYCHEE ★</b>	28
<i>An elegant vodka cocktail inspired by batik artistry.</i>	
Discarded grape skin vodka, lychee, blue pea flower, yuzu, fino sherry	
<b>KUEH LAPIS</b>	28
<i>The Fullerton's signature Kueh Lapis in cocktail form.</i>	
Kueh lapis fat-washed whiskey, gula melaka, walnut bitters	
<b>COFFEE &amp; SCONES</b>	28
<i>A creamy whisky cocktail infused with coffee and pandan.</i>	
Scone-infused whiskey, coffee liqueur, pandan	
<b>SPIRULINA</b>	24
<i>Light and briny, an effervescent creation inspired by Singapore's coastlines.</i>	
Rum, blue spirulina, olive brine, lime, soursop, mint, coconut, oyster leaf	
<b>MANGO LEMONGRASS ★</b>	24
<i>A tropical tribute to the old bumboats along the Singapore River.</i>	
Gin, mango, kaffir lime leaves, lemongrass	
<b>STRAWBERRY PU'ER</b>	24
<i>Earthy and gently sweet, marrying modern indulgence with tradition.</i>	
Strawberry-infused rum, lime, glutinous rice pu'er tea	

★ Signature Drink

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## CHAMPAGNES & WINES

	Per glass / bottle
<b>Champagne &amp; Sparkling</b>	
Veuve Clicquot, Brut NV	35 / 158
Bottega Millesimato Brut	23 / 118
<b>White</b>	
Jean Pierre et Alexandre Ellevin, Chablis <i>Burgundy France 2022</i>	29 / 130
Pighin, Pinot Grigio <i>Friuli Grave, Italy 2023</i>	25 / 120
M.Chapoutier Schieferkopf, Riesling Trocken <i>Baden, Germany 2022</i>	26 / 125
Craggy Range, Te Muna, Sauvignon Blanc <i>Martinborough, New Zealand 2022</i>	24 / 98
<b>Rosé</b>	
Whispering Angel, Château d'Esclans <i>Provence, France</i>	24 / 120
<b>Red</b>	
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
Cave de Lugny, Pinot Noir <i>Burgundy, Bourgogne 2023</i>	30 / 130
<b>Sweet</b>	
Primo Amore, Moscato <i>Puglia, Italy</i>	19 / 96

## BEER

<b>Bottled</b>	
Asahi	18
Classic IPA	18
Corona	18
Estrella	18
Heineken	18
Orion	18
Singapore Lager <i>Locally produced, low ABV</i>	18
<b>On Tap</b>	
Heineken Silver	18

## WHISKY

	Per glass / bottle
<b>Single Malt</b>	
Glenlivet 12 Years	24 / 280
Macallan 12 Years Sherry Oak	28 / 350
Macallan 18 Years Sherry Oak	69 / 860
Lagavulin 16 Years	358
Oban 14 Years	360
<b>Scotch Blended</b>	
Johnnie Walker Black Label	20 / 268
Monkey Shoulder	22 / 268
Johnnie Walker Blue Label	36 / 650
Hibiki Harmony	450

## COGNAC

Hennessy VSOP	25 / 320
Hennessy XO	48 / 640
Martell Cordon Blue	48 / 550
Remy Martin VSOP	280
Remy Martin XO	550

## BOURBON

Jack Daniels	20 / 220
Maker's Mark	20 / 220
Wild Turkey Rye	22 / 260
Angel Envy	340

## RUM

Bacardi Blanca	20 / 280
Bacardi Oro	22 / 285
Discarded Banana Peel <i>Sustainable, zero-waste production</i>	24 / 360
Zacapa 23 Years	26 / 328
Santa Teresa 1796	360

## GIN

	Per glass / bottle
Bombay Sapphire	20 / 268
Monkey 47	22 / 280
Monkey 47 Sloe	22 / 280
Hendrick's	25 / 320
Roku	220
Bombay Premier Cru	280
Four Pillars Bloody Shiraz	350

## VODKA

Absolut	20 / 260
Belvedere	22 / 280
Grey Goose	24 / 288
Discarded Grape Skin <i>Sustainable, zero-waste production</i>	280
Crystal Head	360

## TEQUILA

Montelobos Mezcal	22 / 280
Volcan Reposado	28 / 340
Patrón Silver	28 / 358
Don Julio Reposado	268
Patrón Reposado	350

## THE N/A EDITION

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

<b>SOBER WHISKY SOUR</b>	20
Sober Whisky 0.0%, lime juice, simple spice syrup, bitters	
<b>SOBER PIÑA COLADA</b>	20
Sober Rum 0.0%, pineapple juice, coconut cream, lime juice	
<b>SOBER GIN MARTINI</b>	20
Sober Gin 0.0%, hibiscus water, lemon	
<b>RESPONSIBLY YOURS</b>	18
Sober Whisky 0.0%, peach syrup, apple juice, lime juice	
<b>ZERO TOLERANCE</b>	18
Sober Rum 0.0%, butterfly pea syrup, lime juice, infused pandan syrup	
<b>NAKED &amp; SACRED</b>	18
Sober Gin 0.0%, orange juice, ginger juice, pomegranate syrup, lime juice, soda	

## SPIRIT-FREE SIPS

*A selection of low to zero alcohol beers and wines crafted for easy, mindful sipping.*

Per glass / bottle

Plus & Minus Alcohol-Free Blanc de Blancs NV	16 / 72
Plus & Minus Alcohol-Free Sauvignon Blanc	15 / 68
Plus & Minus Alcohol-Free Pinot Noir	15 / 68
Heaps Normal Third IPA Non-Alcoholic	16
Heineken Zero 0.0	13

*Signature  
Refreshments*



## HOUSE-BREWED SPECIALITY 12

### BUTTERFLY PEA FLOWER HONEY LEMON TEA

Crafted with butterfly pea flower freshly harvested from The Fullerton Farm  
*Served warm.*

## MATCHA DELIGHTS 13

### MATCHA ESPRESSO

Espresso, matcha, milk, cream

### MATCHA BANDUNG

Oat milk, rose syrup, matcha, milk, cream

### MATCHA COCONUT

Coconut water, matcha, milk, cream

## THE FULLERTON SUPERSHAKES 26

### THE CACAO SITUATION

Chocolate ice cream, milk, chocolate wafer, chocolate cookie, chocolate stick, chocolate sauce  
*Topped with a slice of chocolate cake*

### PRETTY IN PINK

Strawberry ice cream, milk, strawberry wafer, cotton candy  
*Topped with a slice of cheesecake*

## WELLNESS JUICE BLENDS 14

### THE GREEN FIX

Green apple, celery, cucumber, chia seeds

### IMMUNITY FLUX

Watermelon, ginger, turmeric

## FRESH JUICES 12

Orange • Watermelon  
Carrot • Green Apple

## THE FULLERTON BLEND

Espresso Single / Double 9 / 12

Macchiato Single / Double 10 / 11

Fullerton Blend 12

Decaffeinated 13

Latte 13

Cappuccino 12

Mocha 12

Hot Chocolate 12

## BACHA COFFEE +1 for iced

SINGLE ORIGIN 15

Wagagai Crest  
Uganda, Africa

FINE FLAVOURED 15

Caramelo Morning

Chocolate Hill

Magic Istanbul

Singapore Morning

FINE DECAFFEINATED 15

Magdalena Decaffeinated  
Colombia Hulia

## TWG PREMIUM TEA

Sencha Meicha 18

Jasmine Queen 18

Royal Darjeeling 18

Earl Grey 14

English Breakfast 14

Chamomile 14

Moroccan Mint 14

## SOFT DRINKS 12

Coke • Coke Light • Coke Zero

Ginger Ale • Sprite