
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 at 2.00 p.m.)

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

STARTER	Tuna Tartare	G S D
	Green apple, capers, Manchego cheese, burnt orange, basil	
	Salade Maison	N V
	House salad, endives, macerated pears, pickled lemon, walnut miso	
	Vichyssoise	G D
	Foie gras, leek chips, croutons	
MAIN	Hainanese Chicken Rice	G
	Boneless simmered chicken, fragrant rice, local xiao bai cai, chilli, ginger, dark soy sauce	
	The Pier's Prawn Laksa	G S D
	Rice vermicelli, prawns, local quail egg, bean curd puff, spicy coconut gravy	
	Bak Kut Teh	G S
	Peppery pork ribs, herbal broth, fragrant rice, Chinese dough fritter	
DESSERT	Dark Chocolate Lava Cake	G D V
	Berries, 70% dark chocolate, lingonberry gelato	
[P] Contains Pork [N] Contains Nuts [S] Contains Seafood		
[D] Contains Dairy [V] Vegetarian		
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

LIGHT SNACKS

	Price
French Fries Ketchup	V 12
Truffle Fries Truffle mayonnaise, parmesan	D V 18
Vietnamese Vegetable Spring Roll Thai chilli sauce	G V 18
Fried Chicken Truffle maple	G 25

SOUPS

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

SALADS

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

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BURGERS & SANDWICHES

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

PASTA

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

MEAT-FREE

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

ALL-DAY À LA CARTE MENU

LOCAL FARE

Hainanese Chicken Rice

G 28

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

G S 31

Wok-fried yellow noodles, prawn, fish cakes, vegetables, sambal chilli, cage-free egg

Nasi Goreng Istimewa

N G S 32

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

Wonton Noodle Soup

P G S 32

Egg noodles, shrimp and pork wontons, barbecued pork, local xiao bai cai, 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

G S 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

N G S 88

Serves 2 to 3 persons

Lobster Otah Feuille De Brick • Prawn Paste Chicken Mid-wing
Satay - *Choice of beef and/or chicken*
Roasted Sesame Seeds, Gochujang Aioli, Peanut Sauce

GRAZING PLATTER

P N G 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

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

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.

FULLERTON SLING 28

A reimagined Singapore Sling, crafted with locally produced gin.

Lime Garden Gin, cherry liqueur, Dom Benedictine liqueur, mandarin orange liqueur, calamansi juice, pineapple juice, rose syrup

INDIGO LYCHEE 28

An elegant vodka cocktail inspired by batik artistry.

Discarded grape skin vodka, lychee, blue pea flower, yuzu, fino sherry

KUEH LAPIS 28

The Fullerton's signature Kueh Lapis in cocktail form.

Kueh lapis fat-washed whiskey, gula melaka, walnut bitters

COFFEE & SCONES 28

A creamy whisky cocktail infused with coffee and pandan.

Scone-infused whiskey, coffee liqueur, pandan

SPIRULINA 24

Light and briny, an effervescent creation inspired by Singapore's coastlines.

Rum, blue spirulina, olive brine, lime, soursop, mint, coconut, oyster leaf

MANGO LEMONGRASS 24

A tropical tribute to the old bumboats along the Singapore River.

Gin, mango, kaffir lime leaves, lemongrass

STRAWBERRY PU'ER 24

Earthy and gently sweet, marrying modern indulgence with tradition.

Strawberry-infused rum, lime, glutinous rice pu'er tea

CHAMPAGNES & WINES

Champagne & Sparkling

Per glass/bottle

Veuve Clicquot, Brut NV	35 / 158
Bottega Millesimato Brut	23 / 118

White

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

Rosé

Whispering Angel, Château d'Esclans <i>Provence, France</i>	24 / 120
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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
Cave de Lugny, Pinot Noir <i>Burgundy, Bourgogne 2023</i>	30 / 130

Sweet

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

Bottled

Asahi	18
Classic IPA	18
Corona	18
Estrella	18
Heineken	18
Orion	18
Singapore Lager <i>Locally produced, low ABV</i>	18

On Tap

Heineken Silver	18
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WHISKY

Single Malt

Per glass/bottle

Glenlivet 12 Years	24 / 280
Macallan 12 Years Sherry Oak	28 / 350
Macallan 18 Years Sherry Oak	69 / 860
Laguvulin 16 Years	358
Oban 14 Years	360

Scotch Blended

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

Barcadi Blanca	20 / 280
Barcadi 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
Patron Silver	28 / 358
Don Julio Reposado	268
Patron 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.

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