

THE
CLIFFORD
PIER
SINGAPORE
1933

Lunar New Year
REUNION DINNER

16 FEBRUARY 2026

6.30 P.M. TO 10.30 P.M.

6-Course Family-Style Set Dinner
with Dessert Buffet

168* per adult, 88* per child (six to 11 years of age)

**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 cannot be exchanged with other services or products.



MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.



SET MENU

DOUBLE BLESSINGS 'LO HEI' YUSHENG

Kaluga Queen Caviar | Soft-Shell Crab | Smoked Trout

DOUBLE-BOILED 'ANXIN' CHICKEN BROTH

Baby Abalone | Cordyceps Blossoms | Conpoy
Fish Maw | Flower Mushroom

STEAMED CHILEAN SEA BASS FILLET

Luffa Gourd | Pink Ginger | Soybean Crumbs
Premium First Pressed Soy Sauce

ROAST DUCK

Angelica Root | Plum-Cured Vine Tomato | Pickled Radish

SEA CUCUMBER

Dried Oyster | Broccolini | 'Fa Cai' Moss

STEWED EGG NOODLES IN GOLDEN BROTH

Australian Lobster | X.O. Chilli Sauce | Local Greens



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DESSERT BUFFET

WARM DESSERTS

Pulut Hitam

Tau Suan with You Tiao

CAKES AND PETITE TREATS

Mandarin Orange & Cheese Mousse Cake

Coconut & Passion Fruit Cake

Cherry Blossom Cake

Vanilla Sugee Cake

Chiffon Cake

Pandan Kaya Roll

Bandung Cream Puff

Mango Sago with Pomelo

TARTS AND FLANS

Calamansi Tart

Salted Peanut Butter Chocolate Tart

Pineapple Crème Brûlée

Milo Panna Cotta

CONFECTIONARY

Fortune Cat Macarons

Assorted Chinese New Year Cookies

SELECTION OF FRESH FRUITS AND EXOTIC BERRIES



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