



THE
CLIFFORD
PIER
SINGAPORE
1933

Lunar New Year
REUNION DINNER

28 JANUARY 2025

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'

YU SHENG

Nomad Caviar | Boston Lobster | Smoked Trout

DOUBLE-BOILED 'ANXIN' CHICKEN BROTH

Nine-head Abalone | Cordyceps Blossoms | Conpoy | Fish Maw

STEAMED CHILEAN SEA BASS FILLET

Minced Garlic | Golden Garlic Crisps | Sichuan Peppercorn Oil
Premium First Press Soy Sauce

SEA CUCUMBER

Dried Oyster | Broccolini | 'Fa Cai' Moss | Truffle Jus

'GANG SHAO' JUMBO TIGER PRAWN

Confit Garlic | Macadamia Nut

EIGHT TREASURES LOTUS LEAF FRIED RICE

Chinese Sausage | Chicken | Flower Mushroom
Sakura Shrimp | Salted Egg



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DESSERT BUFFET

WARM DESSERTS

Brioche Bread & Butter Pudding with
Dried Longan and Vanilla Sauce

Portuguese Egg Tart

CAKES AND PETITE TREATS

Raspberry Double Chocolate Fudge Cake

Gula Melaka Pandan Swiss Roll

Strawberry Rose Choux Puff

70% Dark Chocolate Hazelnut Shooter

Mandarin Mousse Spiced Pineapple

Honey Oolong Tea Poached Pear

Pistachio Cream Cheese Pear

Roselle Honey

Golden Pineapple Mango

TARTS AND FLANS

Candied Ginger Lime Tart

Lime Pecan Chocolate Tart

Mandarin Orange Crème Brûlée

Lychee Raspberry Panna Cotta

CONFECTIONARY

Pineapple Tarts • Green Pea Cookies

Almond Sugee Cookies

Lucky Macarons • Assorted Pralines

ICED

Coconut Sorbet

SELECTION OF FRESH FRUITS AND EXOTIC BERRIES



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