

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: **S\$48*** | 3-COURSE: **S\$58***

STARTER	Mediterranean Heirloom Tomato Salad <i>Burrata Di Bufala, Vanilla, Strawberry, Mint, Macadamia Nut</i>	N G D
	Salade Maison <i>House Salad, Endive, Macerated Pear, Pickled Lemon, Walnut Miso</i>	N ♦
	Zucchini Leek Soup <i>Leek Chip, Aromatic Provençal Herb Oil, Crouton</i>	G D ♦
	Avgolemono – Greek Lemon Chicken Soup <i>Lemon, Dill Oil, House-made Brioche, Feta Cheese</i>	G D

MAIN	Hainanese Chicken Rice <i>Boneless Simmered Chicken, Fragrant Rice, Xiao Bai Cai, Chilli, Ginger, Dark Soy Sauce</i>	G
	The Pier's Prawn Laksa <i>Rice Vermicelli, Prawn, Local Quail Egg, Bean Curd Puff, Spicy Coconut Gravy</i>	G S D
	Bak Kut Teh <i>Peppery Pork Rib, Herbal Broth, Fragrant Rice, Chinese Dough Fritter</i>	P G

DESSERT	Dark Chocolate Lava Cake <i>Berries, 70% Dark Chocolate, Lingonberry Gelato</i>	G D ♦
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★ Signature Dish ♦ Vegetarian Option

CONTAINS P Pork N Nuts G Gluten S Seafood D Dairy

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

Our dishes are prepared using responsibly sourced seafood, cage-free eggs from local farms, and locally grown vegetables and mushrooms.

ALL-DAY À LA CARTE MENU

AVAILABLE FROM 11.00 A.M. TO 9.30 P.M.

LIGHT SNACK *Available from 11.00 a.m. to 6.00 p.m.*

Fried Chicken G 25
Honey Soy, Sesame Seed

Truffle Fries D ♦ 18
Truffle Mayonnaise, Parmesan

Vietnamese Vegetable Spring Roll G ♦ 18
Thai Chilli Sauce

French Fries ♦ 12
Ketchup

SOUP

Mushroom Velouté G D V 26
Oyster Mushroom, White Truffle Oil, Mushroom Duxelle, Herb Crouton

Tomato Soup G D 24
Slow-Roasted Tomato, Balsamic Vinegar, Extra Virgin Olive Oil, Crouton

SALADS

Caesar Salad P G S D 26
Lettuce, Egg, Cherry Tomato, Aged Parmesan, Bacon, Anchovy, Crouton, Caesar Dressing

SUPPLEMENT

Chicken 5
Smoked Salmon S 8
Prawn S 12

Couscous & Chickpea Salad ♦ 24
Kale, Couscous, Cumin, Chickpea, Hummus, Roasted Pepper, Lemon Vinaigrette

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BURGER & SANDWICH

Lobster Roll <i>Boston Lobster, Lime, Citrus Tartar, Dill, Pommes Frites</i>	S G D 42
Smashed Beef Burger <i>Angus Patty, Lettuce, Crispy Shallot, Red Cheddar, Onion Jam, Pommes Frites</i>	G D 35
Mortadella and Burrata Sandwich <i>Mortadella Ham, Burrata, Pistachio, Rocket Leaf, Extra Virgin Olive Oil, Pommes Frites</i>	P N G D 38
Club Sandwich <i>Turkey Ham, Egg, Bacon, Lettuce, Tomato, Mustard Mayonnaise, Pommes Frites</i>	P G D 32

PASTA

Spaghetti Carbonara <i>Streaky Bacon, Cream, Sous Vide Cage-Free Egg, Pecorino</i>	P G D 32
Penne Bolognese <i>Beef Ragout, Vine Tomato, Aged Parmesan, Extra Virgin Olive Oil</i>	G D 31

MEAT-FREE

Impossible Slider <i>Plant-Based Patty, Vegan Cheese, Lettuce, Tomato, Pommes Frites, Salad</i>	G ♦ 28
Vegan Fried Rice <i>Mushroom, Tindle Vegan Meat, Asparagus, Jasmine Rice, Crispy Bean Curd Skin</i>	G ♦ 25
Vegan Popcorn Chicken <i>Sriracha Mayonnaise, Pickled Jalapeno</i>	G ♦ 18

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LOCAL FARE

Hainanese Chicken Rice <i>Boneless Simmered Chicken, Fragrant Rice, Local Xiao Bai Cai, Chilli, Ginger, Dark Soy Sauce</i>	G 28
Bak Kut Teh <i>Peppery Pork Ribs, Herbal Broth, Fragrant Rice, Chinese Dough Fritter</i>	P G 37
The Pier's Prawn Laksa <i>Prawn, Rice Vermicelli, Local Quail Egg, Bean Curd Puff, Spicy Coconut Gravy</i>	G S D 32
Mee Goreng <i>Wok-Fried Yellow Noodle, Tiger Prawn, Scallop, Fishcake, Onion, Bean Sprout, Cabbage, Carrot, Tomato, Satay Sauce, Sambal, Ketchup</i>	N G S 31
Nasi Goreng Istimewa <i>Indonesian-Style Fried Rice, Chicken Satay, Chicken Drumette, Fried Cage-Free Egg, Prawn Cracker, Pickled Vegetable, Sambal, Ikan Bilis</i>	N G S 32
Wonton Noodle Soup <i>Egg Noodle, Shrimp & Pork Wonton, Barbecued Pork, Local Greens, Spring Onion</i>	P G S 32
Satay (6 sticks) <i>Beef & Chicken Satay, Rice Cake, Cucumber, Onion, Peanut Sauce</i>	N G 24

DESSERT

Sticky Date Pudding <i>Salted Banana Toffee, Local Vanilla Gelato</i>	N G D ♦ 22
Wild Berry Mille-Feuille <i>Crèmeux, Raspberry Sorbet</i>	N G D ♦ 22
Ice Cream • Sorbet Vanilla Chocolate Strawberry Ice Cream Raspberry Yuzu Sorbet	D 13 ♦ 13

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GOURMET EVENING SNACK

— AVAILABLE FROM 6.00 P.M. TO 10.00 P.M. —

SHARING PLATTER

WESTERN PLATTER

GS 98

Serves 2 to 3 persons

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

Tartar Sauce, Truffle Aioli

ASIAN PLATTER

NGS 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 Seed, Gochujang Aioli, Peanut Sauce*

GRAZING PLATTER

PNG 58

Serves 2 persons

Parma • Salami Rosette • Mortadella • Beef Bresaola
Camembert • Comté • Morbier • Crudités • Grape
Manchego • Pickled Vegetable • Dried Apricot • Olive
Grissini Breadstick • Strawberry • Walnut Prune Rolada
Almond • Hazelnut Cracker

Blue Cheese Dip

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OCEAN CATCH

Cod Fish Finger <i>Cod, Pommes Frites, Lettuce, Tartar Sauce</i>	G S 34
Lobster Roll <i>Butter-Poached Lobster, Light Mayonnaise, Chive, Brioche Bun</i>	G S 43
Lobster Otah (½ dozen) <i>Spicy Ground Lobster, Feuille De Brick, Peanut Sauce</i>	N G S 45

MEAT

Prosciutto di Parma <i>Compressed Cantaloupe Melon, Balsamic Pearl, Grissini, Basil</i>	P G 34
Mini Wagyu Beef Slider (3 pieces) <i>Carbon-Neutral Beef, Cheddar, Caramelised Onion, Tomato, Barbecue Sauce</i>	G 34
Satay (½ dozen) <i>Skewered Beef and/or Chicken, Cucumber, Shallot, Rice Cake, Peanut Sauce</i>	N G 24
Prawn Paste Chicken Mid-Wing (½ dozen) <i>Gochujang Aioli, Roasted Sesame Seed</i>	G 24
Chicken Yakitori (½ dozen) <i>Roasted Sesame Seed, Furikake, Japanese Pickle</i>	G 24

VEGETARIAN

Truffle Fries <i>Parmigiano Reggiano, Chive, Truffle Aioli</i>	G ♦ 18
Porcini Truffle Arancini <i>Parmigiano Reggiano Crisp, Chive, Truffle Aioli</i>	G ♦ 22
Plant-Based Crabless Cake <i>Mango Salsa, Sweet Chilli Dressing Gochujang Aioli, Roasted Sesame Seed</i>	G ♦ 22

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BARTENDERS 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. <i>Lime Garden Gin, Cherry Liqueur, Dom Benedictine Liqueur, Mandarin Orange Liqueur, Calamansi Juice, Pineapple Juice, Rose Syrup</i>	
INDIGO LYCHEE	28
An elegant vodka cocktail inspired by batik artistry. <i>Discarded Grape Skin Vodka, Lychee, Blue Pea Flower, Yuzu, Fino Sherry</i>	
KUEH LAPIS	28
The Fullerton's signature Kueh Lapis in cocktail form. <i>Kueh Lapis Fat-washed Whiskey, Gula Melaka, Walnut Bitters</i>	
COFFEE & SCONE	28
A creamy whisky cocktail infused with coffee and pandan. <i>Scone-infused Whiskey, Coffee Liqueur, Pandan</i>	
SPIRULINA	24
Light and briny, an effervescent creation inspired by Singapore's coastlines. <i>Rum, Blue Spirulina, Olive Brine, Lime, Soursop, Mint, Coconut, Oyster Leaf</i>	
MANGO LEMONGRASS	24
A tropical tribute to the old bumboats along the Singapore River. <i>Gin, Mango, Kaffir Lime Leaf, Lemongrass</i>	
STRAWBERRY PU'ER	
Earthy and gently sweet, marrying modern indulgence with tradition. <i>Strawberry-infused Rum, Lime, Glutinous Rice Pu'er Tea</i>	

CHAMPAGNE & WINE

CHAMPAGNE

Veuve Clicquot, Brut NV

glass bottle
35 158

Bottega Millesimato Brut

23 118

WHITE

Jean Pierre et Alexandre Ellevin, Chablis
Burgundy France 2024

29 130

Pighin, Pinot Grigio
Friuli Grave, Italy 2024

25 120

M.Chapoutier Schieferkopf, Riesling Trocken
Baden, Germany 2024

26 125

Craggy Range, Te Muna, Sauvignon Blanc
Martinborough, New Zealand 2024

24 98

ROSÉ

Whispering Angel, Château d'Esclans
Provence, France

24 120

RED

Alamos by Catena, Malbec
Mendoza, Argentina 2024

24 98

Mouton Cadet, Classic, by Baron Philippe de Rothschild
Bordeaux, France 2022

25 120

Mitolo Jester, Shiraz
McLaren Vale, Australia 2023

26 125

Cave de Lugny, Pinot Noir
Burgundy, Bourgogne 2023

30 130

SWEET

Primo Amore, Moscato
Puglia, Italy

19 96

BEER

Asahi

bottle
18

Corona

18

Estrella

18

Heineken

18

Orion

18

Hoegaarden

18

Tiger

17

Heineken Silver

On Tap
18

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WHISKY

SINGLE MALT

	glass	bottle
Singleton 12 Years	24	260
Singleton 18 Years Old	32	380
Glenlivet 12 Years	28	308
Glenfiddich 12 Years	24	288
Macallan 12 Years Sherry Oak	28	380
Macallan 18 Years Sherry Oak	68	880

SCOTCH BLENDED

Johnnie Walker Black Label	22	220
Johnnie Walker Blue Label	38	650
Monkey Shoulder	28	318
Hibiki Harmony	28	318
Yamazaki 12 Years	38	458

COGNAC

Hennessy VSOP	28	348
Hennessy XO	58	880
Martell Cordon Bleu	48	780
Rémy Martin VSOP		280

BOURBON

Bulleit Bourbon	24	268
Maker's Mark	24	288
Jack Daniel	24	288
Wild Turkey Rye	25	275

RUM

Captain Morgan Dark	22	220
Don Papa Small Batch Rum	25	288
Zacapa 23 Years	28	308
Discarded Banana Peel <i>Sustainable, zero-waste production</i>		360

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GIN

	glass	bottle
Tanqueray	22	238
Tanqueray 10	25	280
Monkey 47	28	298
Monkey 47 Sloe	28	320
Hendrick's	28	320
Roku	26	308

VODKA

Cîroc	22	268
Ketel One	22	288
Absolut	24	280
Belvedere	26	290
Grey Goose	26	298
Discarded Grape Skin <i>Sustainable, zero-waste production</i>		280

TEQUILA

Don Julio Blanco	22	280
Don Julio Reposado	25	300
Don Julio Añejo (750)	30	328
Montelobos Mezcal	22	280

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
<i>Sober Whisky 0.0%, Lime Juice, Simple Spice Syrup, Bitters</i>	
SOBER PIÑA COLADA	20
<i>Sober Rum 0.0%, Pineapple Juice, Coconut Cream, Lime Juice</i>	
SOBER GIN MARTINI	20
<i>Sober Gin 0.0%, Hibiscus Water, Lemon</i>	
RESPONSIBLY YOURS	18
<i>Sober Whisky 0.0%, Peach Syrup, Apple Juice, Lime Juice</i>	
ZERO TOLERANCE	18
<i>Sober Rum 0.0%, Butterfly Pea Syrup, Lime Juice, Pandan syrup</i>	
NAKED & SACRED	18
<i>Sober Gin 0.0%, Orange Juice, Ginger Juice, Pomegranate Syrup, Lime Juice, Soda</i>	

SPIRIT-FREE SIPS

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

	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
Heineken Zero 0.0	13	

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SIGNATURE REFRESHMENTS



HOUSE-BREWED SPECIALITY

20

BUTTERFLY PEA FLOWER HONEY LEMON TEA

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

MATCHA DELIGHT

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 SUPERSHAKE

13

THE CACAO SITUATION

Chocolate Ice Cream, Milk, Chocolate Wafer, Chocolate Cookie, Chocolate Stick, Chocolate Sauce, Chocolate Cake

PRETTY IN PINK

Strawberry Ice Cream, Milk, Strawberry Wafer, Cotton Candy Cheesecake

WELLNESS JUICE BLEND

14

THE GREEN FIX

Green Apple, Celery, Cucumber, Chia Seeds

IMMUNITY FLUX

Watermelon, Ginger, Turmeric

FRESH JUICE

12

Orange • Watermelon
Carrot • Green Apple

THE FULLERTON BLEND

Espresso – Single | Double 9 | 12

Macchiato – Single | Double 10 | 13

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 DRINK

12

Coke • Coke Light

Coke Zero • Ginger Ale

Sprite