
**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.

'A TASTE OF HOME' NATIONAL DAY SET LUNCH

1 to 9 August 2024

3-COURSE: \$68*

with a Kelapa Botak (fresh coconut water in husk)

CHOICE OF STARTER

'CHICKEN RICE'

Local An Xin chicken galantine, morel, chicken liver,
asparagus, puffed rice, perilla, soy

'ROJAK'

Rose apple, guava, pickled cucumber, pomegranate molasses,
sakura ebi, ginger flower, kaffir lime, honey

CHOICE OF MAIN

HAINANESE CHICKEN RICE

Boneless simmered chicken, fragrant rice,
chilli, ginger, dark soy sauce

BAK KUT TEH

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





THE PIER'S PRAWN LAKSA

Prawns, rice vermicelli, quail egg, bean curd puff,
spicy coconut gravy

DESSERT

'MY CHILDHOOD MEMORY'

Pandan mi-sponge, ginger-lime crèmeux,
mango compôte, edible flowers, pineapple sorbet

: Contains pork | : Contains nuts
: Contains seafood | : Vegetarian

ALL-DAY À LA CARTE MENU

LIGHT SNACKS

Price

FRENCH FRIES

12

Ketchup

TRUFFLE FRIES

18

Truffle mayonnaise, parmesan

MUSHROOM CROQUETTAS

18

Marinara sauce

VIETNAMESE VEGETABLE SPRING ROLL 

18

Thai chilli sauce

FRIED CHICKEN

25

Truffle maple

SOUPS

MUSHROOM VELOUTÉ

26

White truffle oil, mushroom duxelles, herb croutons

ONION SOUP

24

Beef stock, caramelised onions, gruyère, sourdough

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

ALL-DAY À LA CARTE MENU

SALADS

Price

CAESAR SALAD  


26

Poached cage-free egg, bacon, croutons, anchovies,
cherry tomatoes, aged parmesan

Supplement...

Chicken

5

Smoked salmon 

8

MSC-certified prawn 

12

BEETROOT & ORANGE SALAD 

24

Lettuce, endives, orange, beetroot, quinoa, raspberry vinaigrette

Supplement...

Smoked duck

8

MEAT-FREE

IMPOSSIBLE BURGER 

32

Vegan aioli, caramelised onions, cheese, pommes frites, salad

OMNI CRAB CAKES 

26



Mango salsa, avocado

VEGAN FRIED RICE 

25

Mushroom, Tindle vegan meat, asparagus, jasmine rice,
crispy bean curd skin

 : Contains pork |  : Contains nuts

 : Contains seafood |  : Vegetarian

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ALL-DAY À LA CARTE MENU

BURGERS & SANDWICHES

Price

LOBSTER ROLL

43

Boston lobster, lime, espelette pepper, celeriac remoulade, pommes frites

BEEF BURGER

42

Angus patty, pickled cabbage, mustard seed, ranch cheese, pommes frites

GRILLED STEAK SANDWICH

42

Angus striploin, horseradish, ponzu mayonnaise, pommes frites

CLUB SANDWICH

32

Turkey ham, cage-free egg, bacon, lettuce, tomato, mustard mayonnaise, pommes frites

PASTA

BEEF BOLOGNESE

31

Spaghetti, beef ragout, aged parmesan, vine tomatoes, extra virgin olive oil

FETTUCINE PESTO

25

Fettucine, fresh basil pesto, pine nuts, aged parmesan, extra virgin olive oil

PENNE CARBONARA AMERICAINE


32

Penne, streaky bacon, cream, sous vide cage-free egg, pecorino

ALL-DAY À LA CARTE MENU

LOCAL FARE

	Price
SATAY (6 STICKS) 	24
Beef and chicken satay, rice cake, cucumber, onion, peanut sauce	
HAINANESE CHICKEN RICE	28
Boneless simmered locally sourced chicken, fragrant rice, chilli, ginger, dark soy sauce	
BAK KUT TEH 	37
Peppery pork ribs, herbal broth, fragrant rice, Chinese dough fritter	
THE PIER'S PRAWN LAKSA 	32
MSC-certified prawns, rice vermicelli, quail eggs, bean curd puff, spicy coconut gravy	
MEE GORENG 	31
Wok-fried yellow noodles, prawn, fish cakes, vegetables, sambal chilli	
NASI GORENG ISTIMEWA  	32
Indonesian-style fried rice, sambal, ikan bilis, fried cage-free egg, chicken drumettes, chicken satay, prawn crackers, pickled vegetables	
WANTON NOODLE SOUP  	32
Egg noodles, shrimp and pork wantons, barbecued pork, local greens, spring onions	

 : Contains pork |  : Contains nuts
 : Contains seafood |  : Vegetarian

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ALL-DAY À LA CARTE MENU

DESSERT

Price

CLASSIC CHURROS 

16

Dark chocolate sauce, caramel sauce

ICE CREAM / SORBET

13

Vanilla, Chocolate or Strawberry

HAZELNUT ROYALTINE 

18

Chocolate hazelnut mousse, crunchy praline feuilletine,
raspberry sorbet

GOURMET EVENING SNACKS

6.00 p.m. to 10.00 p.m.

	Price
GRAZING PLATTER FOR TWO  	58
Parma, salami rosette, mortadella, beef bresaola Camembert, Comte, Morbier, manchego pickled vegetables, olives, grissini breadsticks strawberries, grapes, dried apricots, prune rolada walnuts, almonds, hazelnut crackers, crudités blue cheese dip	
WESTERN BUNDLE 	98
Serves 2 to 3 persons Lobster roll, cod fish fingers, porcini truffle arancini, pommes frites, garden greens, crudités, tartar sauce, truffle aioli	
ASIAN BUNDLE  	88
Serves 2 to 3 persons Lobster otah feuille de brick, satay (choice of beef and/or chicken), prawn paste chicken mid-wing, roasted sesame seeds, gochujang aioli, peanut sauce	

 : Contains Pork |  : Contains Nuts
 : Contains Seafood |  : Vegetarian

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GOURMET EVENING SNACKS

6.00 p.m. to 10.00 p.m.

	Price
COD FISH FINGERS 	34
Pommes frites, tartar sauce	
LOBSTER ROLL 	43
Butter-poached lobster, light mayonnaise, chives, fluffy brioche bun	
LOBSTER OTAH (½ dozen)  	45
Spicy ground lobster, feuille de brick, peanut sauce	
TRUFFLE FRIES 	18
Parmigiano reggiano, chives, truffle aioli	
PORCINI TRUFFLE ARANCI 	22
Parmigiano reggiano crisps, chives, truffle aioli	
PLANT-BASED CRABLESS CAKE 	22
Mango salsa, sweet chilli dressing	

GOURMET EVENING SNACKS

Price

6.00 p.m. to 10.00 p.m.

PROSCIUTTO DI PARMA

34

Compressed cantaloupe melon, balsamic pearl, grissini

MINI WAGYU BEEF SLIDERS (3 pieces)

34

Cheddar, caramelised onions, tomato, barbecue sauce

SATAY (½ dozen)

24

Tender grilled skewered beef and/or chicken,
fresh cucumber, shallots, rice ketupat, creamy peanut sauce

PRAWN PASTE CHICKEN MID-WING (½ dozen)

24

Gochujang aioli, roasted sesame seeds

CHICKEN YAKITORI (½ dozen)

24

Roasted sesame seeds, furikake, Japanese pickles

 : Contains Pork |  : Contains Nuts
 : Contains Seafood |  : Vegetarian

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OLD-WORLD GLAMOUR COCKTAILS

Inspired by the classic favourites of an era steeped in opulence and grandeur, these artisanal concoctions exude the intense flavours favoured by the rich and famous of yesteryears – with a contemporary and refreshing twist.

MILLIONAIRE'S CLUB	27
Smoked vodka, muddled red grapes, orange bitters liqueur, blackcurrant jam, freshly squeezed lemon juice, house-made basil syrup	
80 TH AVENUE	27
Tequila, caramelised pineapple, fresh mango juice, rosemary, freshly squeezed lime juice, house-made pineapple syrup	
GREENWICH SOUR	27
Whiskey infused with Chamomile tea, freshly squeezed lemon juice, sugarcane syrup, foamee	
TLP - JULEP	26
Smoked bourbon, spearmint, house-made dram liqueur, house-made falernum liqueur, orange bitter, lime, sugarcane	
NO. 10	26
Gin, house-made infused cherry bourbon, absinthe liqueur, orange bitters, lime, sugarcane syrup, brown sugar	
ARTESAN MANHATTAN	26
Bourbon Whiskey infused with black cherries, house-made orange bitters, sugar syrup	
PROVENÇAL	27
Artisanal Islay Gin, freshly squeezed apple juice, honey, pear, cinnamon, house-made lavender bitters	
VODKA BUCK	26
Smoked vodka, house-made ginger beer, freshly squeezed lime juice, brown sugar	

THE CLIFFORD COLLECTION

Contemporary signature concoctions, crafted in tune with our ingredient-driven philosophy.

FULLERTON SLING 32

A reimagined Singapore Sling, crafted with Asian-inspired flavours. The harmonious blend features locally produced Lime Garden Gin and mandarin orange liqueur, enlivened with bright notes of tropical fruit and the delicate sweetness of rose syrup.

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

PIMM'S PERFUME CUP 26

Pimm's No.1, citrus, cucumber, mint, spicy ginger, citrus, soda

FLORODORA 80 24

Gin, raspberry, lime, ginger ale, Angostura bitters

MERLION 26

Tequila, young ginger, honey, lime, soda

CLASSIC MOJITO 26

Rum, fresh mint, La Perruche brown sugar, club soda, bitters

COLLYER'S FOLLY 26

Gin, holy basil, lemon, honey, soda

MILE ZERO

Known as Mile Zero from which all distances in Singapore were measured in road distances before postal codes were implemented, the Fullerton Building today is the cornerstone of The Fullerton Heritage precinct today. These drinks were created to mark the epicentre of this vibrant hub.

MILE ZERO COCKTAIL 26

Vodka, Irish cream liqueur, Milo powder

MILO ZERO MOCKTAIL 18

Fresh milk, Milo powder, cereal

CHAMPAGNES & WINES

Champagne & Sparkling

	Per glass/bottle
Veuve Clicquot, Brut NV	35 / 158
Chandon, Garden Spritz	24 / 108

White

Jean Pierre ET Alexandre Ellevin, Chablis <i>Burgundy France 2022</i>	29 / 130
Cantina Terlano, Pinot Grigio <i>Alto-Adige, Italy 2022</i>	25 / 120
M.Chapoutier Schieferkopf, Riesling <i>Baden, Germany 2022</i>	26 / 125
Craggy Range, Te Muna, Sauvignon Blanc <i>Martinborough, New Zealand 2022</i>	24 / 98

Rosé

Whispering Angel, Chateau d'Esclan <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
Bouchard Père & Fils, Côte de Beaune-Villages <i>Burgundy, France 2018</i>	30 / 130

Sweet

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

Tiger	17
Asahi Extra Dry	19
Corona	19
Guinness Stout	19
Heineken	19
Hoegaarden	19

WHISKY

Speyside

Macallan 30 Years Sherry Oak	318
Macallan 25 Years Sherry Oak	180
Macallan 18 Years Sherry Oak	50
Macallan 12 Years Sherry Oak	22
Singleton 12 Years	20
Glenlivet 12 Years	20
Glenlivet 25 Years	52
Glenfiddich 18 Years	28

Islay

Laphroaig Lore	24
Laphroaig 10 Years	22

Scotland

Chivas 12 Years	20
Chivas 25 Years	45
Johnny Walker Blue Label	36
Johnny Walker Gold Label	20
Johnny Walker & Sons XR 21 Years	22

COGNAC

Louis XIII	450
Hennessy Paradis Imperial	300
Richard Hennessy	280
Martell XO	45
Remy Martin VSOP	20
Hennessy VSOP	20
Courvoisier VSOP	18

Japan

Hakushu Distiller Reserve	22
Hakushu 18 Years	180
Hakushu 25 Years	580
Yamazaki 18 Years	140
Yamazaki 25 Years	800
Hibiki 17 Years	120
Hibiki 21 Years	280
Hibiki 30 Years	700
Kaiyo Cask	26
Kaiyo Malt	24

BOURBON

Wild Turkey Rye	22
Wild Turkey Bourbon	24
Wild Turkey 101	22
Maker's Mark	20
Jim Beam White	16
Jim Beam Double Oak	22

GIN

Monkey 47	22
Monkey 47 Sloe Gin	22
Beefeater 24	22
Luxardo Sour Cherry	22
Sakurao	25
Sakurao Hamagou	25
St George Botanivore	22
St George Dry Rye	23
Sipsmith Dry	22
Sipsmith Sloe Gin	19
Hendrick's	25
Bombay Sapphire	20
Tanqueray	20
Tanqueray No. 10	22
Botanist	22

TEQUILA

Don Julio Blanco	20
Don Julio Repo	20
Don Julio Añejo	20
1800 Añejo	20

RUM

Havana Club	17
Mount Gay Black	20
Zacapa 23 Years	26

APERITIFS

Pimm's	14
Campari	14
Amaretto	14
Martini Extra Dry	14
Martini Bianco	14
Martini Rosso	14

LIQUEURS

Baileys	18
Cointreau	14
Bénédictine D.O.M.	14
Cherry Brandy	14
Kahlua	14
Malibu	14

VODKA

Smirnoff Red	16
Belvedere	22
Grey Goose	24

SPIRIT-FREE SIPS

Pierre Chavin Le Petit Etoilé Wines

The Le Petit Etoilé collection is a range of de-alcoholised, non-fermented, organic wine-based drinks inspired by French bistronomy, with 0% alcohol content.

	Per glass/bottle
Le Petit Etoilé Sparkling, France	20 / 80
Le Petit Etoilé Cabernet Sauvignon, France	18 / 78
Le Petit Etoilé Chardonnay, France	18 / 78

PURE CLASSICS

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	RESPONSIBLY YOURS	16
Sober Whiskey 0.0%, lime juice, simple spice syrup, bitter		Sober Whiskey 0.0%, peach syrup, apple juice, lime juice	
SOBER PIÑA COLADA	20	ZERO TOLERANCE	16
Sober Rum 0.0%, pineapple juice, coconut cream, lime juice		Sober Rum 0.0%, butterfly pea syrup, lime juice, infused pandan syrup	
SOBER GIN MARTINI	20	NAKED & SACRED	16
Sober Gin 0.0%, hibiscus water, lemon		Sober Gin 0.0%, orange juice, ginger juice, pomegranate syrup, lime juice, soda	

SPECIALITY COFFEES

SUMMER ICED COFFEE 20
*Espresso, cream, coffee jelly,
Häagen-Dazs coffee ice cream*

TUMERIC CAPPUCINO 14
*Turmeric powder, espresso,
fresh milk*

IRISH COFFEE 18
Irish Whisky, cream

JAMAICAN COFFEE 18
*Dark rum, Tia Maria coffee liqueur,
cream*

BACHA COFFEE

SINGLE ORIGIN COFFEE 15
Wagagai Crest Uganda, Africa

FINE FLAVOURED COFFEES 15
*Caramelo Morning Coffee,
Chocolate Hill Coffee*

FINE DECAFFEINATED COFFEE 15
*Magdalena Decaffeinated Coffee,
Colombia Hulia*

FRAPPUCINOS

MOCHA FRAPPE 18
*Cappuccino double fudge mocha, fresh
milk, vanilla & caramel syrup,
chocolate sauce*

GREEN TEA FRAPPE 18
*Matcha green tea, fresh milk,
vanilla cream, vanilla syrup*

FRESH JUICES

Orange - Watermelon - Carrot 12
Green Apple - Mixed Fruits

THE FULLERTON BLEND

Espresso Single / Double 9 / 12
Macchiato Single / Double 10 / 11
Fullerton Blend 12
Decaffeinate 13
Latte 13
Cappuccino 12
Mocha 12
Hot Chocolate 16

TWG PREMIUM TEAS

Sencha Meicha 18
Jasmine Queen 18
Royal Darjeeling 18
Earl Grey 14
English Breakfast 14
Chamomile 14
Mint 14

THE FULLERTON SUPERSHAKES

THE TRIPLE C's 18
*A sublime treat for chocolate lovers:
Chocolate ice cream, chocolate
cookies, chocolate stick, chocolate
sauce, milk, fresh whipped cream*

RAINBOW CANDY 18
*The unbridled joys of childhood:
Strawberry ice cream, milk,
fluffy cloud cotton candy,
fresh whipped cream*

SOFT DRINKS

Coke - Coke Light - Sprite 10
Ginger Ale - Bitter Lemon
Coke Zero - Tonic Water 12
Ginger Beer