
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*

CHOICE OF STARTER

SALADE DE TOMATES  

Yuzu, local basil, cucumber melon gazpacho,
smoked hazelnuts, bocconcini

AHI TUNA NIÇOISE 

Tuna, local lettuce, herring caviar, potato, haricots verts,
tomato olive dressing

VICHYSOISE 

Mussels, caramelised onions tartine, boursin, shallot oil

CHOICE OF MAIN

HAINANESE CHICKEN RICE

Boneless simmered chicken, fragrant rice, local xiao bai cai,
chilli, ginger, dark soy sauce

THE PIER'S PRAWN LAKSA 

Rice vermicelli, prawns, local quail egg, bean curd puff,
spicy coconut gravy

CLUB SANDWICH 

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

CHOICE OF DESSERT

GÂTEAU DE LAVE AU CHOCOLAT

Raspberry, wild berries sorbet

TARTE À LA CRÈME BRÛLÉE

Local vanilla sablé, fruit gel, gelato

 Contains Pork  Contains Nuts  Contains Seafood  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	12
TRUFFLE FRIES Truffle mayonnaise, parmesan	18
MUSHROOM CROQUETTAS  Marinara sauce, local oregano	18
VIETNAMESE VEGETABLE SPRING ROLL  Thai chilli sauce	18
FRIED CHICKEN Truffle maple	25

SOUPS

MUSHROOM VELOUTÉ  Local oyster mushrooms, white truffle oil, mushroom duxelles, herb croutons	26
ONION SOUP Beef stock, caramelised onions, gruyère, sourdough	24

SALADS

CAESAR SALAD   Local lettuce, caesar dressing, shaved parmesan, bacon, anchovies, croutons, poached cage-free egg <i>Supplement:</i> Chicken / Smoked Salmon  / Prawn 	26 5 / 8 / 12
BEETROOT & ORANGE SALAD  Local lettuce, endives, orange, beetroot, organic quinoa, raspberry vinaigrette <i>Supplement:</i> Smoked Duck	24 8

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ALL-DAY À LA CARTE MENU

BURGERS & SANDWICHES

- LOBSTER ROLL** 🍤 43
Boston lobster, lime, espelette, local coral lettuce, celeriac remoulade, pommes frites
- BEEF BURGER** 42
Angus patty, pickled cabbage, mustard seed, ranch cheese, pommes frites
- GRILLED STEAK SANDWICH** 🥩 42
Carbon-neutral angus striploin, horseradish, ponzu mayonnaise, cage-free egg, pommes frites
- CLUB SANDWICH** 🍔 32
Turkey ham, cage-free egg, bacon, local lettuce, tomato, mustard mayonnaise, pommes frites

PASTA

- BEEF BOLOGNESE** 31
Spaghetti, beef ragoût, aged parmesan, vine tomatoes, local basil, extra virgin olive oil
- FETTUCINE PESTO** 🌿 25
Fettucine, local 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

MEAT-FREE

- IMPOSSIBLE BURGER** 🌿 32
Plant-based patty, vegan aioli, caramelised onions, cheese, local lettuce, 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

ALL-DAY À LA CARTE MENU

LOCAL FARE

SATAY (6 STICKS) 🍢	24
Beef and chicken satay, rice cake, local cucumber, onion, peanut sauce	
HAINANESE CHICKEN RICE	28
Boneless simmered chicken, fragrant rice, local xiao bai cai 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
Prawns, rice vermicelli, local quail eggs, bean curd puff, spicy coconut gravy	
MEE GORENG 🐟	31
Wok-fried yellow noodles, prawn, fish cakes, vegetables, sambal chilli, cage-free egg	
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 xiao bai cai, spring onions	

DESSERT

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	

🍖 Contains Pork 🍩 Contains Nuts 🐟 Contains Seafood 🌿 Vegetarian

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GOURMET EVENING SNACKS

6.00 p.m. to 10.00 p.m.

SHARING PLATTERS

WESTERN PLATTER  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  88

Serves 2 to 3 persons

Lobster Otaf Feuille De Brick,
Satay (choice of beef and/or chicken),
Prawn Paste Chicken Mid-wing,
Roasted Sesame Seeds, Gochujang Aioli, Peanut Sauce

GRAZING PLATTER  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  34
Cod, pommes frites, local lettuce, 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

MEAT

- PROSCIUTTO DI PARMA  34
Compressed cantaloupe melon, balsamic pearl, grissini, local basil
- MINI WAGYU BEEF SLIDERS (3 pieces) 34
Carbon-neutral beef, cheddar, caramelised onions, tomato, barbecue sauce
- SATAY (½ dozen)  24
Tender grilled skewered beef and/or chicken, local cucumber, shallots, rice cake, 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

VEGETARIAN

- TRUFFLE FRIES  18
Parmigiano reggiano, chives, truffle aioli
- PORCINI TRUFFLE ARANCINI  22
Parmigiano reggiano crisps, chives, truffle aioli
- PLANT-BASED CRABLESS CAKE  22
Mango salsa, sweet chilli dressing

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ALCOHOLIC BEVERAGES



OLD-WORLD GLAMOUR COCKTAILS

Inspired by the classics of an opulent era, these artisanal concoctions embody the intense flavours favoured by the rich and famous of yesteryears – with a contemporary, 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	
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
<i>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	
PIMM'S PERFUME CUP	28
Pimm's No.1, citrus, cucumber, mint, spicy ginger, soda	
FLORODORA 80	24
Gin, raspberry, lime, ginger ale, Angostura bitters	
MERLION	26
Tequila, young ginger, honey, lime, soda, grenadine syrup	
CLASSIC MOJITO	26
Rum, fresh mint, lime, La Perruche brown sugar, club soda, bitters	
COLLYER'S FOLLY	26
Gin, holy basil, lemon, honey, soda	

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
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

BOTTLED BEER

Asahi Extra Dry	19
Corona	19
Guinness Stout	19
Heineken	19
Heineken 0.0	10
Hoegaarden	19
Tiger	17
Straits Pale Ale <i>Locally produced, low ABV</i>	17
Singapore Lager <i>Locally produced, low ABV</i>	17

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	28
Singleton 12 Years	22
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
Aberfeldy 12 Years	22
Aberfeldy 21 Years	40

COGNAC

Louis XIII	450
Hennessy Paradis Imperial	300
Richard Hennessy	280
Remy Martin VSOP	20
Hennessy VSOP	20

Japan

Hakushu 18 Years	80
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
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
Patron Silver	20

RUM

Havana Club	17
Mount Gay Black	20
Zacapa 23 Years	26

APERITIFS

Campari	14
Amaretto	14
Martini Extra Dry	14
Martini Rosso	14

LIQUEURS

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

VODKA

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
Sober Whiskey 0.0%, lime juice, simple spice syrup, bitter	
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	16
Sober Whiskey 0.0%, peach syrup, apple juice, lime juice	
ZERO TOLERANCE	16
Sober Rum 0.0%, butterfly pea syrup, lime juice, infused pandan syrup	
NAKED & SACRED	16
Sober Gin 0.0%, orange juice, ginger juice, pomegranate syrup, lime juice, soda	

NON-ALCOHOLIC REFRESHMENTS



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		16

SPECIALITY COFFEES

SUMMER ICED COFFEE		20
Espresso, cream, coffee jelly, Häagen-Dazs coffee ice cream		
TURMERIC CAPPUCCINO		14
Turmeric powder, espresso, fresh milk		
IRISH COFFEE		18
Irish Whisky, cream		
JAMAICAN COFFEE		18
Dark rum, coffee liqueur, cream		

BACHA COFFEE

+1 for iced version

SINGLE ORIGIN COFFEE		15
Wagagai Crest Uganda, <i>Africa</i>		
FINE FLAVOURED COFFEE		15
Caramelo Morning Coffee Chocolate Hill Coffee Magic Istanbul Coffee Singapore Morning Coffee		
FINE DECAFFEINATED COFFEE		15
Magdalena Decaffeinated Coffee, <i>Colombia Hulia</i>		

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		

HOUSE-BREWED SPECIALITY

BUTTERFLY PEA FLOWER		12
HONEY LEMON TEA		
<i>Crafted with butterfly pea flower freshly harvested from The Fullerton Farm. Served warm.</i>		
TWG PREMIUM TEA		
Sencha Meicha		18
Jasmine Queen		18
Royal Darjeeling		18
Earl Grey		14
English Breakfast		14
Chamomile		14
Moroccan Mint		14

THE FULLERTON SUPERSHAKES

THE TRIPLE C's		18
<i>A sublime treat for chocolate lovers.</i>		
Chocolate ice cream, chocolate cookies, chocolate stick, chocolate sauce, milk, fresh whipped cream		
RAINBOW CANDY		18
<i>The unbridled joys of childhood.</i>		
Strawberry ice cream, milk, fluffy cloud cotton candy, fresh whipped cream		

FRESH JUICES

Orange • Watermelon • Carrot		12
Green Apple • Mixed Fruits		

SOFT DRINKS

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