
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.

FESTIVE SET LUNCH

10 November 2025 to 1 January 2026
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*

STARTER	Cured Norwegian Salmon	G S D
	Cucumber, capers, crème fraiche, sourdough	
	Salade Maison	G D V
	House salad, endives, macerated pears, pickled lemon, walnut miso	
	Jerusalem Artichoke Velouté	D V
	Textures of artichoke	

MAIN	Hainanese Chicken Rice	G
	Boneless simmered chicken, fragrant rice, local xiao bai cai, chilli, ginger, dark soy sauce	
	The Pier’s Prawn Laksa	G S D
	Rice vermicelli, prawns, local quail egg, bean curd puff, spicy coconut gravy	
	Bak Kut Teh	G S
	Peppery pork ribs, herbal broth, fragrant rice, Chinese dough fritter	

DESSERT	Dark Chocolate Lava Cake	G D V
	Berries, 70% dark chocolate, lingonberry gelato	

[P] Contains Pork [N] Contains Nuts [S] Contains Seafood
[D] Contains Dairy [V] 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	V 12
Truffle Fries Truffle mayonnaise, parmesan	D V 18
Vietnamese Vegetable Spring Roll Thai chilli sauce	G V 18
Fried Chicken Truffle maple	G 25

SOUPS

Mushroom Velouté Local oyster mushrooms, white truffle oil, mushroom duxelles, herb croutons	G D V 26
Tomato Soup Slow-roasted tomatoes, balsamic vinegar, extra virgin olive oil, croutons	G D 24

SALADS

Caesar Salad Local lettuce, poached cage-free egg, cherry tomato, aged parmesan, bacon, anchovies, croutons, Caesar dressing <i>Supplement:</i> Chicken / Smoked Salmon S / Prawn S	P G S D 26 5 / 8 / 12
Couscous and Chickpea Salad Kale, couscous, cumin, chickpeas, hummus, roasted peppers, lemon vinaigrette	V 24

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ALL-DAY À LA CARTE MENU

BURGERS & SANDWICHES

Lobster Roll Boston lobster, lime, espelette, local coral lettuce, celeriac remoulade, pommes frites	S G D 42
Smashed Beef Burger Angus patty, lettuce, crispy shallots, red cheddar, onion jam, pommes frites	G D 35
Mortadella and Burrata Sandwich Mortadella ham, burrata, pistachio, rocket leaves, extra virgin olive oil, pommes frites	P N G D 38
Club Sandwich Turkey ham, cage-free egg, bacon, local lettuce, tomato, mustard mayonnaise, pommes frites	P G D 32

PASTA

Penne Bolognese Beef ragout, vine tomatoes, aged parmesan, extra virgin olive oil	G D 31
Spaghetti Carbonara Americaine Streaky bacon, cream, sous vide cage-free egg, pecorino	P G D 32

MEAT-FREE

Vegan Popcorn Chicken Sriracha mayonnaise, pickled jalapeno	G V 18
Impossible Slider Plant-based patty, vegan cheese, local lettuce, tomato, pommes frites, salad	G V 28
Vegan Fried Rice Mushroom, Tindle vegan meat, asparagus, jasmine rice, crispy bean curd skin	G V 25

ALL-DAY À LA CARTE MENU

LOCAL FARE

Hainanese Chicken Rice Boneless simmered chicken, fragrant rice, local xiao bai cai, chilli, ginger, dark soy sauce	G 28
Bak Kut Teh Peppery pork ribs, herbal broth, fragrant rice, Chinese dough fritter	P G 37
The Pier's Prawn Laksa Prawns, rice vermicelli, local quail eggs, bean curd puff, spicy coconut gravy	G S D 32
Mee Goreng Wok-fried yellow noodles, prawn, fish cakes, vegetables, sambal chilli, cage-free egg	G S 31
Nasi Goreng Istimewa Indonesian-style fried rice, chicken drumettes, chicken satay, fried cage-free egg, prawn crackers, pickled vegetables, sambal, ikan bilis	NG S 32
Wonton Noodle Soup Egg noodles, shrimp and pork wantons, barbecued pork, local xiao bai cai, spring onions	P G S 32
Satay (6 sticks) Beef and chicken satay, rice cake, local cucumber, onion, peanut sauce	NG 24

DESSERT

Sticky Date Pudding Salted banana toffee, local vanilla gelato	NG D V 22
Wild Berry Mille-feuille Crèmeux, raspberry sorbet	NG D V 22
Ice Cream / Sorbet Vanilla, chocolate or strawberry ice cream Raspberry or yuzu sorbet	D 13 V 13

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GOURMET EVENING SNACKS

6.00 p.m. to 10.00 p.m.

SHARING PLATTERS

WESTERN PLATTER

G S 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

N G S 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 Seeds, Gochujang Aioli, Peanut Sauce

GRAZING PLATTER

P N G 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 G S 34

Cod, pommes frites, local lettuce, tartar sauce

Lobster Roll G S 43

Butter-poached lobster, light mayonnaise, chives,
fluffy brioche bun

Lobster Otah (½ dozen) N G S 45

Spicy ground lobster, feuille de brick, peanut sauce

MEAT

Prosciutto Di Parma P G 34

Compressed cantaloupe melon, balsamic pearl, grissini,
local basil

Mini Wagyu Beef Sliders (3 pieces) G 34

Carbon-neutral beef, cheddar, caramelised onions, tomato,
barbecue sauce

Satay (½ dozen) N G 24

Tender grilled skewered beef and/or chicken,
local cucumber, shallots, rice cake, creamy peanut sauce

Prawn Paste Chicken Mid-Wing (½ dozen) G 24

Gochujang aioli, roasted sesame seeds

Chicken Yakitori (½ dozen) G 24

Roasted sesame seeds, furikake, Japanese pickles

VEGETARIAN

Truffle Fries G V 18

Parmigiano reggiano, chives, truffle aioli

Porcini Truffle Arancini G V 22

Parmigiano reggiano crisps, chives, truffle aioli

Plant-based Crabless Cake G V 22

Mango salsa, sweet chilli dressing

Alcoholic Beverages



OLD-WORLD GLAMOUR COCKTAILS

Inspired by the classics of an opulent era, these artisanal concoctions embody the intensity 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

80TH 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

ARTISAN 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 locally produced gin.

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

Bottega Millesimato Brut 23 / 118

White

Jean Pierre ET Alexandre Ellevin, Chablis
Burgundy France 2022 29 / 130

Pighin, Pinot Grigio 25 / 120
Friuli Grave, Italy 2023

M.Chapoutier Schieferkopf, Riesling 26 / 125
Baden, Germany 2022

Craggy Range, Te Muna, Sauvignon Blanc 24 / 98
Martinborough, New Zealand 2022

Rosé

Whispering Angel, Chateau d'Esclan 24 / 120
Provence, France

Red

Alamos by Catena, Malbec 24 / 98
Mendoza, Argentina 2022

Mouton Cadet, Classic, by Baron Philippe de Rothschild 25 / 120
Bordeaux, France 2020

Mitolo Jester, Shiraz 26 / 125
McLaren Vale, Australia 2021

Cave de Lugny, Pinot Noir 30 / 130
Burgundy, Bourgogne 2023

Sweet

Primo Amore, Moscato 19 / 96
Puglia, Italy

BOTTLED BEER

Asahi Extra Dry 19

Corona 19

Guinness Stout 19

Heineken 19

Heineken 0.0 10

Hoegaarden 19

Tiger 17

Straits Pale Ale *Locally produced, low ABV* 17

Singapore Lager *Locally produced, low ABV* 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	24
Glenlivet 25 Years	52

Islay

Laphroaig 10 Years	22
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Highland

Aberfeldy 12 Years	22
Aberfeldy 21 Years	40

Scotch Blended

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

Japan

Hakushu 18 Years	80
Hibiki 21 Years	280
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

COGNAC

Louis XIII	450
Hennessy Paradis Imperial	300
Richard Hennessy	280
Remy Martin VSOP	20
Hennessy VSOP	25

GIN

Monkey 47	22
Monkey 47 Sloe Gin	22
Beefeater 24	22
Sakurao	25
St George Botanivore	22
St George Dry Rye	23
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
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 Etoile 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	

Alcohol-free Beverages



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		12

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	20
Irish Whisky, cream	

JAMAICAN COFFEE	20
Dark rum, coffee liqueur, cream	

BACHA COFFEE

+1 for iced version

SINGLE ORIGIN COFFEE	15
Wagagai Crest Uganda, Africa	

FINE FLAVOURED COFFEE	15
Caramelo Morning Coffee Chocolate Hill Coffee Magic Istanbul Coffee Singapore Morning 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	

HOUSE-BREWED SPECIALITY

BUTTERFLY PEA FLOWER	12
HONEY LEMON TEA	

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

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
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A sublime treat for chocolate lovers.

Chocolate ice cream, chocolate cookies,
chocolate stick, chocolate sauce, milk,
fresh whipped cream

RAINBOW CANDY	18
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The unbridled joys of childhood.

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 Ginger Beer	