THE CLIFFORD PIER
SINGAPORE
1933

Lunar Opulence

LUNCH BUFFET

17 FEBRUARY 2026

12.00 P.M. TO 3.00 P.M.

98* per adult, 49* per child (six to 11 years old),
inclusive of free-flow Chinese tea

**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.

TO START

Double Blessings 'Lo Hei' Counter

Do-It-Yourself Yu Sheng

Smoked Trout, Marinated Ikura, Crispy Fish Skin

Boutique Sandwiches

Barbecue Chicken Coin Mousse

Truffle Egg Mayonnaise

Grilled Vegetables, Olive Tapenade

Appetisers

Prawn Salad with Honeydew, Tobiko

Marinated Baby Octopus with Cucumber, Chilli Vinaigrette, Toasted Sesame

Smashed Cucumber with Wood Ear Fungus, Garlic Vinaigrette

LIVE STATIONS

Longevity Noodles

Mee Sua in Hearty Beef Broth

Short Rib, Braised Beef Tripe, Beef Tendon,
Preserved Vegetables, Chinese Parsley, Citrus Chilli Sauce

The Pier's Foie Gras Laksa

Thick Rice Vermicelli in Rich Laksa Soup

Foie Gras, Sea Prawn, Quail Egg, Fish Cake, Bean Curd Puffs,
Sakura Ebi, Sambal Onion, Laksa Leaves

SOUP

Braised Seafood Treasures Soup

Fish Maw, Conpoy, Sliced Top Shell, Crab Meat,
Flower Mushroom, Red Plum Vinegar, Soy Sauce

Double-Boiled Lotus Root Soup

Pork Spareribs, Cuttlefish, Peanuts

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CHINESE ROAST MEATS

Suckling Pig • Roast Pork Belly • Pork Char Siew

Angelica Root Roast Duck • Hainanese Poached Chicken

Accompanied with Fragrant Chicken Rice

Plum Sauce, Dark Soya Sauce, Ginger Sauce, House-Made Chilli Sauce

CHINESE DELIGHTS

Steamed Whole Locally Farmed Barramundi

Soybean Crumbs, Superior Soy Sauce

'Typhoon Shelter' Tiger Prawn

Almond Flakes, Curry Leaves

Wok-Fried Black Bean Beef

Assorted Peppers, Scallions

Deep-Fried Custard Chicken

Apricot Lemon Sauce

Baby Abalone Lotus Leaf Rice

Chinese Sausage, Flower Mushroom, X.O. Sauce

Impossible 'Mapo' Tofu

Impossible Meat, Chilli Crisp, Wood Ear Mushroom

Locally Farmed Nai Bai

Dried Oyster, Flower Mushroom, 'Fa Cai' Moss

Braised Ee-Fu Noodles

Nameko Mushroom, Silver Sprouts, Yellow Chives

LOCAL SNACKS

Chicken Satay • Beef Satay

Creamy Peanut Sauce, Rice Cakes, Cucumber, Sliced Onions

Stir-Fried X.O. Carrot Cake

Hei Zho (Teochew Crispy Shrimp & Chicken Rolls)

Barbecue Hoisin Sauce

Chicken Char Siew Pineapple Bun

Vegetable Spring Roll

Sweet Chilli Sauce

Vegetable Money Bag

Szechuan Aioli

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SWEET INDULGENCES

Warm Desserts

Tau Suan with You Tiao

Pulut Hitam

Cakes and Petite Treats

Mandarin Orange Mousse Cake

Cherry Blossom Cake

Coconut Mango Cake

Vanilla Sugee Cake

Pandan Kaya Swiss Roll

Chiffon Cake

Raspberry Rose Choux Puff

Mango Pomelo Pudding

Tarts and Flans

Yuzu Lime Tart

Peanut Butter Chocolate Tart

Pineapple Crème Brûlée

Milk Chocolate Panna Cotta

Confectionary

Fortune Cat Macarons

Assorted Chinese New Year Cookies

Selection of Fresh Fruits and Exotic Berries

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