

THE
CLIFFORD
PIER
SINGAPORE
1933

Christmas Brunch

25 DECEMBER 2025
12.30 P.M. TO 3.30 P.M.

With live music and Kids' Corner

298⁺⁺ per adult, inclusive of free-flow
Veuve Clicquot Champagne and select alcoholic beverages

198⁺⁺ per adult, 99⁺⁺ per child (six to 11 years of age),
inclusive of free-flow select non-alcoholic beverages

To Start

SEAFOOD ON ICE

Poached Maine Lobster

Alaskan Crab • Snow Crab

Half-Shell Scallop • Poached Prawn

Mussel • Clam

*Cocktail Sauce, Lime Chilli Dressing, Spicy Horseradish Chilli Sauce,
Wasabi Aioli, Tabasco, Lemon Wedge, Lime Wedge*

PASS-AROUND SNACKS

NOMAD CAVIAR

Egg Mayonnaise, Choux Puff

FOIE GRAS TERRINE

Raspberry Texture, Brioche

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

JAPANESE BAR

SASHIMI

Norwegian Salmon • Yellowfin Tuna

NIGIRI

Salmon • Tuna • Unagi • Ebi • Tamago

MAKI

California • Kappa • Oshinko

GRAZING BOARD

CHARCUTERIE

FRESHLY CARVED HAM ON STAND

100% Acorn-fed Ibérico Bellota

Wagyu Beef Bresaola • Pepper Saucisson

Prosciutto di Parma • Duck Rillettes

Truffle Chicken Salami • Saucisson aux Herbes

*Heirloom Tomatoes, Cantaloupe Melon, Cornichons, Silver Onions,
Pickled Vegetables, Olives, Aged Balsamic, Assorted Mustards*

ARTISANAL CHEESE

HARD & SEMI-HARD CHEESES

Parmigiano Reggiano • Pecorino

Manchego • Asiago

Mimolette • Tomme de Savoie

Gorgonzola • Tete de Moine

Buffalo Mozzarella • Camembert

*Grissini, Sesame Lavosh, Assorted Crackers,
Black Figs, Strawberries, Grapes, Dried Fruits, Nuts,
Acacia Honey, Honeycomb, Fruit Preserves, Aged Balsamic*

SALAD BAR

Caesar Salad in Parmigiano Reggiano Wheel

BASE

Romaine Lettuce, Tuscan Kale, Arugula,
Endives, Crystal Lettuce, Yellow Frisée

PROTEINS

Smoked Trout, Smoked Duck Breast

SUPPLEMENTS

Organic Sweet Potato, Grilled Peppers, Roasted Zucchini,
Capsicum, Broccoli, Cherry Tomato, Cucumber, Red Onion,
Quinoa, Corn Kernels, Chia Seeds, Pumpkin Seeds, Flax Seeds,
Pecan, Almond, Walnut, Bacon Bits

DRESSING

Passion Fruit Dressing, Yuzu Lemon Dressing,
Caesar, Thousand Island,
Avocado Oil, Extra Virgin Olive Oil, Balsamic Vinegar

APPETISERS

Pickled Mackerel

Giardiniera Vegetables, Fennel, Grapefruit

Poached Seafood

Olive, Celery, Lemon Dressing

Smoked Trout

Olive, Celery, Lemon Dressing

Roasted Beetroot

Locally Farmed Kale, Pecan, Orange

SOUP

Lobster Bisque

Cream of Butternut Squash

Selection of Artisanal Bread

Butter, Extra Virgin Olive Oil, Balsamic Vinegar

FESTIVE CARVING STATION

Slow-Roasted Whole Turkey

Country Stuffing, Turkey Jus, Cranberry

Roasted Champagne Ham

Sweet Potato & Marshmallow Casserole, Roasted Pineapple Skewers

Suckling Pig Porchetta

Fennel & Apple Salad, Smoky Pork Jus

Slow-Roasted Beef OP Ribs

Potato Mousseline, Haricots Verts, Assorted Mustards, Natural Jus

Salmon Coulibiac

Creamy Spinach, Pickled Fennel

WESTERN FARE

Chicken Roulade

Baby Peas, Mushrooms, Chicken Jus

Slow-Braised Lamb Stew

Red Wine, Fermented Cherry

Assorted Artisanal Sausages

Beluga Lentils, Caramelised Onions

Brussels Sprouts & Roasted Butternut Squash

Cranberry, Pine Nuts

Macaroni & Cheese

Mushroom Orecchiette Pasta

LIVE STATION

Winter Black Truffle, Locally Farmed Mushrooms,
Grana Padano

FOR THE LITTLE ONES

Creamy Mushroom Penne Pasta

Angus Beef Meatballs

Barramundi Fish Fingers

Chicken Nuggets • French Fries

Tomato Ketchup, Tartar Sauce

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CHINESE ROAST CABINET

Suckling Pig • Pork Char Siew • Crispy Pork Belly

Roast Duck • Poached Hainanese Chicken

*Fragrant Chicken Rice, Dark Soy Sauce, Chilli Sauce,
Fragrant Ginger, Plum Sauce, Cucumber, Tomato*

ASIAN FARE

Chilli Crab with Golden Fried Mantou

Sweet & Sour Barramundi

Mixed Peppers, Pineapple

Braised Pork Trotter with Sea Cucumber

Flower Shiitake Mushrooms

Broccolini & Flower Shiitake Mushrooms

Oyster Sauce

Braised Ee-Fu Noodles

Locally Farmed Mushrooms, Silver Sprouts, Yellow Chives

SINGAPORE LAKSA

LIVE STATION

Noodles in Aromatic Coconut Broth

CHOICE OF YELLOW NOODLES OR THICK RICE NOODLES

CHOICE OF TOPPINGS

Lobster Claw, Sea Prawn, Quail Egg,
Fish Cake, Bean Curd Puff, Beansprouts,
Sambal Onion, Sakura Ebi, Laksa Leaf, Fried Shallot

INDIAN SPECIALS

Signature Fish Curry

Methi Murgh

Lamb Rogan Josh

Cabbage & Chana Masala

Jeera Rice • Naan Bread • Assorted Papadum

Mango Chutney, Raita, Pachranga Pickles

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Sweet Indulgences

LIVE STATION

Chocolate Lava Cake

Roasted Caramelised Pineapples, Figs, Dark Chocolate Sauce

WARM DESSERTS

Traditional Plum Pudding

Brioche Bread & Butter Pudding with Stone Fruits

THE FULLERTON'S SIGNATURE CHRISTMAS TREATS

Rich Fruitcake • Traditional Stollen • Mini Minced Fruit Pie

Panettone with Rum Vanilla Sauce • Assortment of Yule Logs

WHOLE CAKES

Mango Passion Fruit Chocolate Cake

Strawberry Rhubarb Cake

Pumpkin Spice Cheesecake

TARTS, FLANS & SHOOTERS

Maple Pecan Tart • Calamansi Tart

Classic Sherry Trifle • Lingonberry Crème Brûlée

Chestnut Mont Blanc • Mulled Wine Poached Pear

Tiramisu • Alphonso Mango Bavaroise with Red Fruits

Dark Sweet Cherry Bauble • Raspberry Chocolate Choux

CONFECTIONARY

Ivory Chocolate Fruit Slabs • Dark Chocolate & Nut Slabs

Christmas Macarons • Assortment of Pralines and Candies

ICE CREAM & SORBET

Vanilla • Chocolate • Strawberry • Raspberry

CHOCOLATE FOUNTAIN

Strawberries, Biscotti, Marshmallow