



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*

STARTER	Soupe de Carottes et de Pois Chiches	N S D
	Carrot chickpea soup, kale, ling cod, yoghurt	
	Maquereau sur Toast	N G S D
	Confit Spanish mackerel, burnt peppers, citrus confiture, rocket pesto, sourdough	
	Salade Maison	N G V
	House salad, endives, macerated pears, walnut miso	
	Avocat et Boeuf	G
	Beef brisket, avocado, cucumber, butterhead lettuce, baby radish, verjuice emulsion	

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	Strawberry Consommé	
	Strawberry essence, fresh basil, berry compote, raspberry sorbet	
	Tarte à la Crème Brûlée	N D V
	Vanilla sablé, fruit gel, vanilla gelato	
	Pavlova	D V
	Meringue, raspberry, vanilla cream	

P: Contains Pork | N: Contains Nuts | G: Contains Gluten

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

Available from 11.00 a.m. to 9.30 p.m.

LIGHT SNACKS Available from 11.00 a.m. to 6.00 p.m.

	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 Honey soy, sesame seeds	G 25

SOUPS

Mushroom Velouté Local oyster mushrooms, white truffle oil, mushroom duxelles, herb croutons	G D V 26
Onion Soup Beef stock, caramelised onions, gruyère, sourdough	G D 24

SALADS

Caesar Salad Local lettuce, poached cage-free egg, cherry tomato, aged parmesan, bacon, anchovies, croutons, Caesar dressing	P G S D 26
Supplement: Chicken / Smoked Salmon S / Prawn S	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, citrus tartar, dill, pommes frites **SGD 42**

Smashed Beef Burger

Angus patty, lettuce, crispy shallots, red cheddar, onion jam, pommes frites **GD 35**

Mortadella and Burrata Sandwich

Mortadella ham, burrata, pistachio, rocket leaves, extra virgin olive oil, pommes frites **PNGD 38**

Club Sandwich

Turkey ham, cage-free egg, bacon, local lettuce, tomato, mustard mayonnaise, pommes frites **PGD 32**

PASTA

Penne Bolognese

Beef ragoût, vine tomatoes, aged parmesan, extra virgin olive oil **GD 31**

Spaghetti Carbonara Americaine

Streaky bacon, cream, sous vide cage-free egg, pecorino **PGD 32**

MEAT-FREE

Vegan Popcorn Chicken

Sriracha Mayonnaise, pickled jalapeno **GV 18**

Impossible Slider

Plant-based patty, vegan cheese, local lettuce, tomato, pommes frites, salad **GV 28**

Vegan Fried Rice

Mushroom, Tindle vegan meat, asparagus, jasmine rice, crispy bean curd skin **GV 25**

ALL-DAY À LA CARTE MENU

LOCAL FARE

Hainanese Chicken Rice

G 28

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

Bak Kut Teh

P G 37

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

The Pier's Prawn Laksa

G S D 32

Prawns, rice vermicelli, local quail eggs, bean curd puff, spicy coconut gravy

Mee Goreng

G S 31

Wok-fried yellow noodles, prawn, fish cakes, vegetables, sambal chilli, cage-free egg

Nasi Goreng Istimewa

N G S 32

Indonesian-style fried rice, chicken satay, chicken drumettes, fried cage-free egg, prawn crackers, pickled vegetables, sambal, ikan bilis

Wonton Noodle Soup

P G S 32

Egg noodles, shrimp and pork wontons, barbecued pork, local greens, spring onions

Satay (6 sticks)

N G 24

Beef and chicken satay, rice cake, local cucumber, onion, peanut sauce

DESSERT

Sticky Date Pudding

N G D V 22

Salted banana toffee, local vanilla gelato

Wild Berry Mille-feuille

N G D V 22

Crèmeux, Raspberry Sorbet

Ice Cream / Sorbet

Vanilla, chocolate or strawberry ice cream

D 13

Raspberry or yuzu sorbet

V 13

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GOURMET EVENING SNACKS

6.00 p.m. to 10.00 p.m.

SHARING PLATTERS

WESTERN PLATTER

GS 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

NGS 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

PNG 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

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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, house-made 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
<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
Bottega Millesimato Brut	23 / 118

White

Jean Pierre ET Alexandre Ellevin, Chablis <i>Burgundy France 2022</i>	29 / 130
Pighin, Pinot Grigio <i>Friuli Grave, Italy 2023</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
Cave de Lugny, Pinot Noir <i>Burgundy, Bourgogne 2023</i>	30 / 130

Sweet

Primo Amore, Moscato <i>Puglia, Italy</i>	19 / 96
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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	24
Glenlivet 25 Years	52
Glenfiddich 18 Years	28

Islay

Laphroaig Lore	24
Laphroaig 10 Years	22

Scotland

Chivas 12 Years	22
Chivas 25 Years	45
Johnny Walker Blue Label	36
Johnny Walker Gold Label	25
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	25

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
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
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.

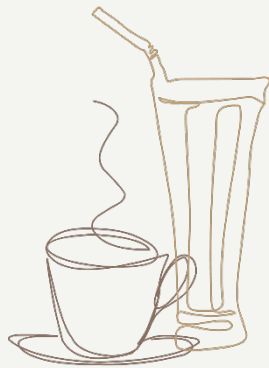
	Per glass/bottle
Le Petit Etoilé Sparkling, France	20 / 80
Le Petit Etoilé Cabernet Sauvignon, France	18 / 78
Le Petit Etoile Chardonnay, France	18 / 78

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

SINGLE ORIGIN	15
Wagagai Crest Uganda, Africa	

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

FINE DECAFFEINATED	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 Honey Lemon Tea	12
<i>Served warm.</i>	
Crafted with butterfly pea flower freshly harvested from The Fullerton Farm.	

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 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	
Ginger Beer	