

THE CLIFFORD PIER

No. 80 Collyer Quay, Singapore 049326, Telephone: +65 6597 5266

SINGAPORE 1933

WWW.FULLERTONHOTELS.COM

CLIFFORDPIER@FULLERTONHOTELS.COM

THE CLASSICS

- THE LOBSTER ROLL**
Butter-poached Half Lobster, Light Mayonnaise and Chives in a Brioche Bun with Truffle Fries
- THE PRIME BEEF BURGER**
with Aged Cheddar or Blue Cheese, the Works and Truffle Fries
- FISH & CHIPS**
Beer-battered Fish Fillet with Tartare Sauce and House Fries
- “HONTO” COD**
Broiled Black Cod marinated with Miso and Sake
- STEAK AND FRITES**
220g Wagyu Beef Entrecôte, “Café de Paris” Sauce
- SPICY JUMBO LUMP CRAB MEAT SPAGHETTI**
with Extra Virgin Olive Oil and Italian Parsley
- LE FAMOSE LINGUINE ALLE VONGOLE DEL “CAVALIERE GIOVANNI”**
Cavaliere Giovanni’s Amalfi-style Linguine tossed with Clams in White Wine and Aglio Olio Sauce

IMPOSSIBLE VEGETARIAN

- ORIENTAL VEGETABLES IN TRUFFLED BEANCURD SKIN PARCEL**
served with Impossible Beef Fried Rice
- IMPOSSIBLE BEEF, EGGPLANT AND SILKEN TOFU**
Sweet and Spicy Szechuan hot bean sauce, Oriental Greens, Jasmine Rice
- KOREAN STONE IMPOSSIBLE BEEF RICE BOWL**
Sesame, Spinach, Broiled Shiitake, Cucumber, Bean Sprouts, Pickled Radish and Farmed Eggs in Sesame Oil and Chilli Paste
- WOK-FRIED SHANGHAI GREENS WITH IMPOSSIBLE BEEF AND SHIMEJI MUSHROOMS**
with Wolfberries and Crispy Garlic
- CRISPY IMPOSSIBLE BEEF CHINESE PANCAKE**
Served with Spicy Cucumber Salad & Asian Cress
- THE CLIFFORD PIER’S IMPOSSIBLE BEEF BURGER**
Spice-Grilled Burger Patty with Avocado, Butterhead Lettuce, Grilled Champignon Mushrooms, Tomatoes and Non-Dairy Cheddar Cheese served with Sesame Bun, House Fries and Mesclun Greens

THE PIER STARTERS

36. — **HERITAGE BITES**
Mixed Platter of Kong Bak Bao, Kueh Pie Tee and Grilled Satay
36. — **SPICY SZE CHUAN PRAWNS**
coated in Spicy Plum Mayonnaise served with Tender Lettuce and Red Shrimp Crackers
31. — **CRISPY CALAMARI**
Crisp-Fried Small Calamari with Saffron Aioli and Black Squid Ink Mayonnaise
46. — **POPIAH TOD & CHA-GIO ROLLS**
Fragrant Thai-Style Vegetable Spring Roll and Vietnamese Pork-Shrimp Spring Roll served with Spicy Sauce
66. — **GRILLED SATAYS (8 pieces)**
Chicken and Beef Satay served with Condiments and Peanut Sauce
36. — **KONG BAK BAO (3 pieces)**
Tender slabs of Sweet Soy-Braised Iberico Pork Belly with Steamed Buns, Chilli and Cilantro
31. — **THE SALTED EGG YOLK CHICKEN WINGS (6 pieces)**
Wok-Fried Chicken Wings tossed with Golden Salted Egg Yolk, Curry Leaves, Chilli Padi and Szechuan Salted Egg Aioli
- SMOKED DUCK PANCAKE**
served with Hoisin Sesame Dip and Spicy Pickled Cucumber
- GRILLED PRAWNS AND ROCKET SALAD**
with Mango, Avocado and Cocktail Dressing
29. — **FARMER’S SALAD**
Tomato, Avocado and Buffalo Mozzarella Chunks with Garlic Toast, Romaine Leaves in Olive Oil and Balsamic Dressing
23. — **THE PIER’S CAESAR SALAD**
Crisp Romaine Lettuce, Hearts and Tender Leaves with Parmesan, Croutons and Bacon Bits
- ADD CHICKEN**

29. — **HAINANESE CHICKEN RICE**
Boneless Simmered Chicken, Fragrant Rice, Chilli, Ginger and Dark Soy Sauce
23. — **BAK KUT TEH**
Peppery Pork Ribs in Herbal Broth, Fragrant Rice and Chinese Crullers
26. — **THE PIER’S PRAWN LAKSA**
Prawns, Rice Vermicelli, Quail Eggs, Beancurd Puff and Bean Sprouts in Spicy Coconut Gravy
- WITH LOBSTER**
35. — **SOUP KAMBING**
Mutton Soup with Traditional Spices, Fried Shallots and Scallions
24. — **CHAR KWAY TEOW**
Fried Flat Rice Noodles with Prawns, Chinese Sausages, Chives and Egg with Sweet Chilli Soy Sauce
25. — **ROTI PRATA AND CHICKEN CURRY**
Traditional South Indian Flat Bread with Chicken Curry on the side
29. — **WAGYU BEEF RENDANG**
braised in Coconut with Traditional Achar Pickles and Rice
34. — **NASI GORENG**
Indonesian-Style Fried Rice with Crispy Chicken and Fried Egg
29. — **BEST BAK CHOR MEE**
Mee Pok (Flat Egg Noodles), Crispy Pork Lard, Meatballs, Wantons, Minced Pork, Pork Liver, Braised Mushrooms, Lettuce, Chilli
29. — **WHITE BEE HOON WITH LALA CLAM**
Aromatic And Peppery Tender Braised Rice Vermicelli with Lala Clams
38. —

DESSERTS & AFTERTHOUGHTS

12. — **LOCAL ICE CREAM**
Kopi, Pandan or Teh Tarik
15. — **PULUT HITAM**
Dark Glutinous Rice Porridge, Palm Sugar, Pandan and Coconut Milk
15. — **BANANA FRITTERS**
with Coconut Ice Cream and Gula Melaka
15. — **HONG KONG DAI PAI DONG FRENCH TOAST**
Golden Butter-fried Toast with Condensed Milk and Peanut Butter Ice Cream on the side
17. — **TROPICAL FRUITS**
with Coconut Dip
17. — **PROFITEROLES**
Bourbon Vanilla Ice Cream-filled Choux Pastry, Velvety Dark Chocolate Sauce
17. — **CLASSIC TIRAMISU**
Creamy Mascarpone Mousse with Double Espresso and Lady Finger Biscuit
17. — **CLASSIC KEY LIME PIE**
Tart and Tangy Layer of Ginger Biscuit Crust, Key Lime Filling and Meringue

All prices are in Singapore dollars, subject to service charge and prevailing government taxes

BEVERAGE MENU

HEALTHY FRUIT TONICS

The vibrancy of refreshing fruit tonics packed with energising vitamins, a healthy burst of vitality and colours

VIRGIN RED LANTERN 16. —
Cucumber, Lime, Watermelon, Sugar Syrup

CALAMANSI 12. —

KELAPA 12. —
Fresh Young Coconut

ALL-TIME HAWKERS' FAVOURITES

10. —

CHIN CHOW MOON WALKER
Shredded Grass Jelly and Fresh Soy Milk

AIR BANDUNG
Rosewater infused with Evaporated Milk and Ice

KOPI PENG
Black Coffee with Condensed and Evaporated Milk with Ice

TEH TARIK
Pulled Black Tea with Condensed and Evaporated Milk

THE FULLERTON CLASSIC COCKTAILS

RED LANTERN 24. —
Tequila, Cucumber, Lime, Watermelon, Sugar Syrup

KUMQUAT MOJITO 24. —
Reserved Rum, Thai Mint, Brown Sugar, Calamansi, Kumquat

MERLION 24. —
Tequila, Ginger Juice, Sour Plum, Honey Syrup, Lime Juice, Pasteurized Egg White, Club Soda

TEMASEK 24. —
Gin, Bitters, Orange Liqueur, Pineapple Juice, Lime Juice, Cinnamon, Raspberries

MOVERS & SHAKERS

THE CLIFFORD PIER CONCOCTIONS

KUSU ISLAND 24. —
Vodka, Honey Syrup, Calamansi, Lime Juice, Lemongrass, Ginseng

THE GATEWAY 25. —
Cognac, Flavoured Whisky, Blood Orange, Calamansi Juice, Honey

SEA NOMADS 25. —
Gin, Lime Juice, Pomegranate Juice, Cinnamon, Anise

ST. JOHN'S ISLAND 24. —
Gin, Bitters, Pineapple Juice, Galangal, Cinnamon, Raspberries

BRITANNICA 23. —
Vodka, Thai Basil Leaf, Lime Juice, Fresh Mint, Ume Plum, Sugar Syrup

MINERAL WATER

8. —

NORDAQ FRESH
Still or Sparkling

13. —

STILL

ACQUA PANNA 750ML

PURETE 750ML

SPARKLING

SAN PELLEGRINO 750ML

PURETE 750 ML

COFFEE GRINDERS

9. —

SINGLE ESPRESSO

12. —

FULLERTON BLEND

FLAT WHITE

DOUBLE ESPRESSO

AMERICANO

13. —

CAPPUCINO

LATTE

TRAVELLERS' TEAS

ENGLISH BREAKFAST 14. —

EARL GREY 14. —

MOROCCAN MINT 14. —

CHAMOMILE 14. —

FULLERTON EXPRESS TEA 18. —

SENCHA MECHA 18. —

DARJEELING 18. —

JASMINE QUEEN 18. —

~Decaffeinated~

CEYLON OP THEINE-FREE 18. —

SCARLET HOUR 18. —

BOTTLES

LOCAL BREW 17. —
Tiger Bottle

ASIAN BREW 19. —
Asahi
Kirin 19. —

INTERNATIONAL BREW 19. —
Heineken, Guinness Stout, Hoegarden, Corona

WINE MERCHANTS' SELECTION

CHAMPAGNE AND SPARKLING

Veuve Clicquot Ponsardin Reims, France NV 28. — 138. —

Veuve Clicquot Ponsardin Rosé Reims, France NV 38. — 188. —

Ruinart 'Blanc De Blancs' Reims, France NV 40. — 198. —

Chandon Brut, Australia 24. — 118. —

Chandon Rosé, Australia 28. — 138. —

SELECTED WHITE WINES

Scarbolo Pinot Grigio, Friuli Venezia Giulia, Italy 23. — 112. —

Karri Oak Estate Chardonnay, Western Australia 19.5 — 97. —

M. Chapoutier Schieferkopf Riesling, Alsace, France 24. — 120. —

Nautilus Estate Sauvignon Blanc, Marlborough, New Zealand 26. — 128. —

Jean Pierre et Alexandre Ellevin Chablis, Burgundy, France 26. — 125. —

SWEET

Primo Amore Moscato, Veneto, Italy IGT, NV 19. — 96. —

SELECTED RED WINES

Francois Janoueix Genevieve D'Arthus Bordeaux, France 23.5 — 115. —

Miguel Torres Santa Digna Reserva Merlot, Central Valley, Chile 19.5 — 97. —

Castello Banfi Superiore, Chianti, Italy 25. — 125. —

Mitolo Jester Shiraz, McLaren Vale, Australia 25. — 120. —

Joseph Faivaley Pinot Noir, Burgundy, France 25. — 128. —

SELECTED LIQUORS

Vodka Smirnoff Black 16. — 220. —

Gin Gordon's 16. — 220. —

Tequila Jose Quervo 16. — 248. —

Whisky JW Black 16. — 268. —

Rum Havana Club Anejo 3 years old 17. — 208. —

Cognac Courvoisier VSOP 18. — 280. —