

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, Chives in a Brioche Bun, Truffle Fries
- WAGYU BEEF BURGER
Gruyère Cheese, Caramelised Onions, Truffle Fries
- FISH & CHIPS
Beer-battered Fish Fillet with Tartare Sauce, Truffle Fries
- HONTO COD
Broiled Black Cod marinated with Miso 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

IMPOSSIBLE VEGETARIAN

- ORIENTAL VEGETABLES IN TRUFFLED BEAN 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 BOWL RICE WITH IMPOSSIBLE BEEF
Sesame, Spinach, Broiled Shitake, Cucumber, Bean Sprouts, Pickled Radish and Farmed Eggs in Sesame Oil and Chilli Paste
- WOK-FRIED SHANGHAI GREENS IMPOSSIBLE BEEF AND SHIMEJI
with Wolfberries and Crispy Garlic
- CRISPY CHINESE PANCAKE WITH IMPOSSIBLE BEEF
served with Spicy Cucumber Salad and Asian Cress
- CLIFFORD PIER'S IMPOSSIBLE BEEF BURGER
Grilled Spiced Plant-based Patty, Sesame Bun, Avocado, Butterhead Lettuce, Champignon Mushrooms, Tomatoes, Non-Dairy Cheddar Cheese, Truffle Fries, Mesclun Greens

THE PIER STARTERS

36. — VELVETY KOREAN PUMPKIN SOUP
with Traditional Rice Cakes and Pine Nuts
38. — SOUP KAMBING
Mutton Soup with Traditional Spices, Fried Shallots and Scallions
31. — HERITAGE BITES
Mixed Platter of Kong Bak Bao, Kueh Pie Tee and Grilled Satay
46. — CRISPY CALAMARI
Deep-fried Small Squid with Saffron Aioli and Black Squid Ink Mayonnaise
66. — POPIAH TOD & CHA-GIO ROLLS
Fragrant Thai-style Vegetable Spring Roll and Vietnamese Pork-Shrimp Spring Roll with Spicy Sauce
36. — GRILLED SATAYS (8 pieces)
Chicken and Beef Satay served with Condiments and Peanut Sauce
31. — KONG BAK BAO (3 pieces)
Tender slabs of Sweet Soy-braised Iberico Pork Belly with Steamed Buns, Chilli and Coriander
- THE SALTED EGG YOLK CHICKEN WINGS (6 pieces)
Wok-fried Wings tossed with Golden Salted Egg Yolk, Curry Leaves and Chilli Padi, Szechuan Salted Egg Aioli
- SMOKED DUCK PANCAKE
Hoisin Sesame Dip and Spicy Pickled Cucumbers
29. — GRILLED PRAWNS AND ROCKET SALAD
with Mango, Avocado and Cocktail Dressing
- FARMER'S SALAD
Tomato, Avocado and Buffalo Mozzarella Chunks with Garlic Toast, Romaine Leaves in Oil and Balsamic Dressing
- THE PIER'S CAESAR SALAD
Crisp Romaine Lettuce, Hearts and Tender Leaves with Parmesan, Croutons and Bacon Bits
- ADD CHICKEN

20. — HAINANESE CHICKEN RICE
Boneless Simmered Chicken, Fragrant Rice
24. — BAK KUT TEH
Peppery Pork Ribs in Herbal Broth, Fragrant Rice and Chinese Crullers
29. — THE PIER'S PRAWN LAKSA
Prawns, Rice Vermicelli, Quail Eggs, Bean Curd Puff and Bean Sprouts in Spicy Coconut Gravy
26. — WITH LOBSTER
23. — FULLERTON CHAR KWAY TEOW
Fried Flat Rice Noodle with Prawns, Chinese Sausages, Chives and Egg with Chilli Soy Sauce
26. — ROTI PRATA AND CHICKEN CURRY
Traditional South Indian Flat Bread with Chicken Curry
23. — WAGYU BEEF RENDANG
Braised in Coconut Milk with Spices, served with Fragrant Rice and Traditional Achar Pickles
26. — NASI GORENG
Indonesian-style Fried Rice with Crispy Chicken and Fried Egg
26. — BEST BAK CHOR MEE
Mee Pok (Flat Egg Noodles), Crispy Pork Lard, Meatballs, Wantons, Minced Pork, Pork Liver, Braised Mushrooms, Lettuce, Chilli
- ADD BABY ABALONE
26. — BALINESE STYLE SPICE GRILLED CHICKEN
with Sambal Matah and Nasi Bakar with Dried Shrimp
26. — WHITE BEE HOON WITH LALA CLAM
Aromatic and Peppery Tender Braised Rice Vermicelli with Lala Clams
30. —

DESSERTS & AFTERTHOUGHTS

- LOCAL ICE CREAM
Kopi, Pandan or Teh Tarik
- PULUT HITAM
Dark Glutinous Rice Porridge, Palm Sugar, Pandan and Coconut Milk
- BANANA FRITTERS
with Coconut Ice Cream and Gula Melaka
- HONG KONG DAI PAI DONG FRENCH TOAST
Golden Butter-fried Toast with Condensed Milk and Peanut Butter Ice Cream
- TROPICAL FRUITS
with Coconut Dip
- PROFITEROLES
Bourbon Vanilla Ice Cream-filled Choux Pastry, Velvety Dark Chocolate Sauce
- CLASSIC TIRAMISU
Creamy Mascarpone Mousse with Double Espresso and Lady Finger Biscuit

Our staff will be pleased to assist with your dietary requirements. Prices are subject to service charge and prevailing government taxes.

BEVERAGE MENU

THE FULLERTON CLASSIC COCKTAILS

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

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. —
Cappuccino
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

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. —