

A decorative border made of elegant, flowing scrollwork and flourishes, framing the central text. The border is symmetrical and has a classic, ornate feel.

**HERITAGE
WEEKEND BUFFET
DINNER**

Old World Charm_____

Where red lamps beckoned
boats to safe waters.

Where voyages ended and
new lives began.

Where Somerset Maugham
and Herman Hesse landed.

With writing books in tow,
leaving indelible memories.

Where fishermen tried
their luck with their catch
of the day.

And where lovers met in
secret and devotees set off
for Kusu Island.

Time travellers from 1933
to present day.

All journeys begin at
Clifford Pier.



TASTE TALES: THE HERITAGE PIER FEAST CHAPTER

S\$59* Per Adult
S\$29* Per Child (6 ~ 11 years old)
Available every Saturday

DINNER BUFFET MENU

Singapore Rojak

Assorted Local Fresh Vegetables, Fruits, Bean Puffs and Fermented Prawn Paste

Singapore Satay

Assorted Grilled Satay Skewers with Traditional Condiments

Kong Bak Bao

in Claypot with Steamed Bun on the Side

Catch of the Ocean: Seafood on Ice

Poached Live Prawns

Scallops in Shells

Assortment of Smoked Fish

Condiments: Lemon Wedges, Hot Sauce, Tabasco,

Cocktail Sauce

Individual Cold Appetizers and Salad Bar

Potato Salad with Bacon and Chives

Baby Octopus Salad with Sesame Seed and Scallions

Szechuan Style Sesame Chicken Salad

Glass Noodle Salad with Seafood, Tomatoes and Spicy Dressing

Our staff will be pleased to assist with your dietary requirements.

Menu is subject to change without prior notice.

The Clifford Pier Salad Garden

Heirloom Tomatoes

Assortment of Garden Greens

Endive, Spinach, Arugula, Frisee, Butterhead, Romaine

Croutons, Semi-dried Tomatoes, Olives, Fresh Steamed Vegetables, and Parmesan Cheese

Dressing

Caesar, Balsamic Vinegar, Thousand Island, Goma Dressing, Truffle Yuzu Vinaigrette

Soups

Sweet Corn Crab Meat Soup

Malay-style Kambing Soup

Pot Food

Aromatic and Peppery Braised Rice Vermicelli with Lala Clams and Seafood

Wok-fried Broccoli with Bailing Mushrooms (V)

Nasi Kampung with Ikan Bilis and Chilli Padi

Peranakan Chicken and Potato Curry

Braised Beef Rendang with Serunding

Spicy Sambal Sautéed Prawns

Carving

Thai Style Crispy Giant Sea Bass with Mango Slaw and Spicy Chilli Sauce

Herb-marinated Roasted Rib Eye with Natural Jus and Roasted Cajun Red Skin Potatoes

Crispy Pork Belly with Smoked Paprika and Rosemary

Assortment of Mustard and Condiments

Live Action Station

Traditional Hainanese

Poached Chicken, Roasted Duck, Char Siew

Pandan Ginger Rice with Condiments

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Selection of International Cheese

Breads Grapes, Crackers and Assortment of Nuts
Gruyere, Emmental, Goat Cheese, Brie, Stilton Blue, Aged Cheddar

Dessert and Sweets

Bread and Butter Pudding with Vanilla Sauce
Chocolate Almond and Candied Fruit Pudding
New York Cheesecake
Mango and Passion Gateau
Chocolate Brownies
Marble Butter Cake
Manjari Chocolate Cake
Zesty Malibu Coconut Tarte
Mousse in Shooter
Fruit Jelly in Shooter
Tiramisu
Crème Brule
Orange Chiffon Cake
Nyonya Kueh
Rose Sugee Cake
Pandan Layer Cake
Ice Cream Station with Condiments

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