THE CLIFFORD PIER

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SINGAPORE 1933

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THE CLASSICS

THE LOBSTER ROLL — 38. —
Butter-poached Half Lobster, Light Mayonnaise, Chives in a Brioche Bun, Truffle Fries

WAGYU BEEF BURGER — 40. —
Gruyère Cheese, Caramelised Onions, Truffle Fries

FISH AND CHIPS — 36. —
Beer-battered Fish Fillet with Tartare Sauce, Truffle Fries

HONTO COD — 50. —
Broiled Black Cod marinated with Miso Sake

STEAK AND FRITES — 68. —
220g Wagyu Beef Entrecôte, "Café de Paris" Sauce

SPICY JUMBO LUMP CRAB MEAT SPAGHETTI — 38. —
with Extra Virgin Olive Oil and Italian Parsley

LE FAMOSE LINGUINE ALLE VONGOLE DEL 'CAVALIERE GIOVANNI' — 32. —
Cavaliere Giovanni's Amalfi-style Linguine tossed with Clams in White Wine and Aglio Olio

IMPOSSIBLE VEGETARIAN

ORIENTAL VEGETABLES IN TRUFFLED BEAN SKIN PARCEL — 30. —
served with Impossible Beef Fried Rice

THE PIER'S IMPOSSIBLE, EGGPLANT AND SILKEN TOFU — 24. —
Sweet and Spicy Szechuan Hot Bean Sauce, Oriental Greens, Jasmine Rice

KOREAN STONE BOWL RICE WITH IMPOSSIBLE BEEF — 30. —
Sesame, Spinach, Broiled Shiitake, Cucumber, Bean Sprouts, Pickled Radish and Farmed Eggs in Sesame Oil and Chilli Paste

WOK-FRIED SHANGHAI GREENS IMPOSSIBLE BEEF AND SHIMEJI — 26. —
with Wolfberries and Crispy Garlic

CRIPSY CHINESE PANCAKE WITH IMPOSSIBLE BEEF — 28. —
served with Spicy Cucumber Salad and Asian Cress

THE PIER'S IMPOSSIBLE BURGER — 30. —
Grilled Spiced Plant-based Patty, Sesame Bun, Avocado , Butterhead Lettuce, Champignon Mushrooms, Tomatoes, Non-Dairy Cheddar Cheese, Truffle Fries, Mesclun Greens

THE PIER STARTERS

SOUP KAMBING — 25. —
Mutton Soup with Traditional Spices, Fried Shallots and Scallions

HERITAGE BITES — 31. —
Mixed Platter of Kong Bak Bao, Kueh Pie Tee and Grilled Satay

KUROBUTA AND CRAB MEAT NGOH HIANG(P) — 22. —
Deep-fried Kurobuta Pork and Crab Meat Ngoh Hiang with Sweet Garlic Dip — *6 pieces*

CRISPY CALAMARI — 27. —
Deep-fried Small Squid with Saffron Aioli and Black Squid Ink Mayonnaise

GRILLED SATAYS — 27. —
Chicken and Beef Satay served with Condiments and Peanut Sauce — *8 pieces*

THE SALTED EGG YOLK CHICKEN WINGS — 27. —
Wok-fried Wings tossed with Golden Salted Egg Yolk, Curry Leaves and Chilli Padi , Szechuan Salted Egg Aioli — *6 pieces*

SMOKED DUCK PANCAKE — 27. —
Hoisin Sesame Dip and Spicy Pickled Cucumbers

FARMER'S SALAD(V) — 27. —
Tomato, Avocado and Buffalo Mozzarella Chunks with Garlic Toast, Romaine Leaves in Oil and Balsamic Dressing

THE PIER'S CAESAR SALAD(P) — 28. —
Romaine Lettuce, Croutons, Bacon Bits, White Anchovies and Shaved Parmesan
ADD CHICKEN — 33. —

HERITAGE

HAINANESE CHICKEN RICE — 30. —
Boneless Simmered Chicken, Fragrant Rice

BAK KUT TEH (P) — 28. —
Peppery Pork Ribs in Herbal Broth, Fragrant Rice and Chinese Crullers

THE PIER'S PRAWN LAKSA — 27. —
Prawns, Rice Vermicelli, Quail Eggs, Bean Curd Puff and Bean Sprouts in Spicy Coconut Gravy
WITH HALF LOBSTER — 38. —

FULLERTON CHAR KWAY TEOW (P) — 27. —
Fried Flat Rice Noodle with Chilli Soy Sauce, Lala Clams, Prawns, Chinese Sausages and Egg

ROTI PRATA AND CHICKEN CURRY — 30. —
Traditional South Indian Flat Bread with Chicken Curry

WAGYU BEEF RENDANG — 35. —
Braised in Spices and Coconut Milk, with Fragrant Rice and Traditional Achar Pickles

FULLERTON SALMON BIRYANI — 34. —
Spiced Basmati Rice with Salmon, Traditional Achar Pickles and Papadum

NASI GORENG — 30. —
Indonesian-style Fried Rice with Dried Shrimp Chili, Chicken Satay, Fried Chicken and Fried Egg

THE PIER'S BAK CHOR MEE (P) — 30. —
Mee Pok (Flat Egg Noodles), Crispy Pork Lard, Meatballs, Wantons, Minced Pork, Pork Liver, Braised Mushrooms, Lettuce, Chilli
ADD BABY ABALONE — 9. —

BALINESE STYLE SPICE GRILLED CHICKEN — 47. —
with Sambal Matah and Nasi Bakar with Dried Shrimp

WHITE BEE HOON WITH LALA CLAM (P) — 39. —
Peppery Tender Braised Rice Vermicelli with Lala Clams and Seafood

DESSERTS & AFTERTHOUGHTS

LOCAL ICE CREAM — 13. —
Kopi, Pandan or Teh Tarik — *Per scoop*

PULUT HITAM — 16. —
Dark Glutinous Rice Porridge, Palm Sugar, Pandan and Coconut Milk

BANANA FRITTERS SIGNATURE — 16. —
with Coconut Ice Cream and Gula Melaka

TROPICAL FRUITS — 18. —
with Coconut Dip

PROFITEROLES — 18. —
Bourbon Vanilla Ice Cream-filled Choux Pastry, Velvety Dark Chocolate Sauce

CLASSIC TIRAMISU — 18. —
Creamy Mascarpone Mousse with Double Espresso and Lady Finger Biscuit

OUR STAFF WILL BE PLEASED TO ASSIST YOU WITH YOUR DIETARY REQUIREMENTS

V – Vegetarian | P – Contains Pork
Prices are subject to service charge and prevailing government taxes

BEVERAGE MENU

TIPPLES FOR TEETOTALLERS

A plethora of booze-free cocktails, sparkling, red and white wines, juices and spirits to toast without the guilt.

ALCOHOL-FREE COCKTAILS

The world's first non-alcohol Cocktails solving the dilemma of "What to drink when you're Not drinking". Specially concocted using only alcohol-free base and premium ingredients for full-on sober socials

SPICED GINGER MULE — 20. —
Seedlip Spice 94, Torch Ginger Syrup, Calamansi

NO NEGRONI — 20. —
Seedlip Spice 94, Rosso Vermouth, Bitter

GARDEN SOUR — 20. —
Seedlip Garden 108, Pineapple Juice, Verjus, Lemon Juice, Foam

BASIL SMASH — 20. —
Seedlip Garden 108, Lemon Juice, Basil

PINK JASMINE — 20. —
Seedlip Grove 42, Bitter Syrup, Orange Juice, Lemon Juice, Vanilla Vermouth, Foam

LEMON GROVE — 20. —
Seedlip Grove 42, Lemongrass Syrup, Orange Syrup, Verjus, Club Soda

SEEDLIP SPIRITS

The elegant spirits are perfect enjoyed over ice with premium tonic or soda top with your favourite garnish..

SEEDLIP SPICE 94	14. —
SEEDLIP GARDEN 108	14. —
SEEDLIP GROVE 42	14. —

THE PIERRE ZÉRO WINES

Pierre Zéro is a de-alcoholised wine based drink which still passes through the most traditional of vinification methods. It is the de-alcoholisation process that produces 0% alcohol content without losing any of its aromas.

	Glass	Bottle
Domaines Pierre Zéro Sparkling Chardonnay, Languedoc-Roussillon, France	16. —	78. —
Domaines Pierre Chavin Zéro Merlot, Languedoc-Roussillon, France	14. —	68. —
Domaines Pierre Chavin Zéro Chardonnay, Languedoc-Roussillon, France	14. —	68. —

DIDIER GOUBET WINE JUICES

These pure traditional grape juice give essence of Bordeaux grapes without the alcohol.

Didier Goubet Le Jus Vieilles Vignes Sparkling Merlot Bordeaux, France	16. —
Didier Goubet Le Jus Vieilles Vignes Cabernet, Bordeaux, France	16. —
Didier Goubet Le Jus Vieilles Vignes Semillon Bordeaux, France	16. —

HEINEKEN® 0.0 BEER

10. — per bottle

A non-alcohol lager with a unique recipe for a distinct balanced taste. Heineken's® Master Brewers use only natural ingredients, resulting in a beer brewed for beer lovers, by beer lovers.

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

COFFEE GRINDERS

SINGLE ESPRESSO	9. —
FULLERTON BLEND	12. —
FLAT WHITE	12. —
DOUBLE ESPRESSO	12. —
AMERICANO	12. —
CAPPUCINO	13. —
LATTE	13. —

TRAVELLERS' TEAS

ENGLISH BREAKFAST	14. —
EARL GREY	14. —
MOROCCAN MINT	14. —
CHAMOMILE	14. —
FULLERTON EXPRESS TEA	18. —
SENCHA MECHA	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.—

MINERAL WATER

NORDAQ FRESH *Still or Sparkling*	8.—
ACQUA PANNA *Still 750ml*	13.—
SAN PELLEGRINO *Sparkling 750ml*	13.—

Prices are subject to service charge and prevailing government taxes