



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.*



HERITAGE DIM SUM BRUNCH AT THE CLIFFORD PIER

*Harking back to the vibrant scenes of the landmark's glorious past,
The Clifford Pier debuts a Heritage Dim Sum Brunch with Traditional Trolleys and live "Hawkers" stalls.*

We present the nostalgia of old tea houses in the heritage chic setting of The Clifford Pier with classic favourites like Steamed Siew Mai with Tobiko Roe, Steamed Teochew “Fen Guo” Dumplings, Steamed Pork Ribs in Fermented Black Bean Sauce, Baked Fresh Milk Bun and Steamed Custard Bun served piping hot to your table on trolleys. To revive the charm of the pier when it was a bustling hawker centre at night, live "hawker" stations will also line the restaurant, with our chefs dishing up hearty local delights like Nyonya Popiah, Kueh Pie Tee, Laksa with Tiger Prawns, Fried Carrot Cake, Hainanese Chicken Rice with Braised Pork Belly. Well-loved authentic desserts and pastries such as Pulut Hitam, Rose-flavoured Almond Sugee Cake, Ang Ku Kueh and Ondeh Ondeh will complete the Singaporean gastronomy experience.

55. — *per adult*
39. — *per child (from 6 to 11 years old)*

Add \$69 for Free Flowing of Veuve Cliquot Champagne*
Add \$17 for Free Flowing of Soft Drinks & Juices*

SALADS

ROASTED DUCK SALAD
with Fresh Sprouts and Green Lentils

TANDOORI CHICKEN SALAD
with Cucumber Relish

GLASS NOODLES SALAD
with Tomato and Spicy Dressing (V)

DAILY FARMED GARDEN SALADS
The Pier's Selection of Dressing and Vinaigrette

LIVE STATIONS BUFFET

SINGAPORE SATAYS
Beef, Chicken with Traditional Condiments

TOSSED ROJAK
Crisp Vegetable, Bean Curd and Fruit Tossed In Piquant Sauce and Crisp Peanuts

NONYA POPIAH AND KUEH PIE TEE BITES
*Fresh Rolled-to-order Popiah, Kueh Pie Tee with Nonya Pork-braised Turnip
and Traditional Condiments*

CORN AND CRAB MEAT SOUP
With Coriander and Black Vinegar

TIGER PRAWNS LAKSA
Yellow and Rice Noodles with Bean Sprouts, Sambal, Fish Cake and Quail Egg,

ASSORTMENT OF JAPANESE MAKI ROLLS
With Traditional Condiments

CHILI CRAB BAO
*Fried Man Tou (Chinese Bun) filled with Singapore's
most iconic dish, Chili Crab*

Local Pots & Delights

Wok-fried Sambal Prawns
Sayur Lodeh with Lontong
Nasi Kampung with Ikan Bilis and Chili Padi
Fried Carrot Cake with Egg and Preserved Turnip
Hainanese Chicken Rice with Traditional Condiments
Char Kway Tiao with Shrimp, Fish Cake and Sweet Sauce

From the Dim Sum Trolleys

Steamed Siew Mai with Crab Roe
Steamed Glutinous Rice with Chicken and Mushroom wrapped in Lotus Leaf
Steamed "Teowchew Fen Guo" Steamed Mini Lotus Bun
Steamed Crystal Shrimp Dumpling

Steamed Char Siew Pau
Steamed Chicken Feet in Oyster Sauce
Lotus Paste Pau

Deep-fried, Baked and Pan-fried Dim Sum

Crispy Prawn Dumpling
Deep-fried Glutinous Rice Dumpling
Pan-fried Shrimp
and Bean Curd Roll

On The Buffet

Pan-fried Radish Cake
Char Siew Soh -Baked Barbecued Chicken in Flaky Pastry
Deep-fried Yam Dumplings

LOCAL DESSERTS

Asian Local Hot & Cold Desserts

Assortment of Tropical Cut Fruit on Ice

Pulut Hitam

Tutu Kueh

Young Coconut Jelly

Yam Pudding

Wa Ku Kueh

Sesame Ball

Odeh Odeh

Rainbow Lapis

Kueh Dadar

Apong Balek

Ang Ku Kueh

Odeh Odeh

(Menu is subject to change without prior notice)