

THE CLIFFORD PIER

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SINGAPORE 1933

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CLIFFORDPIER@FULLERTONHOTELS.COM

THE CLASSICS

- THE LOBSTER ROLL** 35. —
Butter-poached Half Lobster, Light Mayonnaise and Chives in a Brioche Bun with Truffle Fries
- THE PRIME BEEF BURGER** 36. —
with Aged Cheddar or Blue Cheese, the Works and Truffle Fries
- FISH & CHIPS** 31. —
Beer-battered Fish Fillet with Tartare Sauce and House Fries
- “HONTO” COD** 45. —
Broiled Black Cod marinated with Miso and Sake
- STEAK AND FRITES** 66. —
220g Wagyu Beef Entrecôte, “Café de Paris” Sauce
- SPICY JUMBO LUMP CRAB MEAT SPAGHETTI** 36. —
with Extra Virgin Olive Oil and Italian Parsley
- LE FAMOSE LINGUINE ALLE VONGOLE DEL “CAVALIERE GIOVANNI”** 31. —
Cavaliere Giovanni’s Amalfi-style Linguine tossed with Clams in White Wine and Aglio Olio Sauce
- JADE’S PORK LARD RICE** 31. —
with Sliced Barbecued Iberico Pork and Sunny Side Up Egg

VEGETARIAN

- ORIENTAL VEGETABLES IN TRUFFLED BEAN SKIN PARCEL** 25. —
served with Brown Rice and Shredded Ginger
- BROILED MISO EGGPLANT AND BEAN CURD** 23. —
with Tempura Maitake Mushrooms
- KOREAN VEGETARIAN STONE BOWL RICE** 25. —
with Sesame, Spinach, Broiled Shiitake, Cucumber, Zucchini, Bean Sprouts, Pickled Radish and Farmed Eggs in Sesame Oil and Chilli Paste
- WOK-FRIED SHANGHAI GREENS AND SHIMEJI** 20. —
with Wolfberries and Crispy Garlic
- TOWN’S BEYOND BURGER** 28. —
Beyond Burger patty, sesame bun, pickled cucumber, butterhead lettuce, grilled portobello mushrooms, tomatoes, non-dairy cheddar cheese, fries, wild rocket salad, aged balsamic vinegar
< The Future of Protein’s latest product, Beyond Burger (未來漢堡), is the world’s first 100% plant-based burger that looks, cooks and satisfies like ground beef >

THE PIER ASIAN STARTERS

- HERITAGE BITES** 29. —
Mixed Platter of Kong Bak Bao, Kueh Pie Tee and Grilled Satay
- SPICY SZE CHUAN PRAWNS** 23. —
coated in Spicy Plum Mayonnaise served with Tender Lettuce and Red Shrimp Crackers
- CRISPY CALAMARI** 26. —
Crisp-fried Small Calamari with Saffron Aioli and Black Squid Ink Mayonnaise
- POPIAH TOD & CHA-GIO ROLLS** 23. —
Fragrant Thai-style Vegetable Spring Roll and Vietnamese Pork-Shrimp Spring Roll with Spicy Sauce
- GRILLED SATAYS (8 pieces)** 26. —
Chicken and Beef Satay served with Condiments and Peanut Sauce
- KONG BAK BAO (2 pieces)** 23. —
Tender slabs of Sweet Soy-braised Iberico Pork Belly with Steamed Buns, Chilli and Cilantro
- THE SALTED EGG YOLK CHICKEN WINGS (3 pieces)** 26. —
Wok-fried Wings tossed with Golden Salted Egg Yolk, Curry Leaves and Chilli Padi
- ROASTED DUCK PANCAKE** 26. —
Spicy Scallion Dip and Pickled Cucumbers
- TOSS & BOWL**
- GRILLED PRAWNS AND ROCKET SALAD** 26. —
with Mango, Avocado and Cocktail Dressing
- FARMER’S SALAD** 26. —
Tomato, Avocado and Buffalo Mozzarella Chunks with Garlic Toast, Romaine Leaves in Oil and Balsamic Dressing
- THE PIER’S CAESAR SALAD** 26. —
Crisp Romaine Lettuce, Hearts and Tender Leaves with Parmesan, Croutons and Bacon Bits
- ADD CHICKEN** 30. —
- THAI SPICY GROUND CHICKEN SALAD** 25. —
Thai Basil and Chilli Sautéed Ground Chicken Salad with Cucumber, Long Beans and Iceberg Cups
- ROASTED DUCK SALAD** 25. —
with Sesame Soy Dressing, Asian Sprouts, Herbs and Crispy Lettuce with Sesame Crisps

HERITAGE SIGNATURES

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

DESSERTS & AFTERTHOUGHTS

- LOCAL ICE CREAM** 12. —
Kopi, Pandan or Teh Tarik
- PULUT HITAM** 15. —
Dark Glutinous Rice Porridge, Palm Sugar, Pandan and Coconut Milk
- MANGO PUDDING** 15. —
Soft Sweet Mango Pudding, Sago Pearls and Coconut
- BANANA FRITTERS** 15. —
with Coconut Ice Cream and Gula Melaka
- HONG KONG DAI PAI DONG FRENCH TOAST** 15. —
Golden Butter-fried Toast with Condensed Milk and Peanut Butter Ice Cream on the side
- TROPICAL FRUITS** 17. —
with Coconut Dip
- PROFITEROLES** 17. —
Bourbon Vanilla Ice Cream-filled Choux Pastry, Velvety Dark Chocolate Sauce
- CLASSIC TIRAMISU** 17. —
Creamy Mascarpone Mousse with Double Espresso and Lady Finger Biscuit
- CLASSIC KEY LIME PIE** 17. —
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. —
Freshly-squeezed with Sugar Syrup

KELAPA 12. —
Fresh Young Coconut

ALL-TIME HAWKERS' FAVOURITES

10. —

CHIN CHOW MOON WALKER
Shredded Grass Jelly and Fresh Soy Milk Drink

AIR BANDUNG
Rosewater infused with Evaporated Milk and Ice

KOPI PENG
Black Coffee with Condensed Milk and Ice

TEH TARIK
Pulled Black Tea with Sweetened Condensed 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, Kaffir Lime

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

GIN PAHIT - ORIGINAL 23. —
Gordon's Gin, Angostura Bitters

GIN PAHIT - FULLERTON VERSION 23. —
Gordon's Gin, Angostura Bitters, Sugar Syrup, Calamansi

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

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 Juice, Calamansi Juice, Honey

SEA NOMADS 25. —
Gin, Fresh Lime Juice, Sugar Syrup, Pomegranate, 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
EVIAN 750ML
PURETE 750ML

SPARKLING
BADOIT 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 19. —
Kirin 19. —
Archipelago "Tok Gong" American IPA 17. —
Archipelago "Ah Kah Ji" Craft Lager 17. —
Archipelago Singapore Blonde Ale 17. —*

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 Faiveley 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. —

