



*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.



(1) Singapore Heritage Afternoon Tea

Sipping tea, gazing at the horizon for the boat to arrive in the clamour of hawkers selling food amidst a thousand colours and fragrant aromas.

Discover our Afternoon Tea set of innovative interpretations, where each item is thoughtfully presented. A representation of Singapore's many culinary influences, the selection of 8 savoury and 8 sweet items reflect Singapore's culinary past and present.

These creations are handcrafted with a nod to traditional skills.

Explore the tea tray, and a journey through Singapore's most beloved flavours.

S\$55* per adult inclusive of a glass of Primo Amore Moscato

S\$45* per adult

S\$22* per child (from 6 to 11 years old)

Add on Signature The Pier Prawn Laksa sampling portion at +S\$6*

Add on A Taste of Local Ice Cream from below at +S\$6*

Kopi O Ice Cream

Pandan Ice Cream

Teh Tarik Ice Cream

***Prices are subject to service charge and prevailing government taxes**

Savouries

KUEH PIE TEE

Hand-crafted crispy paper-thin pastry cases (kueh pie tee) filled with vegetables, Generously garnished with, prawns, crabmeat, coriander and fried garlic

NONYA CHICKEN CURRY & ROTI JALA WRAP

Nonya-Style chicken curry wrapped in a freshly made, soft, fine and lacy pancake – a long-lost skill

KUROBOTA PORK KONG BAK BAO WITH MANTOU(P)

Braised pork belly with garlicky soy sauce, sandwiched in a steamed bun (mantou)

CHILLI CRAB BAO

Fried Chinese bun (mantou) filled with Singapore's most iconic dish, Chilli Crab

CHILLI BAK KWA JAM ON SAVORY EGG TART(P)

Chilli Marinated, charcoal-grilled, diced pork, served on egg tart

CRUFFIN WITH MASALA POTATO AND CURRY LEAVES (V)

Flaky pastry filled with aromatic turmeric sautéed potato flavoured with curry leaves and mustard

CARROT CAKE WITH XO CHILLI AND SCRAMBLED EGG

Homemade carrot cake topped with soft scrambled egg and special dried shrimp chilli

WAGYU BEEF RENDANG CROQUEATAS

Crispy fried coconut and spiced braised wagyu beef with brown rice croquette

Contains Pork (P) Vegetarian (V)

Sweets

PLAIN SCONE WITH PASSION FRUIT AND MANGO JAM

TROPICAL FRUIT SCONE WITH HOMEMADE KAYA

PANDAN SWISS ROLL

With a tender and fine texture, this aromatic and moist cake is filled with thin layers of pandan custard (kaya)

BANDUNG MACARON

Rose syrup, a childhood favourite in drinks and desserts, is re-interpreted into a pink petit four

HONEY AND MANGO FINANCIER

Mini French style cake with tropical mango, caramelized honey and almonds

SOFT CENTERED COCONUT CHOCOLATE CAKE

Moist & soft centered Manjari chocolate coconut cake crusted with desiccated coconut

MINI KOPI & ALMOND BUTTER BUNS

Buttery local mini bun with local coffee and almond crumble

BIKA AMBON

Traditional “honey comb” kueh originated from Indonesia, flavoured with pandan

Contains Pork (P) Vegetarian (V)

Complement your afternoon tea experience
with a choice of these beverages

- Local
- KOPI KOSONG
Black Coffee with Condensed Milk on the Side
 - TEH TARIK
Black Tea with Evaporated Milk
 - AIR BANDUNG
Chilled Rose Syrup Milk
- Coffee
- CAFÉ LATTÉ
 - CAPPUCCINO
 - ESPRESSO
 - MACCHIATO
 - FLAT WHITE
 - AMERICANO

ENGLISH BREAKFAST

EARL GREY

FULLERTON EXPRESS TEA, **White Tea with Crystalline Infusion of Highly Aromatic Wild Flowers**

JASMINE QUEEN, **Intoxicating Jasmine Flowers Enhance this Delicately Fashioned Green Tea**

ALEXANDRIA, **A dreamy reminder of Arabian nights, this green tea is subtly scented with rare mint and Mediterranean corn flowers**

SILVER MOON, **Green Tea with Grand Berry Vanilla & a Hint of Spice**

SENCHA MEICHA, **Finest Quality of Japanese Green Tea**

HIGHLANDS, **Well-balanced Blend of Strength & Intense Flavour**

IMPERIAL OOLONG, **Sweet & Fruity Flavour with Divine, Lingering Aftertaste**

VANILLA BOURBON, **Theine-free Red Tea with Sweet Vanilla Taste**

ROOIBOS OF AFRICA, **South African Red Tea with Red Berries & Sunflower Petals**

POMMES PRESTIGE, **Black Tea Blended with Alluring & Fragrant Apples**

MAGIC MOMENT, **Black Tea Blended Citrus Fruits & Tropical Coconut**

Tea