

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) 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 love "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.

49. — *per adult*
25. — *per child (from 6 to 11 years old)*

*Free flowing of Soft Drinks, Chilled Juices and Fullerton Bay Blend of Coffee and Tea
Add \$10.00* per person*

*Free flowing of House Pour Wines, Sparkling Wines, Beers, Soft Drinks,
Chilled Juices and Fullerton Bay Blend of Coffee and Tea
Add \$50.00* per person*

Salads

Roasted Duck Salad with Fresh Sprouts and Green Lentil

Tandoori Chicken Salad with Cucumber Relish

Glass Noodles Salad with Tomato and Spicy Dressing (V)

Daily Farmed Garden Salads

Live Stations Buffet

Singapore Satays

Beef and Chicken and Lamb 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

Freshly 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 noodle Bean sprouts, Sambal, Fish cake, Quail egg,

Japanese Sushi and Maki Rolls

With Traditional Condiments

Chili Crab Bao

**Fried Chinese Bun (Man Tou) 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 and Fish Cake with 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 Crystal Shrimp Dumpling
Steamed Pork Ribs in Fermented Black Bean Sauce
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 Buffet

Pan-fried Radish Cake
Char Siew Soh -Baked Barbeque chicken in Flaky pastry
Deep-fried Yam Dumpling

Local Desserts

Asian Local Hot & Cold Desserts
Assortment of Tropical Cut Fruit on Ice

Pulut Hitam
Tutu Kueh
Yam Pudding
Ang Ku Kueh
Odeh Odeh
Rainbow Lapis
Wa Ku Kueh
Kueh Dadar
Apong Balek

Prices are subject to service charge & prevailing government taxes