



THE LANDING POINT

THE FULLERTON BAY HOTEL SINGAPORE

DINING & DRINKS

Poised next to the 1933 Clifford Pier — once the first port of call for Singapore's forefathers and thereafter, a ferry terminal for small boats and ferries heading for the Southern Islands until 2006 — The Landing Point is named in tribute to the historic significance of its location. This sophisticated waterfront lounge blends the charm of Singapore's bygone eras past, with the impressive visions of the modern metropolis' waterfront panorama today.



THE FULLERTON BAY HOTEL SINGAPORE • 80 COLLYER QUAY • SINGAPORE

A KISMET MENU • THE FULLERTON BAY HOTEL SINGAPORE

SET LUNCH

Weekdays excluding public holidays, 12.00 p.m. to 2.30 p.m. · Last order at 2.00 p.m.

2 - COURSE

48

3 - COURSE

58

STARTER

Mediterranean Heirloom Tomato Salad *(N)(G)(D)*

Burrata di bufala, vanilla, strawberry, mint, macadamia nuts

■ Salade Maison *(N)*

House salad, endives, macerated pears, pickled lemon, walnut miso

■ Zucchini Leek Soup *(G)(D)*

Leek chips, aromatic Provençal herb oil, croutons

Avgolemono - Greek Lemon Chicken Soup *(G)(D)*

Lemon, dill oil, house-made brioche, feta cheese

MAIN

Hainanese Chicken Rice *(G)*

Boneless simmered chicken, fragrant rice, local xiao bai cai, chilli, ginger, dark soy sauce

The Pier's Prawn Laksa *(G)(S)(D)*

Rice vermicelli, prawns, local quail egg, bean curd puff, spicy coconut gravy

Bak Kut Teh *(P)(G)*

Peppery pork ribs, herbal broth, fragrant rice, Chinese dough fritter

DESSERT

■ Dark Chocolate Lava Cake *(G)(D)*

Berries, 70% dark chocolate, lingonberry gelato

■ VEGETARIAN

★ SIGNATURE

(P) Pork · (N) Nuts · (G) Gluten · (S) Seafood · (D) Dairy

V - Vegetarian option. Our menu uses cage-free eggs.

Prices are stated in Singapore Dollars, subject to service charge and prevailing government taxes.

ALL-DAY À LA CARTE MENU

Available from 11.00 a.m. to 9.30 p.m.

LIGHT SNACKS

AVAILABLE FROM 11.00 A.M. TO 6.00 P.M.

- French Fries 12
Ketchup
- Truffle Fries (D) 18
Truffle mayonnaise, parmesan
- Vietnamese Vegetable Spring Roll (G) 18
Thai chilli sauce
- Fried Chicken (G) 25
Honey soy, sesame seeds

SOUPS

- Mushroom Velouté (G)(D) 26
Local oyster mushrooms, white truffle oil, mushroom duxelles, herb croutons
- Tomato Soup (G)(D) 24
Slow-roasted tomatoes, balsamic vinegar, extra virgin olive oil, croutons

SALADS

- Caesar Salad (P)(G)(S)(D) 26
Local lettuce, poached cage-free egg, cherry tomato, aged parmesan, bacon, anchovies, croutons, Caesar dressing
- Supplement — Chicken / Smoked Salmon / Prawn (S) 5 / 8 / 12
- Couscous and Chickpea Salad 24
Kale, couscous, cumin, chickpeas, hummus, roasted peppers, lemon vinaigrette

BURGERS & SANDWICHES

- Lobster Roll (S)(G)(D) ♦ 42
Boston lobster, lime, citrus tartar, dill, pommes frites

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ALL-DAY À LA CARTE MENU

BURGERS & SANDWICHES · CONTINUED

Smashed Beef Burger (G)(D) Angus patty, lettuce, crispy shallots, red cheddar, onion jam, pommes frites	35
Mortadella and Burrata Sandwich (P)(N)(G)(D) Mortadella ham, burrata, pistachio, rocket leaves, extra virgin olive oil, pommes frites	38
Club Sandwich (P)(G)(D) Turkey ham, cage-free egg, bacon, local lettuce, tomato, mustard mayonnaise, pommes frites	32

PASTA

Penne Bolognese (G)(D) Beef ragoût, vine tomatoes, aged parmesan, extra virgin olive oil	31
Spaghetti Carbonara Americaine (P)(G)(D) Streaky bacon, cream, sous vide cage-free egg, pecorino	32

MEAT-FREE

 Vegan Popcorn Chicken (G) Sriracha mayonnaise, pickled jalapeno	18
 Impossible Slider (G) Plant-based patty, vegan cheese, local lettuce, tomato, pommes frites, salad	28
 Vegan Fried Rice (G) Mushroom, Tindle vegan meat, asparagus, jasmine rice, crispy bean curd skin	25

LOCAL FARE

Hainanese Chicken Rice (G) ✦ Choice: Chicken Breast or Drumstick. Boneless simmered chicken, fragrant rice, local xiao bai cai, chilli, ginger, dark soy sauce	28
Bak Kut Teh (P)(G) Peppery pork ribs, herbal broth, fragrant rice, Chinese dough fritter	37

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ALL-DAY À LA CARTE MENU

LOCAL FARE • CONTINUED

The Pier's Prawn Laksa (G)(S)(D) ✦	32
Prawns, rice vermicelli, local quail eggs, bean curd puff, spicy coconut gravy	
Mee Goreng (N)(G)(S)	31
Wok-fried yellow noodles, tiger prawn, scallop, fishcake, beansprouts, onion, cabbage, carrot, tomato, satay sauce, sambal, ketchup	
Nasi Goreng Istimewa (N)(G)(S)	32
Indonesian-style fried rice, chicken satay, chicken drumettes, fried cage-free egg, prawn crackers, pickled vegetables, sambal, ikan bilis	
Wanton Noodle Soup (P)(G)(S)	32
Egg noodles, shrimp and pork wantons, barbecued pork, local greens, spring onions	
Satay (6 sticks) (N)(G) ✦	24
Beef and chicken satay, rice cake, local cucumber, onion, peanut sauce	

DESSERT

■ Sticky Date Pudding (N)(G)(D)	22
Salted banana toffee, local vanilla gelato	
■ Wild Berry Mille-Feuille (N)(G)(D)	22
Crèmeux, raspberry sorbet	
Ice Cream / Sorbet (D)	13
Vanilla, chocolate or strawberry ice cream	
■ Ice Cream / Sorbet — Raspberry or Yuzu Sorbet	13

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GOURMET EVENING SNACKS

6.00 p.m. to 10.00 p.m.

SHARING PLATTERS

- Western Platter** (G)(S) ★ 98
Serves 2 to 3 persons. Lobster Roll, Cod Fish Fingers, Porcini Truffle Arancini, Pommes Frites, Local Greens, Crudités. Tartar Sauce, Truffle Aioli
- Asian Platter** (N)(G)(S) 88
Serves 2 to 3 persons. Lobster Otah Feuille de Brick, Prawn Paste Chicken Mid-wing, Satay - Choice of beef and/or chicken. Roasted Sesame Seeds, Gochujang Aioli, Peanut Sauce
- Grazing Platter** (P)(N)(G) 58
Serves 2 persons. Parma, Salami Rosette, Mortadella, Beef Bresola, Camembert, Comté, Morbier, Manchego, Pickled Vegetables, Olives, Grissini Breadsticks, Strawberries, Grapes, Dried Apricots, Prune Rolada, Walnuts, Almonds, Hazelnut Crackers, Crudités. Blue Cheese Dip

OCEAN CATCH

- Cod Fish Fingers** (G)(S) 34
Cod, pommes frites, local lettuce, tartar sauce
- Lobster Roll** (G)(S) 43
Butter-poached lobster, light mayonnaise, chives, fluffy brioche bun
- Lobster Otah (½ dozen)** (N)(G)(S) 45
Spicy ground lobster, feuille de brick, peanut sauce

MEAT

- Prosciutto di Parma** (P)(G) 34
Compressed cantaloupe melon, balsamic pearl, grissini, local basil
- Mini Wagyu Beef Sliders (3 pieces)** (G) 34
Carbon-neutral beef, cheddar, caramelised onions, tomato, barbecue sauce
- Satay (½ dozen)** (N)(G) 24
Tender grilled skewered beef and/or chicken, local cucumber, shallots, rice cake, creamy peanut sauce
- Prawn Paste Chicken Mid-Wing (½ dozen)** (G) 24
Gochujang aioli, roasted sesame seeds



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GOURMET EVENING SNACKS

MEAT • CONTINUED

Chicken Yakitori (½ dozen) <i>(G)</i>	24
Roasted sesame seeds, furikake, Japanese pickles	

VEGETARIAN

 Truffle Fries <i>(G)</i>	18
Parmigiano Reggiano, chives, truffle aioli	
 Porcini Truffle Arancini <i>(G)</i>	22
Parmigiano Reggiano crisps, chives, truffle aioli	
 Plant-Based Crabless Cake <i>(G)</i>	22
Mango salsa, sweet chilli dressing	

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THE HERITAGE SERIES

Inspired by heritage and crafted with purpose. This cocktail series employs zero-waste ingredients and thoughtful infusions to elevate familiar flavours, carrying Singapore's past into a more sustainable future.

THE HERITAGE SERIES

Fullerton Sling ✦	28
A reimagined Singapore Sling, crafted with locally produced gin. Lime Garden Gin, cherry liqueur, Dom Benedictine liqueur, mandarin orange liqueur, calamansi juice, pineapple juice, rose syrup	
Indigo Lychee ✦	28
An elegant vodka cocktail inspired by batik artistry. Discarded grape skin vodka, lychee, blue pea flower, yuzu, fino sherry	
Kueh Lapis	28
The Fullerton's signature Kueh Lapis in cocktail form. Kueh lapis fat-washed whiskey, gula melaka, walnut bitters	
Coffee & Scones	28
A creamy whisky cocktail infused with coffee and pandan. Scone-infused whiskey, coffee liqueur, pandan	
Spirulina	24
Light and briny, an effervescent creation inspired by Singapore's coastlines. Rum, blue spirulina, olive brine, lime, soursop, mint, coconut, oyster leaf	
Mango Lemongrass ✦	24
A tropical tribute to the old bumboats along the Singapore River. Gin, mango, kaffir lime leaves, lemongrass	
Strawberry Pu'er	24
Earthy and gently sweet, marrying modern indulgence with tradition. Strawberry-infused rum, lime, glutinous rice pu'er tea	

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THE N / A EDITION

Specially concocted to solve the dilemma of “what to drink when you’re not drinking”. Crafted using only premium alcohol-free base ingredients.

THE N/A EDITION

Sober Whisky Sour	20
Sober Whisky 0.0%, lime juice, simple spice syrup, bitters	
Sober Piña Colada	20
Sober Rum 0.0%, pineapple juice, coconut cream, lime juice	
Sober Gin Martini	20
Sober Gin 0.0%, hibiscus water, lemon	
Responsibly Yours	18
Sober Whisky 0.0%, peach syrup, apple juice, lime juice	
Zero Tolerance	18
Sober Rum 0.0%, butterfly pea syrup, lime juice, infused pandan syrup	
Naked & Sacred	18
Sober Gin 0.0%, orange juice, ginger juice, pomegranate syrup, lime juice, soda	

SPIRIT-FREE SIPS

GLASS / BOTTLE

Plus & Minus Alcohol-Free Blanc de Blancs NV	16 / 72
Plus & Minus Alcohol-Free Sauvignon Blanc	15 / 68
Plus & Minus Alcohol-Free Pinot Noir	15 / 68
Heaps Normal Third IPA Non-Alcoholic	16
Heineken Zero 0.0	13

A selection of low to zero alcohol beers and wines crafted for easy, mindful sipping.



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SIGNATURE REFRESHMENTS

HOUSE-BREWED SPECIALITY

12

Butterfly Pea Flower Honey Lemon Tea

Crafted with butterfly pea flower freshly harvested from The Fullerton Farm. Served warm.

MATCHA DELIGHTS

13

Matcha Espresso

Espresso, matcha, milk, cream

Matcha Bandung

Oat milk, rose syrup, matcha, milk, cream

Matcha Coconut

Coconut water, matcha, milk, cream

THE FULLERTON SUPERSHAKES

26

The Cacao Situation

Chocolate ice cream, milk, chocolate wafer, chocolate cookie, chocolate stick, chocolate sauce. Topped with a slice of chocolate cake

Pretty in Pink

Strawberry ice cream, milk, strawberry wafer, cotton candy. Topped with a slice of cheesecake

WELLNESS JUICE BLENDS

14

The Green Fix

Green apple, celery, cucumber, chia seeds

Immunity Flux

Watermelon, ginger, turmeric

FRESH JUICES

12

Orange / Watermelon / Carrot / Green Apple



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SIGNATURE REFRESHMENTS

THE FULLERTON BLEND

Espresso — Single / Double	9 / 12
Macchiato — Single / Double	10 / 11
Fullerton Blend	12
Decaffeinated	13
Latte	13
Cappuccino	12
Mocha	12
Hot Chocolate	12

BACHA COFFEE

+ 1 FOR ICED

Single Origin — Wagagai Crest Uganda, Africa	15
Fine Flavoured — Caramelo Morning / Chocolate Hill / Magic Istanbul / Singapore Morning	15
Fine Decaffeinated — Magdalena Decaffeinated Colombia Hulia	15

TWG PREMIUM TEA

Sencha Meicha	18
Jasmine Queen	18
Royal Darjeeling	18
Earl Grey	14



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SIGNATURE REFRESHMENTS

TWG PREMIUM TEA • CONTINUED

English Breakfast	14
Chamomile	14
Moroccan Mint	14

SOFT DRINKS 12

Coke / Coke Light / Coke Zero / Ginger Ale / Sprite

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MATCHA EXPRESSIONS AFTERNOON TEA

SAVOURY

Norwegian Smoked Trout, Matcha, Cream Cheese, Ikura

Boston Lobster, Yuzu-Matcha Mayonnaise, Nomad Caviar

Tuna Tataki, Kohlrabi, Sesame-Matcha Aioli

Duck Rillettes, Matcha Fig Compote, Cornichon

■ Classic Cucumber Sandwich, Cream Cheese

■ Truffle Egg Salad

SWEET

Chitose Strawberry Matcha Shortcake

Vanilla Chantilly, Strawberry, Matcha Pain de Genes

Matcha Yuzu Pecan

Caramelised Pecan Praline, Yuzu Dark Chocolate, Whipped Matcha Ganache

Matcha Cheesecake

Matcha Cream Cheese, Graham Crumbs, Matcha Glaze

Matcha Raspberry

Matcha Crèmeux, Raspberry Confit, Matcha Chiffon Sponge

Matcha Custard Mochi

Azuki Red Bean, Custard

Citrus Baba Savarin

Green Tea Crème, Yuzu Curd

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MATCHA EXPRESSIONS AFTERNOON TEA

VEGAN

SAVOURY

Grilled Artichoke, Yuzu, Matcha, Piquillo

Plant Base Salmon, Matcha, Tonburi

Plant Base Tuna, Kohlrabi, Matcha

Herb Quinoa, Matcha Fig Compote, Cornichon

Cucumber Sandwich

Mimosa Tofu Sandwich

SWEET

Matcha Chitose Yokan

Matcha Chocolate Yuzu Tart

Matcha Soya Cheesecake

Matcha Nama Chocolate

Matcha Vegan Crème Brûlée

Matcha Gluten-Free Vegan Scones

NUT-FREE

SAVOURY

Norwegian Smoked Trout, Matcha, Cream Cheese

Boston Lobster, Citrus Aioli, Matcha, Nomad Caviar

Tuna Tataki, Yuzu Gel, Matcha



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MATCHA EXPRESSIONS AFTERNOON TEA

NUT-FREE • CONTINUED

Duck Rillettes, Matcha Fig Compote, Cornichon

■ Classic Cucumber Sandwich, Cream Cheese

■ Truffle Egg Salad

SWEET

Chitose Strawberry Matcha Shortcake

Matcha Chocolate Yuzu Tart

Matcha Cheesecake

Matcha Raspberry

Matcha Custard Mochi

Matcha Gluten-Free Vegan Scones

GLUTEN-FREE

SAVOURY

Norwegian Smoked Trout, Matcha, Cream Cheese

Boston Lobster, Citrus Aioli, Matcha, Nomad Caviar

Tuna Tataki, Yuzu Gel, Matcha

Duck Rillettes, Matcha Fig Compote, Cornichon

■ Classic Cucumber Sandwich

■ Truffle Egg Salad

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MATCHA EXPRESSIONS AFTERNOON TEA

SWEET

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Matcha Chocolate Yuzu Tart

Matcha Soya Cheesecake

Matcha Nama Chocolate

Matcha Vegan Crème Brûlée

Matcha Gluten-Free Vegan Scones

DAIRY-FREE

SAVOURY

Norwegian Smoked Trout, Ikura

Boston Lobster, Citrus Aioli, Matcha, Nomad Caviar

Tuna Tataki, Yuzu Gel, Matcha

Duck Rillettes, Matcha Fig Compote, Cornichon

■ Classic Cucumber Sandwich

■ Truffle Egg Salad

SWEET

Matcha Chitose Yokan

Matcha Chocolate Yuzu Tart

Matcha Soya Cheesecake

Matcha Nama Chocolate

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MATCHA EXPRESSIONS AFTERNOON TEA

DAIRY-FREE • CONTINUED

Matcha Vegan Crème Brûlée

Matcha Gluten-Free Vegan Scones

A glass of matcha, warm or iced. A serving coffee or tea.



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TEA & COFFEE

Matcha Expressions Afternoon Tea

FREE-FLOW VEUVE CLICQUOT · 2 HRS	FREE-FLOW ALCOHOL-FREE WINE · 2 HRS	A FLUTE OF VEUVE CLICQUOT
78	38	15

TWG TEA

Crème Brûlée

Green tea with subtle bouquets of red fruits and strawberries, evoking the taste of crème brûlée.

Royal Orchid

Semi-fermented Formosa Oolong infused with the fragrance of a night-blooming orchid.

Chocolate Earl Grey

Rich and aromatic black tea. Fresh notes of bergamot and pure dark chocolate.

Irish Morning

Brisk, flavourful, rich, and smooth. This black tea blend is a glimpse of the Irish heath at dawn.

Gnawa

A rich blend of green tea and robust black tea. Distinguished notes of smooth mint.

Sakura! Sakura!

A scattering of cherry blossoms and green tea yields a most refined and elegant fragrance.

Red Jasmine

Fresh jasmine blossoms blended with a delicate caffeine-free South African red tea.

Midnight Hour

A magical infusion of decaffeinated black tea blended with fragrant tropical fruits.

BACHA COFFEE

Black Pearl

Individual bean with an impressive strength and a stronger aroma.

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TEA & COFFEE

BACHA COFFEE · CONTINUED

1910

Reminiscent of freshly picked wild strawberries served with heavy cream.

Magic Istanbul

Pure Arabica coffee bean with sweet notes of fresh honeycomb and green almond.

Orange Sky

Rich notes of fresh and dried fruits and the zest of ripe citrus.

Sidamo Mountain

A spicy and fragrant aroma, full-bodied with rich notes of cracked cocoa bean.

Singapore Morning

Invigorating notes of chocolate, spices and acidic zest.

Baraka Decaffeinated

Decaffeinated Arabica coffee with accents of smooth dark chocolate and orange.

FULLERTON BLEND

Espresso / Macchiato / Americano / Long Black / Cappuccino / Latte / Flat White

“Add to your indulgence”: free-flow Veuve Clicquot champagne for two hours, free-flow Blanc de Blancs alcohol-free wine for two hours, or a single flute of Veuve Clicquot.

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