

THE CLIFFORD PIER

Lunar New Year Dinner Menu

11 TO 13 FEBRUARY
6.30 P.M. TO 10.30 P.M.

Pre-order a platter of Gold Rush Salmon Yu Sheng
add on S\$38* for a platter of up to 5 persons
add on S\$58* for a platter of up to 8 persons

add on S\$12* for free flow of juices and soft drinks
add on S\$12* for a glass of white wine, red wine or moscato
add on S\$18* for a glass of Champagne
add on S\$78* for free flow of Veuve Clicquot Champagne
N.V. white wine, red wine and beers

5-COURSE FAMILY STYLE MENU

S\$98* per adult; S\$49* per child^

Deluxe Happiness Platter

Thai Style Jellyfish & Marinated Octopus
Honey-Pepper Tea-Smoked Duck, Mango Salsa
Kurobuta Pork & Crab Meat Ngoh Hiang
Tiger Prawn, Passionfruit Mayonnaise
Crispy Vegetarian Spring Roll

Truffle Sakura Chicken Soup

Collagen Broth, Chinese Mushroom,
Conpoy, Fish Maw

Hong Kong Style Steamed Seabass

Fragrant Scallion Oil, Superior Soy Sauce
&

Golden Tiger Prawn

Salted Egg Sauce, Curry Leaves

Crispy Pork Ribs

Spiced Salt, Crispy Garlic, Basil, Szechuan Oil
&

X.O. Ee Fu Noodles

Prawn, Scallop, Crabmeat, Golden Pumpkin Sauce

Mango & Coconut Pudding

Bird's Nest, Ice Cream

^Children from 6 to 11 years old

Our staff will be pleased to assist with any dietary requirements.

Prices are subject to service charge and prevailing government taxes. Menu is subject to change without prior notice.

In line with government regulations, please note that the sale and consumption of alcohol in all food and beverage establishments are prohibited after 10.30 p.m. daily.

