

THE LANDING POINT

Each dish is carefully prepared by our Chefs upon order. Enjoy!

APPETISERS

BABY SPINACH & GRANNY SMITH APPLE SALAD (V)	\$24
<i>sun-dried tomatoes, pine nuts, aged Modena balsamic</i>	
BLACKEN AHI TUNA NIÇOISE	\$29
<i>organic green salad, truffle lime vinaigrette</i>	
CAESAR SALAD (P)	
<i>Romaine lettuce, caesar dressing, shaved parmesan, bacon, anchovies, croutons, poached egg with;</i>	
CHARRED CHICKEN BREAST GRILLED PRAWNS (6 pieces)	\$32

ASIAN

SATAY (6 STICKS)	\$24
<i>chicken and beef satay rice cake, cucumber, onion, peanut sauce</i>	
HAINANESE CHICKEN RICE	\$31
<i>boneless simmered chicken, fragrant rice</i>	
BAK KUT TEH	\$31
<i>peppery pork ribs, herbal broth fragrant rice, Chinese dough fritters</i>	
THE PIER'S PRAWN LAKSA	\$32
<i>prawns, rice vermicelli, quail eggs beancurd puff, spicy coconut gravy</i>	
NASI LEMAK	\$30
<i>coconut milk, pandan-scented rice, crispy chicken wing, telur dadar (omelette), mackerel fish otah, sambal chilli, peanuts, fried anchovies</i>	
MEE GORENG	\$31
<i>wok-fried yellow noodles, prawn, fish cake, vegetables, sliver sprouts, sambal chilli</i>	

MAINS

THE FULLERTON BEEF BURGER	\$40
<i>wagyu beef, toasted buns, aged cheese, truffle fries</i>	
THE FULLERTON CLUB SANDWICH	\$32
<i>artisanal sourdough, grilled chicken, streaky bacon, fried omelette, lettuce, tomato, aioli, mesclun salad, truffle fries</i>	
DUCK LEG CONFIT	\$49
<i>crispy duck leg confit, haricots verts, hazelnut, Valencia orange reduction</i>	

CHOICE OF PASTA: SPAGHETTI OR PENNE

SEAFOOD LAKSA PASTA	\$32
<i>seafood, coconut milk, laksa leaves, sambal</i>	
BOLOGNESE	\$31
<i>minced beef, tomato sauce, parmesan cheese</i>	

KID'S SELECTION

CHICKLESS NUGGETS (V)	\$16
<i>Alpha plant-based chicken nuggets, honey curry mayonnaise dip, shoestring fries</i>	
FISHLESS FILLET	\$16
<i>Gardein™ golden fishless fillet, classic tartar sauce, lemon wedge, shoe string fries</i>	
OMNI LASAGNA	\$16
<i>Plant-based OmniMeat™, cheese and San Marzano Tomato Sauce</i>	
CHICKY PLATTER	\$15
<i>crispy chicken nuggets, fries, mild curry mayonnaise</i>	
LITTLE MERMAID	\$15
<i>crispy battered white fish fillet, fries, lemon wedges, tartar sauce</i>	
CAPTAIN CARBO	\$15
<i>spaghetti, meat sauce, parmesan</i>	
SPAGHETTI	\$15
<i>cherry tomato sauce</i>	

VEGETARIAN SIGNATURES

PIZZAIOLA PLANT-BASED UNLIMEAT STEAK SANDWICH	\$28
<i>artisan sourdough, cherry tomato sauce</i>	
GARDEIN™ CRABLESS CAKE	\$28
<i>chilli mayonnaise, mango salsa, key lime</i>	
OMNI LASAGNA	\$28
<i>Plant-based OmniMeat™, cheese and tomato</i>	
HEURA™ PLANT-BASED CHICKEN RENDANG	\$28
<i>steamed jasmine rice, achar</i>	
IMPOSSIBLE™ BURGER	\$32
<i>220g plant-based patty, burger bun, caramelised onions, lettuce, tomato, cheddar or swiss cheese, fries</i>	
WOK-FRIED VERMICELLI	\$20
<i>seasonal vegetables, crispy beancurd skin</i>	
SPAGHETTI NAPOLITANA	\$20
<i>cherry tomato sauce, fresh basil</i>	
WILD MUSHROOM RISOTTO	\$36
<i>forest mushroom ragout, herbs</i>	

DESSERT

CLOTTED CRÈME CARAMEL	\$16
<i>mixed berry</i>	
BASQUE RASPBERRY CHEESE LAVA	\$18
<i>apple & raspberry Sablés Bretons chantilly cream</i>	
CINNAMON SUGAR CHURROS	\$16
<i>toffee caramel sauce</i>	
INAYA 68% CHOCOLATE DOME	\$16
<i>cherry compote, Ocala biscuit, chocolate soil dehydrated raspberry, briolette chocolate sauce</i>	
ICE CREAM & SORBET	\$13
<i>vanilla, chocolate, strawberry</i>	

FULLERTON SUPER SHAKES

\$15

Presenting the Fullerton Super Shakes – purely indulgent, truly sensational milkshake creations, specially concocted to please your eyes and palate alike.

THE TRIPLE C

A sublime treat for chocolate lovers, with a stunning combination of creamy and crunchy. Featuring a blend of fresh milk and three C's: Chocolate ice cream, Cookies and Chocolate sauce. Precariously topped with crisp chocolate-coated sticks, vanilla & chocolate crumble, and of course, more cookies.

RAINBOW CANDY

Epitomises the unbridled joys of childhood and sunny afternoons with strawberry ice-cream, jam and fresh milk. Crowned with freshly whipped cream and a fluffy cloud of cotton candy for no-holds-barred indulgence.

FULLERTON TEDDY SUPER SHAKE

\$18*

Till 18 July 2021

Special-edition creamy Oreo milkshake, laced with chocolate syrup, topped with The Fullerton's Ship Captain Teddy Bear cookie and sprinkled with crunchy cookie crumble!

V – Vegetarian | P – Contains Pork Our staff will be pleased to assist with dietary requirements.

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FRAPPUCINO

Frappe Mocha \$14
cappuccino double fudge mocha, fresh milk, vanilla & caramel syrup, chocolate sauce

Frappe Green Tea \$14
matcha green tea, fresh milk, vanilla cream, vanilla syrup

ICED SPECIALTY COFFEE

Summer Iced Coffee \$16
Espresso, cream, coffee ice cubes, Espresso jelly, Haagen-Dazs coffee ice cream

SPECIALTY COFFEE

Irish Coffee *Irish Whiskey* \$20

Jamaican Coffee *Tia Maria* \$20

Turmeric Cappuccino \$13

BACHA COFFEE \$13

Single Origin Coffee *Wagagai Crest, Uganda, Africa*

Fine Flavoured Coffees

Caramelo Morning Coffee / Chocolate Hill Coffee

Fine Decaffeinated Coffee

Magdalena Decaffeinated Coffee, Colombia, Hulia

COFFEE

	Single	Double
Espresso	\$9	\$12
Macchiato	\$10	\$11
Fullerton Blend / Decaffeinated	\$12	
Latte / Cappuccino /	\$13	

AROMATIC & HERBAL TEAS

Green Tea - Sencha Meicha, Jasmine Queen \$18

Black Tea - Royal Darjeeling \$18

Earl Grey, English Breakfast \$14

Herbal Infusion - Chamomile, Mint \$14

CHAMPAGNE & SPARKLING

	Glass	Bottle
Veuve Clicquot Ponsardin Rosé	\$39	\$188
<i>Reims France NV vegan</i>		

Veuve Clicquot Ponsardin	\$29	\$139
<i>Reims France NV vegan</i>		

Ruinart Blanc De Blancs	\$40	\$198
<i>Reims France NV</i>		

Chandon Brut	\$24	\$118
<i>Yarra Valley Australia</i>		

Chandon Rosé Brut	\$28	\$138
<i>Yarra Valley Australia</i>		

WHITE

	Glass	Bottle
Omina Romana Hermes Diactoros Il Bianco 2018	\$15	\$88

Omina Romana Chardonnay	\$23	\$118
<i>Lazio IGT 2019</i>		

Pio Cesare Chardonnay "Fullerton Blend"	\$21	\$118
<i>Piedmont, Italy DOC 2018</i>		

M. Chapoutier Schieferkopf Riesling	\$24	\$120
<i>Alsace France 2017</i>		

Jean Pierre ET Alexandre Ellevin Chablis	\$26	\$125
<i>Burgundy France 2018</i>		

Nautilus Estate Sauvignon Blanc	\$26	\$128
<i>Marlborough New Zealand 2019</i>		

ROSE

Studio by Miraval Rose	\$24	\$118
<i>Provence France 2019</i>		

RED

	Glass	Bottle
Omina Romana 'Hermes Diactoros I' Rosso	\$18	\$88

Lazio IGT 2014

Miguel Torres 'Santa Digna' Reserva Merlot	\$19.5	\$97
<i>Central Valley, Chile 2018</i>		

Pio Cesare Nebbiolo "Fullerton Blend"	\$21	\$118
<i>Piedmont, Italy DOC 2016</i>		

Michel Lynch Merlot Cabemet Sauvignon	\$22	\$120
<i>Bordeaux France 2017</i>		

Mitolo Jester Shiraz	\$25	\$120
<i>McLaren Vale Australia 2018</i>		

Castello Banfi Superiore Chianti	\$25	\$125
<i>Tuscany Italy DOCG 2018</i>		

Joseph Faiveley Pinot Noir	\$25	\$128
<i>Burgundy France 2018</i>		

Omina Romana Cesanese	\$28	\$138
<i>Lazio IGT 2015</i>		

SWEET

Primo Amore Moscato Puglia Italy IGT NV	\$19	\$96
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ARTISANAL COCKTAILS

Madame Ruby \$18

Rum and Cointreau flirt with playful sweet notes of raspberry, yuzu and pineapple for a luscious result that is in turn exciting and delicate. Elegantly crowned with an edible marigold flower; a refreshing beauty to behold.

Cove-it \$25

Keep your spirits up and ease your mind off the pandemic with this mood-boosting concoction. Smoked vodka and orange liqueur receive an invigorating treatment with raspberries, pineapple juice, fresh lime wedges and the ultimate home remedy – fresh ginger juice. Topped with antioxidant-rich rosemary herb and dehydrated pineapple for a refreshing finish.

Millionaire's Club \$25

Smoked vodka with blackcurrant jam, muddled red grapes, orange bitters liqueur, freshly-squeezed lemon juice, and housemade basil syrup

80th Avenue \$25

Caramelised pineapple, tequila with fresh mango juice, rosemary, freshly squeezed lime juice and housemade pineapple syrup

Greenwich Sour \$26

The whiskey sour has a long, lovely story. It is one of the original drinks in Jerry Thomas' iconic Bartender's Guide from 1862. Enjoy this version infused with Chamomile Tea for a touch of sweetness and shaken with freshly squeezed lemon juice, sugar cane syrup and egg white.

A NEGRONI ODYSSEY

White Negroni \$26

Dry Gin, Herbal Liqueur, White Grape Liqueur, Agave Syrup

Heritage Negroni \$26

Gin, Campari, Sweet Vermouth, Bitters, Dried Mandarin Leaves

45 Days Aged Negroni \$26

London Dry Gin, Campari, Sweet Vermouth

Negroni Spritz \$30

Gin, Campari, Sweet Vermouth, Bitters, Sparkling Wine

BEER

Tiger Bottle \$17

Heineken, Asahi Extra Dry \$19

Corona, Guinness Stout, Hoegaarden

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