

THE LANDING POINT

For food safety and maximum flavour, each dish is carefully prepared by our chefs with market-fresh ingredients and upon order. Enjoy!

ENTRÉE

TRADITIONAL ONION SOUP <i>Gratinated Cheese Croutons</i>	\$24
CHAMPIGNON & TRUFFLE (V) <i>Potage Soup, Brioche Croutons</i>	\$26
ESCARGOTS <i>Butter-Baked Snails with Garlic, Parsley</i>	\$36 (one dozen) \$26 (half dozen)
BABY SPINACH & GRANNY SMITH APPLE SALAD (V) <i>Sun-Dried Tomatoes, Pine Nuts Aged Modena Balsamic</i>	\$24
BLACKEN AHI TUNA NIÇOISE <i>Organic Green Salad with Truffle Lime Vinaigrette</i>	\$29
MAINE LOBSTER & HOKKAIDO SCALLOP <i>Shaved Asparagus, Seaweed, Black Truffle</i>	\$48

DE L'ASIE

SATAY (6 STICKS) <i>Chicken and Beef Satay with Rice Cake, Cucumber, Onions, Peanut Sauce</i>	\$24
HAINANESE CHICKEN RICE <i>Boneless Simmered Chicken, Fragrant Rice</i>	\$31
BAK KUT TEH (P) <i>Peppery Pork Ribs in Herbal Broth Fragrant Rice, Chinese Dough Fritters</i>	\$31
THE PIER'S PRAWN LAKSA <i>Prawns, Rice Vermicelli, Quail Eggs Beancurd Puff in Spicy Coconut Gravy</i>	\$32

PLATS PRINCIPAUX

LA BRASSERIE ARTISANAL BEEF BURGER <i>Wagyu Beef, Toasted Buns, Aged Cheese, Truffle Fries</i>	\$40
STEAK & FRITES <i>Wagyu Beef Entrecôte, "Cafe de Paris" Butter</i>	\$68
GRILLED CÔTE DE BOEUF (500g, for 2 persons) <i>Thyme Butter-Basted Rib-Eye on the Bone</i>	\$106
BORDELAISE BEEF CHEEKS <i>Caramelised Heirloom Vegetables</i>	\$46
CARRÉ D'AGNEAU ROTI <i>Slow-Roasted Herb-Crusted Lamb Rack, Roasted Shallots, Rosemary Jus</i>	\$66
CONFIT DE CANARD <i>Crispy Duck Confit, Haricots Verts, Hazelnut Valencia Orange Reduction</i>	\$49
FILET DE LOUP EN PAPILOTE <i>Baked Temasek Sea Bass, Heirloom Tomatoes Fennel, Chardonnay Sauce</i>	\$50
WILD MUSHROOM RISOTTO (V) <i>Forest Mushroom Ragout, Herbs</i>	\$36

VEGETARIAN SIGNATURES

IMPOSSIBLE BURGER <i>220g Plant-Based Patty, Burger Bun, Caramelised Onions, Lettuce, Tomato, Cheddar or Swiss Cheese, Fries</i>	\$32
WOK-FRIED VERMICELLI <i>Seasonal Vegetables, Crispy Beancurd Skin</i>	\$20
VEGETARIAN FRIED RICE <i>Farm Fresh Vegetables, Crispy Mock Goose</i>	\$20
SPAGHETTI NAPOLITANA <i>Cherry Tomato Sauce, Fresh Basil</i>	\$20

KID'S SELECTION

CHICKY PLATTER <i>Crispy Chicken Nuggets with Fries, Mild Curry Mayonnaise</i>	\$15
LITTLE MERMAID <i>Crispy Battered White Fish Fillet, French Fries, Lemon Wedges, Tartar Sauce</i>	\$15
CAPTAIN CARBO <i>Spaghetti with Meat Sauce, Parmesan</i>	\$15
SPAGHETTI <i>Cherry Tomato Sauce</i>	\$15

DESSERT

64% MOUSSE AU CHOCOLAT <i>Kirsch and Morello Sour Cherries, Madagascar Vanilla Ice Cream</i>	\$16
LE 'APPLE' <i>Apple Lime Compote, Vanilla Crème, Yuzu Sorbet</i>	\$16
TRADITIONAL CREME BRÛLÉE <i>Vanilla Bourbon Crème Brûlée</i>	\$17
SELECTION OF ICE CREAM & SORBET \$13 <i>Vanilla, Chocolate, Strawberry</i>	\$13

V – Vegetarian | P – Contains Pork Our staff will be pleased to assist any 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*

SPECIALTY COFFEE

Irish Coffee \$20
Irish Whiskey

Jamaican Coffee \$20
Tia Maria

Turmeric Cappuccino \$13

COFFEE

	Single	Double
Espresso	\$9	\$12
Macchiato	\$10	\$11
Fullerton Blend / Decaffeinated	\$12	
Latte / Cappuccino /	\$13	
Hot Chocolate / Mocha		
<i>chilled versions are available upon request</i>		

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
<i>Veuve Clicquot Ponsardin Rosé, Reims France N.V.</i>	\$39	\$188

<i>Veuve Clicquot Ponsardin, Reims, France N.V.</i>	\$29	\$139
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<i>Chandon Brut, Yarra Valley, Victoria, Australia N.V.</i>	\$24	\$118
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<i>Chandon Brut Rosé, Yarra Valley, Victoria, Australia N.V.</i>		\$138
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WHITE

	Glass	Bottle
<i>Karri Oak Estate Chardonnay, Western Australia</i>	\$19.5	\$97

<i>M. Chapoutier Schieferkopf Riesling Alsace, France</i>	\$24	\$120
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<i>Nautilus Estate Sauvignon Blanc Marlborough, New Zealand</i>	\$26	\$128
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<i>Jean Pierre et Alexandre Ellevin Chablis Burgundy, France</i>	\$26	\$125
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Omina Romana Hermes Diactoros Il Bianco 2018 \$88

<i>Scarbolo Pinot Grigio Friuli, Venezia Giulia, Italy</i>	\$112	
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<i>Omina Romana Chardonnay, Lazio IGT 2017</i>	\$118	
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<i>Pio Cesare Chardonnay, "Fullerton Blend" Piedmont, Italy D.O.C.</i>	\$118	
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RED

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

<i>Francois Janoueix Genevieve D'Arthus Bordeaux, France</i>	\$23.5	\$115
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<i>Omina Romana Cabernet Sauvignon Lazio IGT 2014</i>	\$24	\$118
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<i>Mitolo Jester Shiraz, McLaren Vale, Australia</i>	\$25	\$120
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<i>Joseph Faivaley Pinot Noir, Burgundy, France</i>	\$25	\$128
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<i>Castello Banfi Superiore, Chianti, Italy</i>	\$125	
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<i>Omina Romana "Hermes Diactoros I" Rosso Lazio IGT 2014</i>	\$88	
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<i>Omina Romana "Diana Nemoensis, I" Lazio IGT 2013</i>	\$118	
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<i>Omina Romana Cesanese Lazio IGT 2015</i>	\$138	
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<i>Pio Cesare, Nebbiolo, "Fullerton Blend" Piedmont, Italy D.O.C.</i>	\$118	
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ARTISANAL COCKTAILS

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

	Bottle
Tiger	\$17

Heineken, Asahi Extra Dry	\$19
Corona, Guinness Stout	
Hoegaarden	

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