

GIN PARLOUR

THE CLIFFORD PIER

Four Pillars

Featuring Guest Mixologist **Peter Chua**

CLEANSE & TONIC 18. –

A refreshing twist to the classic gin and tonic with Four Pillars Navy Strength Gin apple mint syrup, fresh lemon juice and Fever Tree Cucumber Tonic

CLOCKWERK ORANGE 18. –

Spanish Sangria-inspired concoction with Four Pillars Bloody Shiraz Gin, fresh lemon juice, spiced orange vanilla syrup and Fever Tree Soda Water

Happy Hour

Monday to Sunday, 5.00 p.m. – 8.00 p.m.

PREMIUM GIN & TONIC 16. –

Kinobi, Kyoto Dry
Gin Mare
Bergslagen Organic

GIN & TONIC 11. –

Brass Lion Singapore Dry
ARC Botanical Gin
Compendium Rojak Gin
Compendium Chendol Gin

COCKTAILS

14. – per glass | 48. – per pitcher

Aperol Spritz
Aperol, Prosecco, Soda

Pimm's Spritz
Pimm's No 1, Lemonade, Ginger Ale

Classic Margarita
Tequila, Lime, Simple Syrup

BREWERS 9. –

Tiger, Corona, Asahi

BUBBLES

17. – per glass | 100. – per bottle
Veuve Clicquot Champagne, France

ROSÉ 11. –

Studio by Miraval Rosè,
Provence France

WHITE WINE 11. –

Rive Gauche Chardonnay, France
Nautilus Estate Sauvignon Blanc,
New Zealand

RED WINE 11. –

Omina Romana Cabernet Sauvignon,
Lazio IGT 2014
Joseph Faiveley Pinot Noir Burgundy, France

Nibbles

Monday to Sunday

5.00 p.m. – 10.30 p.m. (last order at 10.00 p.m.)

THE PIER PLATTER 46. –

Malay-style satay
panko shrimp, flying fish roe aioli
sesame crusted chicken wings
crispy vegetarian spring roll, sweet Thai chilli dip
signature truffle fries, aged parmesan

CHARCUTERIE 38. –

parma ham, wagyu bresaola, salame di maiale nero,
spicy chorizo, marinated olive, rustic bread, lavosh

SINGAPORE SATAY 15. –

spice-marinated chicken or beef skewers,
ketupat, spicy peanut sauce (4 pieces)

MINI BURGER 18. –

mini wagyu beef sliders, cheddar,
caramelised onions, tomato, BBQ sauce (2 pieces)

CRISPY VEGETARIAN SPRING ROLLS 18. –

cucumber achar, sweet Thai chilli dip (4 pieces) (v)

TRUFFLE FRIES 12. –

parmesan cheese (v)

Plant Based

GARDEIN# CRABLESS CRAB CAKE 28. –

mango salsa, key lime (v)

PLANT-BASED OMNIMEAT#

LUNCHEON FRIES 26. –

truffle dip (v)

TEXMEX HOTDOG

OMNIMEAT# CHILLI CON CARNE 28. –

moving mountain plant-based sausage,
OmniMeat# sauce, avocado, cheese, truffle (v)

v - Vegetarian #Plant-based meat alternative Our staff will be pleased to assist with 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.