

— THE ROOFTOP —



WATERBOATHOUSE

3 FULLERTON ROAD, THE WATERBOATHOUSE



ABOUT 1919 THE WATERBOAT HOUSE

Nestled in a National Heritage building, 1919 Waterboat House features an intimate restaurant, 1919 Restaurant, featuring flavours of the sea meticulously created with French culinary techniques, and an idyllic lounge bar The Rooftop which serves an extensive list of vintage wines and whiskeys.

Perched on the seafront at the entrance to the Singapore River and adjacent to the Merlion Park, 1919 Waterboat House is set in stunning lush interior with unparalleled view of the Marina Bay and Central Business District theatrical skyline. Paying homage to the history of the building, 1919 Waterboat House, which comprises the **1919 Restaurant** and **The Rooftop**, was named after the year the heritage architecture was built.

Gazetted for conservation on 21 March 2002, Waterboat House was awarded the 2005 URA Architectural Heritage Award for the restoration works, which included recovery of the original grey Shanghai Plaster finish and addition of a new glass annexe. Diners can still spot various historical items displayed on the tables and walls as a connection to the history to the building and location. Entry to the 1919 Restaurant is up the original staircase to the second level, and on the rooftop directly above it is the sister establishment – The Rooftop. After a recent renovation completed in September 2015, the interiors of 1919 Waterboat House are tastefully adorned to bring diners back in time to the understated opulence of Art Deco era. The Art-Deco influence is noticeable from its exteriors, to its interiors and right down to the design of the menu.

ABOUT 1919 RESTAURANT

Featuring the fruits of the sea, 1919 Restaurant's menu reflects the contemporary interpretation of French-influenced dishes combining seafood with seasonal market ingredients to create the carefully curated menu. Set against the stunning back drop of Marina Bay and Central Business District, indulge in an experiential dining journey with the artistically plated flavours of the sea by 1919 Restaurant



ABOUT THE ROOFTOP

The Rooftop offers a more intimate perspective on the rooftop drinking experience. Located on the open air rooftop of the heritage listed The Fullerton Waterboat House, the prime harbourfront location presents unobstructed views across both the financial district skyline and the new developments around Marina Bay.

The Rooftop serves from a Drinks and Bar Bites menu, with the food being prepared in the kitchen of 1919 Restaurant one floor below. Drinks offered include Signature Cocktails- muddled infusions of fresh tropical ingredients without artificial sugars such as "The Orchard"- vodka, apricot, apple, cinnamon & lemon; and the "Merlion Punch" -vodka, passion fruit, white peach & pineapple. Other refreshing cocktail specialities include Cuban Mojitos- Classic, Berry Twisted, and Lychee.

Premium spirits and a selection of NV and vintage champagnes are available by the bottle, draught beers are Heineken and Erdinger, and a range of specialty beers are exclusively imported.



3 FULLERTON ROAD, THE WATERBOATHOUSE

CANAPÉS MENU

1919

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CANAPÉS MENU

SAVOURY

Gourmet waldorf salad on endive (v)
Mousseline of green pea & mint, bamboo charcoal cone (v)
St Maure Goat cheese in beetroot waffle basket (v)
Prawn & basil beignet
Roulade of duck rillettes, smoked duck breast & grape compote
Parfait of smoked salmon & Salmon roe
Beef rillettes & pickled onion
Roulade of marinated flower crab & smoked salmon with pimento piquillo
Soft boiled quail egg, prosciutto & truffle hollandaise 'benedict style'
Terrine of foie gras
Seared scallop, tomato vinaigrette & avruga caviar
Prosciutto de Parma & rock melon ball
Spicy pastrami mini sandwiches, horseradish cream

SWEET

Petite caramel tarts
Chocolate cup
Dark chocolate tartlets
Tiramisu Ispahan
Fresh lemon meringue
Yuzu black sesame
Espresso Tiramisu
Kalamansi coconut
Chocolate paradise
Caramel Praline
Black forest
Rich chocolate Tarte

PREMIUM CANAPÉS (\$13++/PIECE)

Royal Oysters no. 2
Scampi with Avruga caviar
Baliku salmon truffle cheese with truffle brioche
Brittany smoked eel crispy egg
Truffle béchamel croquette with cepes mushrooms
Brie cheese on brioche, black truffle paste

BUFFET MENU

1919

WATERBOATHOUSE

BUFFET MENU

1 Salade | 4 Hors D'oeuvres | 2 Entrées | 3 Mains | 2 Desserts
| minimum 60 pax |

SALADE (choose 1)

Potato Salad/ Pasta Salad/ Caesar Salad/ Tomato and Mozzarella Salad
+ assortment of salad dressing

ASSORTMENT OF HORS D'OEUVRES (choose 4)

Roasted Shallot Crouton, Fresh Thyme (v)
Cherry Tomatoes Stuffed with Goats Cheese Mousse
Grilled Portobello with Cream Cheese & Chives (v)
Salmon Rosetta, Crème Fraiche
Rilette of Braised Beef, Pickled Baby Onion
Petit Vol-au-Vent- Choice of Crab/ Salmon/ Mushroom (v)
Roulade of Duck Confit & Grape Compote
Foie Gras Terrine, Toasted Brioche
Celeriac Remoulade with Soft Boiled Quail Egg

Optional Platters- Supplement of \$18++/pax each

Cold Cut Platter- selection of ham/ Cheese Platter- selection of fine cheese

Optional Fresh Seafood Selection- Supplement of \$18++/pax each

Tiger Prawns/ Oysters

ENTRÉE (choose 2)

Cumin Rice with Tomatoes, Olive & Herbs (v)
Pilaf Rice with Bacon, Foie Gras & Raisin (contains pork)
Traditional Potato Gratin with Sautéed Mushroom (v)
Homemade Potato Gnocchi, Tomato Sauce & Fresh Basil
Vegetable Lasagna of Aubergine, Wild Mushroom & Tomato (v)

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BUFFET MENU

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| minimum 60 pax |

MAIN COURSE (choose 3)

Roasted Pork Rack, Confit of Grapes & Mustard Sauce
Salmon en Papillote with Aromatics, Olive Oil & Herbs
Seabass Gratin with Potatoes, Onions & Garlic Crouton
Shepherd's Pie, Choice of Lamb/ Beef/ Chicken
Braised Lamb with Root Vegetable
Traditional Roasted Chicken with Natural Jus
Roasted Leg of Lamb with Ratatouille
Roasted Striploin with Wild Mushroom Ragout

Optional Live Stations- Supplement of \$38++/pax each

Roasted Angus Prime Rib, Yorkshire Pudding & Horseradish Cream
Australian Rack of Lamb, Aubergine Caviar & Sumac
Whole Roasted Suckling Pig, Charred Apple Sauce
Singapore Laksa Station with Cockles, tao pok and Laksa Leaves

DESSERTS (choose 2)

Seasonal Fruit Platter
Brioche Pudding with Crème Anglais
Petit Chocolate Tart
Mini Red Velvet Cake
Mini American Cheese Cake
Mini Opera Cake
Yuzu black sesame
Espresso Tiramisu
Kalamansi coconut
Chocolate paradise
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SET DINNER MENU

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3 COURSE DINNER MENU

\$75/++ PER PAX

VELOUTÉ AUX CÉPES

Porcini smoothie & foie gras crostini, leek

BAR D'ATLANTIQUE

*Pira Grilled Sea bass with cauliflower puree, fricassée of prawns,
forest mushroom sauce*

OR

ENTRECÔTE

*Rib-eye, pumpkin cream, snap peas, seasonal vegetables,
classic bordelaise sauce*

CHOCOLAT

White and dark chocolate mousse, cassis granite

With choice of coffee or tea

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4 COURSE DINNER MENU

\$85/++ PER PAX

SAUMON MARINÉ

Home-cured salmon with pickled cucumber, crème fraîche

VELOUTÉ AUX CÈPES

Porcini smoothie & foie gras crostini, leek

BAR D'ATLANTIQUE

*Pira Grilled Sea bass with cauliflower puree, fricassée of prawns,
forest mushroom sauce*

OR

CANARD

Roasted duck breast, juniper berry sweet and sour sauce

CHOCOLAT

White and dark chocolate mousse, cassis granite

With choice of coffee or tea

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5 COURSE DINNER MENU

\$110/++ PER PAX

BOEUF TARTAR

Beef tartar, shallots, chives, gherkins, capers, quail egg and toast

VELOUTÉ AUX CÈPES

Porcini smoothie & foie gras crostini, leek

NOIX DE SAINT-JACQUES

Hokkaido scallops & braised leek in rich scallop emulsion

BAR D'ATLANTIQUE

*Atlantic sea bass with cauliflower puree, fricassée of prawns,
forest mushroom sauce*

OR

CANARD

Roasted duck breast, juniper berry sweet and sour sauce

CHOCOLAT

*Roasted chocolate soil with pistachio, dark and white
chocolate & raspberry coulis*

With choice of coffee or tea