THE COURTYARD

THE FULLERTON HOTEL SINGAPORE

ALL-DAY DINING AND DRINKS

À LA CARTE

Daily, 8.30 a.m. to 9.00 p.m. · Last order at 8.30 p.m.

SALADS & STARTERS

Heirloom Tomatoes & Burrata *(N)(G)(D)* — 26
Marinated olives, capers, house-made macadamia & basil pesto, smoked Maldon salt, extra virgin olive oil

Caesar Salad *(N)(G)(D)(S)* — 28
Romaine lettuce, poached prawns, hard-boiled egg, cherry tomato, artichokes, croutons, anchovies, grated parmesan, classic Caesar dressing, roasted pecan, cracked pepper, extra virgin olive oil

Chicken Pomelo Salad *(N)(G)(S)* — 25
House-made chilli dressing, cilantro, crispy shallots & garlic, roasted peanuts, toasted dried shrimp, local lime

Wok-Fried King Prawns *(N)(G)(S)* — 25
Shredded Thai green mango, tangy plum sauce, crushed peanut, coriander

Singapore Satay *(N)(G)* — 21
Lontong rice cake, cucumber, onion, pineapple purée, spicy peanut sauce
— Choice: Chicken or Beef

Plant-Based Impossible Meat Pops *(N)(G)* — 20
Stewed in tomato basil sauce, baby vegetables, hazelnut oil

Mushroom Velouté *(G)(D)* — 20
Black truffle, assorted local mushrooms, porcini mushroom powder, croutons

Mulligatawny Soup *(D)* — 20
Dating back to the late 18th century, this Anglo-Indian dish was adapted from rasam, a South Indian peppery broth, to suit the British custom of serving a soup course before the main course. The colonists brought it back to Britain, where it quickly gained popularity in British households and pubs. Coriander, fennel, tender poached chicken, jasmine rice, cilantro, mustard oil

PASTA

Choice: Spaghetti, Linguine, Tagliatelle, Penne

Crab Rigatoni *(G)(D)(S)* — 32
Crispy soft-shell crab, sweet chilli, laksa leaf element, cured egg

Black Truffle Mushroom Cream *(G)(D)* — 30
Roasted mushrooms, sous vide egg, fresh flat-leaf parsley

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PASTA · CONTINUED

Beef Bolognese *(G)(D)* — 30
Slow-cooked beef ragout, mirepoix, whole peeled tomato sauce, fresh flat-leaf parsley

Basil Pomodoro *(G)(D)* — 24
Local cherry tomato sauce, grated parmesan, fresh basil & flat-leaf parsley

Arrabbiata Vongole *(G)(D)(S)* — 30
Clams, white wine, local cherry tomato sauce, onion, garlic, chilli, fresh flat-leaf parsley

Spinach Bacon Cream *(P)(G)(D)* — 26
Sous vide cage-free egg, bacon, baby spinach, sautéed onion & garlic, grated parmesan, fresh flat-leaf parsley

LOCAL FAVOURITES

Hainanese Chicken Rice *(G)* — 28
Introduced by Hainanese immigrants in the early 20th century, this iconic dish is now regarded as one of Singapore's enduring national favourites. Slow-poached chicken, aromatic chicken rice, clear chicken broth, greens, chilli sauce, ginger, house-made soya sauce
— Choice: Chicken Breast or Drumstick

Town Signature Singapore Laksa *(N)(G)(D)(S)* — 30
Rooted in Peranakan heritage, this local staple weaves together Chinese and Malay influences. Thick rice vermicelli in spicy aromatic coconut broth, king prawns, fishcake, quail egg, beansprouts, bean curd puff, local laksa leaves & lemongrass

Lobster Nasi Lemak *(G)(D)* — 50
Wok-tossed bamboo lobster, sambal onion, hard-boiled egg, cucumber, fried anchovies, peanuts, emping crackers, achar, fragrant coconut rice

Seafood Char Kway Teow *(P)(N)(G)(S)* — 32
Wok-fried flat rice noodles & yellow noodles, king prawns, scallops, squid, fishcake, Chinese pork sausage, egg, beansprouts, Chinese chives, local calamansi, Chef's soya sauce blend, crispy pork lard

King Prawn Hokkien Mee *(P)(N)(G)(S)* — 34
Rice vermicelli & yellow noodles braised in rich pork broth, king prawns, squid, pork belly, fishcake, egg, Chinese chives, beansprouts, local calamansi, crispy pork lard

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LOCAL FAVOURITES · CONTINUED

Bak Kut Teh *(P)(N)(G)* 37
Fragrant peppery pork rib broth, jasmine rice, braised peanuts, crispy dough fritter

Town Bak Chor Mee *(P)(N)(G)(S)* 32
Flat egg noodles, meatballs, shrimp dumpling, poached pork loin, pork liver, braised mushrooms, lettuce, crispy sole fish, crispy pork lard, chilli

Wanton Noodles *(P)(N)(G)(S)* 28
Egg noodles, shrimp dumplings, roasted pork char siew, greens, spring onion, fried shallot

Hor Fun *(G)(S)* 33
Wok-fried flat rice noodles, egg drop gravy, greens
— Choice: Seafood Medley or Beef

Seafood Mee Goreng *(N)(G)(S)* 32
Stir-fried yellow noodles, king prawns, scallops, squid, fishcake, beansprouts, bean curd, house-made spicy sauce, egg, greens

Wagyu Beef Rendang *(N)(G)* 38
A treasured Indonesian dish traditionally served during celebrations and special occasions. Slow-cooked wagyu beef short rib in aromatic kaffir lime & coconut gravy, jasmine rice, emping crackers

Nasi Goreng Kampung *(N)(G)(S)* 30
Indonesian-style fried rice, chicken satay, fried chicken, fried egg, greens, dried shrimp chilli paste, fried anchovies, emping crackers, achar

Vegetarian Mapo Tofu *(G)* 28
Impossible meat, silken tofu, greens, fermented broad bean paste, plant-based chicken, jasmine rice

INDIAN CLASSICS

Served with naan, biryani rice and mango chutney

Gosht Rogan Josh *(N)(G)(D)* 33
Braised mutton, traditional spices, aromatics

Murgh Tikka Masala *(N)(G)(D)* 30
Tender chicken, aromatic masala spices, yoghurt, cashew & tomato gravy

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INDIAN CLASSICS · CONTINUED

Dal Tadka *(N)(G)(D)* 26
Braised yellow lentil, curry leaves, dried chilli, sambar masala, mustard seed

WESTERN & FUSION FLAVOURS

Asian-Inspired Braised Lamb Shank *(G)* 46
Aromatic spices, burnt shallot & kaffir lime element, fragrant yellow rice, achar

Classic Fish & Chips *(G)(D)(S)* 34
Crispy battered halibut fillet, tartar sauce, lemon wedge, malt vinegar

Grilled Premium Black Angus Ribeye Steak 330g 52
Fresh rosemary, house-made spice rub, cooked to your desired doneness

Pan-Seared Norwegian Salmon Steak 250g 42
Seasoned with house-made Cajun seasoning

Slow Oven-Roasted Local Barramundi Fillet 200g 38
Seasoned with house-made blend

Choice of one sauce: Green Peppercorn G D | Black Truffle Mushroom G D | Banana Shallot Cream G D | Smoky Hot & Spicy G D. Choice of one side: Truffle Mashed Potato G | Cajun Fries G | Grilled Broccoli G D | Mixed Lettuce D. 6 per additional side.

BURGERS & SANDWICHES

Served with local salad greens and Cajun fries

Town Grilled Angus Beef Burger *(P)(G)(D)* 40
200g patty seasoned with house-made Cajun spices, bacon, fried egg, truffle nacho cheese, lettuce, tomato, onion marmalade, house-made nori bun

Plant-Based Impossible Burger *(G)(D)* 36
200g plant-based patty, smoky eggplant purée, lettuce, tomato, smoky barbecue aioli, house-made charcoal bun

Pulled Beef Sandwich *(G)(D)* 32
Tender slow-cooked beef with caramelised onion & mushrooms, melted Asiago cheese, shredded cabbage slaw, gherkins

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BURGERS & SANDWICHES · CONTINUED

Club Sandwich *(P)(G)(D)* 28
Smoked Black Forest ham, bacon, omelette, lettuce, tomato, toasted white bread, mustard mayonnaise

DESSERTS

Fullerton Signature Chocolate Cake *(G)(D)* 18
Rich chocolate ganache, chocolate chiffon, mixed berries

Raspberry Lychee Bandung *(G)(D)* 18
Raspberry chiffon, lychee mousse, bandung jelly, local vanilla Chantilly cream

Local Kopi Tiramisu *(G)(D)* 16
Local coffee mascarpone crème, ladyfingers, kueh lapis crunch, cacao powder

Pandan Crème Brûlée *(D)* 16
Local pandan element, coconut biscuit, mango passion

PASTRY OF THE DAY

Selection of pastries freshly baked by our pastry team

Place your order with our staff at The Courtyard, or at our Cake Boutique counter.

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BEVERAGES

FULLERTON BLEND — HOT · ICED

Americano | Long Black | Decaffeinated	10 hot · 12 iced
Latte | Cappuccino | Flat White	12 hot · 14 iced
Chocolate | Mochaccino	13 hot · 14 iced
Espresso	9 single · 11 double
Macchiato	11 single · 12 double

Add 1 for dairy milk alternative: Almond • Soy • Oat. Add 2* for additional shot.*

BACHA COFFEE SINGLE ORIGIN — HOT · ICED

Wagagai Crest Uganda, Bugisu	15 hot · 17 iced
Yirgacheffe Heirloom Ethiopia, Sidamo	15 hot · 17 iced

BACHA COFFEE FINE FLAVOURED — HOT · ICED

Caramelo Morning | Happy Gianduja | Magic Istanbul	15 hot · 17 iced

BACHA COFFEE FINE DECAFFEINATED — HOT · ICED

Magdalena Decaffeinated Coffee Colombia, Huila	15 hot · 17 iced

AROMATIC & HERBAL BREWS — HOT · ICED

HOUSE-BREWED SPECIALITY

Butterfly Pea Flower Honey Lemon Tea Crafted with butterfly pea flower freshly harvested from The Fullerton Farm.	12 hot · 14 iced

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BEVERAGES

GREEN TEA

Sencha Meicha | Jasmine Tea	12 hot · 14 iced
Fullerton Express	16 hot · 18 iced

BLACK TEA

Royal Darjeeling | Earl Grey	12 hot · 14 iced
English Breakfast | Happy Birthday | Strawberry	12 hot · 14 iced

HERBAL INFUSION

Chamomile | Moroccan Mint | Silver Moon	12 hot · 14 iced

BLUE TEA

Imperial Oolong	12 hot · 14 iced

MATURED TEA

Pu-Erh Camellia	12 hot · 14 iced

COCKTAILS

The Fullerton Sling 32
A reimagined Singapore Sling, crafted with locally produced gin. Lime Garden Gin, Dom Bénédictine Liqueur, Cherry Liqueur, Mandarin Orange Liqueur, Calamansi Juice, Pineapple Juice, Rose Syrup

Ube Noir 26
Grey Goose Vodka, Ube Liqueur, Coffee Liqueur, Milk Foam

Laguna 26
Bombay Sapphire Gin, Blue Curaçao, Lychee Liqueur, Lemon Juice, Simple Syrup

Courtyard Spritz 26
Bombay Sapphire Gin, Elderflower Liqueur, Cucumber, Tonic, House Syrup

Brine & Bloom 26
Patrón Silver Tequila, Orange Liqueur, Grapefruit, Cranberry, Olive Brine

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BEVERAGES

BEER — BOTTLE

Tiger — 17
Singapore

Asahi Extra Dry (Japan) | Corona (Mexico) — 19

Heineken (Netherlands) | Estrella (Spain) | Orion (Japan) — 18

SPIRITS — 45 ML · BOTTLE

GIN

Hendricks — 24 · 320

Bombay Sapphire — 22 · 240

VODKA

Grey Goose — 22 · 320

TEQUILA

Patrón Silver — 24 · 380

WHISKY

Aberfeldy 12 Years — 24 · 380

Dewar's 12 Years — 22 · 260

RUM

Bacardí Carta Blanca — 20 · 200

ALCOHOL-FREE · ENERGISING POURS

Summer Oasis — 20
Cold-Brewed Arabica Coffee, Mango, Cranberry, Passionfruit, Grenadine

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ALCOHOL-FREE · ENERGISING POURS · CONTINUED

Twilight Garden 20
Cold-Brewed TWG Sakura! Sakura! Tea, Butterfly Pea Flower, Pomegranate, Passionfruit, Peach, Grenadine

Seri Pandan 20
Cold-Brewed Arabica Coffee, Pandan Foam

ALCOHOL-FREE · WELLNESS BLENDS

The Green Fix 14
Green Apple, Cucumber, Celery, Chia Seeds

Immunity Flux 14
Watermelon, Ginger, Turmeric

ALCOHOL-FREE · MINDFUL SIPS

GLASS · BOTTLE

Plus & Minus Blanc de Blancs NV 18 · 78

Plus & Minus Pinot Noir 18 · 78

Plus & Minus Sauvignon Blanc 18 · 78

Heineken 0.0 12

ALCOHOL-FREE · SOFT DRINKS

Coke | Coke Zero | Sprite 12

Tonic Water | Soda | Ginger Ale 12

ALCOHOL-FREE · JUICES

FRESHLY SQUEEZED

Apple | Orange | Watermelon 12

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BEVERAGES

CHILLED

Lime | Pineapple | Mango | Cranberry — 12

ALCOHOL-FREE · MINERAL WATER

500 ML · 750 ML

Acqua Panna — 11 · 14
Still

San Pellegrino — 11 · 14
Sparkling

HOUSE SELECTION · CHAMPAGNE & SPARKLING

GLASS · BOTTLE

Veuve Clicquot Yellow Label Brut NV — 35 · 158
Champagne, France

Bottega Millesimato Brut, Prosecco — 24 · 98
Veneto, Italy

HOUSE SELECTION · ROSÉ

GLASS · BOTTLE

Chateau D'Esclans Whispering Angel, Rosé — 24 · 120
Provence, France

HOUSE SELECTION · WHITE

GLASS · BOTTLE

Craggy Range, 'Te Muna', Sauvignon Blanc — 24 · 98
Martinborough, New Zealand

Pighin, Pinot Grigio — 25 · 120
Friuli, Italy

Schieferkopf, Riesling — 26 · 125
Baden, Germany

Jean Pierre et Alexandre Ellevin, Chablis — 29 · 130
Burgundy, France

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BEVERAGES

HOUSE SELECTION · RED

GLASS · BOTTLE

Alamos, Malbec — 24 · 98
Mendoza, Argentina

Mouton Cadet, Classic, Baron Philippe de Rothschild — 25 · 120
Bordeaux, France

Mitolo Jester, Shiraz — 26 · 125
McLaren Vale, Australia

Cave de Lugny, Pinot Noir — 30 · 130
Burgundy, France

HOUSE SELECTION · SWEET

GLASS · BOTTLE

Primo Amore, Moscato — 19 · 96
Puglia, Italy

SOMMELIER'S SELECTION · CHAMPAGNE

Louis Roederer, Collection 244, Brut NV — 208
Champagne Blend

Ruinart, Blanc de Blancs, Brut NV — 288
100% Chardonnay

Laurent-Perrier, La Cuvée, Brut NV — 188
Champagne Blend

Boizel, Rosé Brut NV — 238
Champagne Blend

Henri Giraud, Esprit Nature "G" — 160
Champagne Blend

Pol Roger, Brut NV — 170
Champagne Blend

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SOMMELIER'S SELECTION · WHITE

Pio Cesare, Fullerton, Chardonnay 2022 Piedmont, Italy	118
Meursault Grands Charrons, Domaine Vincent Latour 2020 Burgundy, France	250
Chateauneuf-du-Pape Blanc, Domaine de la Janasse 2020 Rhône Valley, France	198
Sancerre, Jean-Paul Balland 2021 Loire Valley, France	130
Gewurztraminer, Turckheim, Domaine Zind-Humbrecht 2020 Alsace, France	150
Pazo de Señorans, Albarino 2022 Rais Baixas, Spain	128
Zilliken, Butterfly, Riesling 2022 Mosel, Germany	135
Leeuwin Estate, Prelude Vineyard, Chardonnay 2022 Margaret River, Australia	130
Jim Barry, Assyrtiko 2023 Clare Valley, Australia	150
Tyrrell's, Stevens, Single Vineyard, Semillon 2017 Hunter Valley, Australia	145
Greywacke, Wild, Sauvignon Blanc 2021 Marlborough, New Zealand	138
Seghesio, Chardonnay 2021 Sonoma, United States	158

Sustainable Wine: Gewurztraminer, Turckheim, Domaine Zind-Humbrecht 2020; Yanggara Estate, G.S.M Blend 2021; Clos Henri Estate, Pinot Noir 2019.

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SOMMELIER'S SELECTION · RED

Pio Cesare, Fullerton, Nebbiolo 2020 Piedmont, Italy	118
Amarone della Valpolicella Classico, Zenato 2019 Veneto, Italy	250
Brunello di Montalcino, Tenuta Silvio Nardi 2017 Tuscany, Italy	238
Gevrey-Chambertin, Château de Pommard 2020 Burgundy, France	310
Hermitage, E. Guigal 2019 Rhône Valley, France	238
Château Pibran by Pichon Baron 2017 Pauillac, France	200
L'Hospitalet de Gazin 2014 Pomerol, France	198
Coto de Imaz, Rioja, Gran Reserva 2017 La Rioja, Spain	138
Jim Barry, Lodge Hill, Shiraz 2021 Clare Valley, Australia	120
Yanggara Estate, G.S.M Blend 2021 McLaren Vale, Australia	150
Leeuwin Estate, Prelude Vineyard, Cabernet Sauvignon 2021 Margaret River, Australia	130
Clos Henri Estate, Pinot Noir 2019 Marlborough, New Zealand	128
Schrader, Double Diamonds, Cabernet Sauvignon 2021 Napa Valley, United States	298

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