TOWN RESTAURANT

THE FULLERTON HOTEL SINGAPORE

À LA CARTE, BUFFETS AND DRINKS

À LA CARTE

Monday to Saturday, 12.00 p.m. to 10.30 p.m. · Sunday, 6.30 p.m. to 10.30 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

(P) Pork · (N) Nuts · (G) Gluten · (S) Seafood · (D) Dairy

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À LA CARTE

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

Our dishes are prepared using responsibly sourced seafood, cage-free eggs from local farms, and locally grown vegetables and mushrooms.

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BREAKFAST BUFFET

Daily, 6.30 a.m. to 10.30 a.m.

ARTISANAL BREAD

Sourdough

Multigrain

Dark Rye

Baguette

Green Olive Gruyère

White

Wholemeal

California Raisin Bread

CONDIMENTS

Salted and Unsalted Butter, Honey, Strawberry Jam,

Mango-Peach Jam, Apricot Jam, Orange Marmalade,

Pandan Kaya, Peanut Butter, Nutella

FROM THE BAKERY

Croissant

Pain Au Chocolate

Chocolate Twist

Raspberry Danish

Apple Danish

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BREAKFAST BUFFET

FROM THE BAKERY · CONTINUED

Maple Pecan Danish

Assorted Fruit Danish

Pandan Muffin

Chocolate Muffin

Blueberry Muffin

Pandan Chiffon Cake

Orange Chiffon Cake

Assorted Donuts

HEALTHY SALAD BAR · BASE

Arugula Leaves, Coral Lettuce, Kale, Red Chicory

SUPPLEMENTS

Cherry Tomato, Cucumber, Onion, Capsicum, Carrot, Edamame Beans, Steamed Broccoli, Corn, Chickpea, Beetroot, Artichokes, Olives, Gherkin, Feta Cheese

DRESSING

Thousand Island, Roasted Sesame, Honey Mustard, Italian Herbs

CHEESEBOARD

Selection of Cheeses

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BREAKFAST BUFFET

CONDIMENTS

Assorted Nuts, Dried Fruits, Jam, Crackers

COLD CUTS & SMOKED FISH

Chicken Ham

Beef Salami

Pork Lyoner

Smoked Salmon

Salmon Gravlax

EGG STATION

Sunny Side-up

Over-easy

Poached

Boiled

Omelette

FILLINGS

Smoked Duck, Smoked Salmon, Chicken Ham, Shrimp, Onion, Tomato, Bell Pepper, Mushroom, Asparagus, Spring Onion, Cheese

HOT DISHES

Grilled Chicken Chipolata

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BREAKFAST BUFFET

HOT DISHES · CONTINUED

Grilled Smoked Pork Sausage

Grilled Ham, Butter

Buttered Corn-on-the-Cob

Sautéed Mushroom, Herbs

Pan-roasted Cherry Tomatoes

Oven-baked Eggs, Barbecued Beans, Sausages

Baked Beans

Crispy Mini Potato Rosti

Crispy Pork Bacon

Soft-boiled Eggs

Scrambled Eggs

DIM SUM

Chicken Siew Mai

Lo Mai Gai

Chicken Xiao Long Bao

Chicken Char Siew Bao

Baked Char Siew Pastry

Lotus Bao

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BREAKFAST BUFFET

DIM SUM · CONTINUED

Vegetarian Soon Kueh

LOCAL DELIGHTS

Chicken Rice
Poached Chicken, Fragrant Chicken Rice, Dark Soya Sauce, Chilli Sauce, Fragrant Ginger Sauce, Cucumber

Nasi Lemak
Sambal Onion, Achar, Hard-boiled Egg, Fried Anchovy, Peanut, Cucumber

MAKE-YOUR-OWN NOODLE BOWL · NOODLES

Yellow Noodles, Thick Rice Noodles, Kway Teow, Bee Hoon, Hor Fun, Mee Tai Mak, Spinach Egg Noodle

SOUP BASE

Chicken Broth

Laksa Gravy

TOPPINGS

Sea Prawn, Purple Scallop, Hard Shell Clam, Fish Ball, Fish Cake, Quail Egg

LOCALLY GROWN VEGETABLES

Chinese Broccoli, Chinese Cabbage, Milk Cabbage, Beansprouts, Pea Shoots

CONDIMENTS

Crispy Shallot, Crispy Garlic, Soya Sauce, Sambal Chilli

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BREAKFAST BUFFET

CONGEE STATION

ONE DAILY ON A ROTATING BASIS

Plain Congee

Fish

Pork

Chicken

Beef

CONDIMENTS

Pickled Lettuce, Szechuan Vegetable,

Teochew Black Olive, Braised Peanut,

Chicken Floss, Lao Gan Ma Chilli Crisp,

Spring Onion, Soy Sauce, Sesame Oil

VEGETARIAN INDIAN SPECIALS

Sambar
Vegetable and lentil stew

Upma
Savoury semolina porridge

Putu Mayam
Rice flour noodles served with grated coconut and orange sugar

ACCOMPANIMENTS

Mango Chutney, Tomato Chutney, Pachranga Pickles

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BREAKFAST BUFFET

PANCAKE & WAFFLE STATION

Pancake

Waffle

TOPPINGS

Maple Syrup, Chocolate Sauce, Orange Marmalade, Honey

MAKE-YOUR-OWN AÇAÍ BOWL

Fresh Açaí Pulp

TOPPINGS

Pomelo, Mandarin Orange, Chia Seed, Sunflower Seed, Pumpkin Seed, Dried Raisin, Dried Cranberry

BREAKFAST COMPÔTE

Prune with Cinnamon Spices

Pineapple with Vanilla Bean

CEREAL & MUESLI

Corn Flakes

Coco Pops

All Bran

Froot Loops

Cocoa Frosties

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BREAKFAST BUFFET

CEREAL & MUESLI · CONTINUED

Bircher Muesli

Vanilla Almond Special K

MILK

Full Cream Milk, Skimmed Milk, Soy Milk, Almond Milk

YOGHURT

Plain

Greek

Blueberry

Raspberry

Strawberry

Apricot

Mango

Aloe Vera

FRESH FRUITS

Watermelon

Pineapple

Cantaloupe

Orange

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BREAKFAST BUFFET

FRESH FRUITS · CONTINUED

Guava

Grapefruit

Strawberry

Cherry

Longan

Red Plum

Apple

Banana

Pear

Rose Apple

Grape

ICE CREAM

Chocolate

Vanilla

Matcha

Red Bean

JUICE

Orange

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BREAKFAST BUFFET

JUICE · CONTINUED

Guava

Grapefruit

Apple

ASSORTED COFFEE AND TEA

Assorted Coffee and Tea

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INTERNATIONAL SUNDAY BRUNCH BUFFET

Sunday, 12.00 p.m. to 3.00 p.m.

PER ADULT · INCLUSIVE OF FREE-FLOW SELECT NON-ALCOHOLIC BEVERAGES	PER CHILD (SIX TO 11 YEARS OLD)	PER ADULT · INCLUSIVE OF FREE-FLOW SELECT ALCOHOLIC BEVERAGES
98*	49*	188*

TO START · SEAFOOD ON ICE

Boston Lobster

Snow Crab Leg

Alaskan King Crab

Poached Sea Prawn

Green Mussel

Babylon Snail

Hard-Shell Clam

Purple Half-Shell Scallop

Smoky Chilli Dip, Horseradish Sour Cream, Spicy Sweet & Sour Mango, Grain Mustard Plum Mayonnaise, Garlic Dill Yoghurt, Thousand Island, Lemon Wedge, Lime Wedge

SASHIMI

Salmon

Tuna

Octopus

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INTERNATIONAL SUNDAY BRUNCH BUFFET

SUSHI

California Maki

Spicy Tuna Maki

Furikake Maki

JAPANESE HOT SELECTION

Karē Chicken on Japanese Rice
Crispy Seaweed, Spring Onion

Squid Takoyaki, Mentaiko Mayonnaise
Bonito Flakes, Spring Onion

Prawn Tempura, Wasabi Mayonnaise

Kakiage Vegetable Tempura, Teriyaki Sauce

D-I-Y SOBA STATION

Wakame, Inari, Scallion, Fragrant Soy Sauce

HOUSE-CURED FISH

Salmon Gravlax

Cured Tuna with Yuzu Soy Sauce, Bonito

CHARCUTERIE

Beef Pastrami

Mortadella Bologna

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INTERNATIONAL SUNDAY BRUNCH BUFFET

CHARCUTERIE · CONTINUED

Parma Ham

Pork Salami

Spicy Chorizo

Cornichons, Green Olives, Kalamata Olives, Wholegrain Mustard, Silver Onion

ASSORTMENT OF EUROPEAN CHEESES

Fresh Strawberries and Grapes, Fresh Honeycomb,

Dried Apricots, Figs and Prunes, Plump Raisins,

Almonds, Walnuts, Pecans, Cashews, Oat Crackers, Ritz Crackers,

Orange Marmalade, Berry Jam, Quince Paste

ANTIPASTI

Marinated Tarragon Mushrooms

Grilled Zucchini in Basil Olive Oil

Spiced Hummus with Paprika Dust

Marinated Eggplant Verde

Garlic & Chilli Baba Ganoush

Tomato Garlic Confit

Charred Marinated Asparagus

Pita Bread

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INTERNATIONAL SUNDAY BRUNCH BUFFET

ANTIPASTI · CONTINUED

Extra Virgin Olive Oil

SOUP

Wild Mushroom Velouté

Black Chicken Herbal Soup

ARTISANAL BREAD

Walnut Cranberry

Green Olive Gruyere

Sourdough

Baguette

Focaccia

Dark Rye

Multigrain

Assorted Bread Rolls

ON FOCACCIA

Tomato, Black Olive, Garlic, Basil, Chilli Flakes

SALAD · COMPOUND SALADS

Mala Mixed Seafood Salad

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INTERNATIONAL SUNDAY BRUNCH BUFFET

SALAD · COMPOUND SALADS · CONTINUED

Tangy Vermicelli, Crispy Lotus Roots, Fried Anchovies, Shredded Carrot, Toasted Peanuts

Bulgogi Beef Salad

Pea Sprouts, Toasted Sesame Seeds, Togarashi, Crispy Garlic Chilli Dressing

Five-Spice Smoked Duck Salad

Maple Bacon Glazed Pumpkin, Toasted Pumpkin Seeds

Charred Wild Mushroom Salad

Wild Rocket Leaves, Cottage Cheese Crumble, Toasted Walnuts

Tropical Fruit Salad

Pineapple, Green Mango, Chilli, Lemongrass, Tamarind, Lemon & Grapefruit Vinegar

Whipped Goat Cheese & Roasted Citrus Beet Salad

Crispy Kale, Citrus Vinaigrette

SALAD BAR · BASE

Yellow Frisee, Arugula, Oak Lettuce, Coral Lettuce, Red Chicory

SUPPLEMENTS

Persian Spiced Gambas, Mussel Escabeche, Smoked Chicken, Quail Eggs, Bacon Bits, Anchovies, Roasted Maple Pumpkin, Baby Potato, Edamame, Broccoli, Cherry Tomato, Capsicum, Red Onion, Cucumber, Carrot, Artichoke, Kimchi, Beetroot, Sweet Corn, Peas

HOUSE-MADE PICKLES

Pineapple, Cherry, Rose Apple, Celery, Shallots, Cucumber, Radish, Quail Egg, Mushroom

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INTERNATIONAL SUNDAY BRUNCH BUFFET

GRAINS

Wild Rice with Pomegranate and Roasted Maple Pumpkin

Orzo with Black Olives and Citrus Chimichurri

Marinated Barley with Citrus Chickpeas and Marinated Peppers

Quinoa with Pimentos, Caper Berries, Mint Vinaigrette

DRESSINGS

House-Made Anchovy Caper Dressing, House-Made Mango Ranch, House-Made Plum Vinaigrette, House-Made Sweet Chilli Vinaigrette, Classic Caesar, Passion Fruit Citrus Mayonannise, Peri-Peri Dressing, Roasted Sesame, Honey Mustard, Italian Herbs

CARVING STATION

Premium Beef Ribeye Roll

Pimento & Caper Chimichurri, House-Made Spice Blend

Baked Whole Salmon

Stuffed with Mandarin Oranges, Fennel, Dill
Pommery Mustard, Dijon Mustard, Horseradish, Fleur de Sel

BRUNCH LIVE STATIONS

Foie Gras Breakfast Burrito
Foie Gras, Chilli Chorizo Beef, Scrambled Eggs, Crispy Hash Brown, Shredded Lettuce, Mozzarella Cheese, Warm Tortilla

Green Pea Risotto
Marinated Masala Prawn, Masala-Spiced Paneer Crumble, Parmesan Shavings

Squid Ink Risotto
Braised Squid in Dark Soy Sauce Glaze, Garlic X .O. Crisps, Parmesan Shavings

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INTERNATIONAL SUNDAY BRUNCH BUFFET

WESTERN DELIGHTS

Oven-Baked Sea Bass

Braised Leek Crème

Slow-Braised Beef Cheek

Green Peppercorn Sauce

Spicy Chorizo Orzo Casserole

Charred Broccoli Florets

Lemongrass & Chilli Mussels

White Wine Broth

Argentinean Spiced Spring Chicken

Tarragon Spinach Crème

SIDES

Roasted Pumpkin with Fennel Seeds

Cauliflower with Mornay Sauce and Paprika Dust

Roasted Red Skin Potatoes with Rosemary and Garlic Confit

Charred Baby Romaine with Toasted Pine Nuts

and Anchovy Vinaigrette

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ASIAN DELIGHTS

Crispy Fried Cereal Prawn
Chilli, Curry Leaves

Spicy Chilli Mud Crab with Fried Mantou

Salted Egg Prawn with Curry Leaves

Wok-Fried Sambal Squid with Petai

Wok-Seared Black Pepper Beef Udon

Nyonya-Style Soy-Braised Pork Belly

Chinese-Style Sesame Chicken

Spicy Prawn Kueh Pie Tee
House-Made Chilli Sauce

Braised Tofu with Seasonal Mixed Vegetables

Nasi Goreng Pattaya

MAKE-YOUR-OWN NOODLE BOWL · NOODLES

Thick Rice Vermicelli, Thin Rice Vermicelli, Yellow Noodles, Kway Teow

SOUP BASE

Laksa Gravy, Prawn Broth

TOPPINGS

CHOICE OF LOCALLY FARMED VEGETABLES

Sea Prawn, Lobster Ball, Hard-Shell Clam, Purple Half-shell Scallop, Fish Ball, Fish Cake, Quail Egg, Beansprouts, Cabbage

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INTERNATIONAL SUNDAY BRUNCH BUFFET

TOPPINGS · CONTINUED

Xiao Bai Cai, Dou Miao, Nai Bai

CONDIMENTS

Sambal Chilli, Crispy Shallots

INDIAN SPECIALS

Kerala Prawn Curry

Lamb Rogan Josh

Aloo Matar

Saffron Pilaf Rice
Papadum, Mint Yoghurt

À LA MINUTE

Nyonya Durian Chendol

Sweet Corn, Red Beans, Gula Melaka, Attap Seeds

WARM CLASSICS

Raisin Bread & Butter Pudding

Portuguese Egg Tart

CAKES, TARTS & FLANS

Hazelnut Praline Feuilletine Cake

White Chocolate Pandan Coconut Cake

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INTERNATIONAL SUNDAY BRUNCH BUFFET

CAKES, TARTS & FLANS · CONTINUED

Earl Grey Raspberry Cake

Classic Cheesecake

White Chocolate Peanut Truffle Cake

Matcha Tiramisu with Azuki Red Bean Cake

Dark Chocolate Morello Cherry Cake

Strawberry Lavender Cake

Apple Tatin

Chocolate Pecan Tart

Orange Crème Brûlée

DESSERT SHOOTERS

Chocolate Raspberry Trifle

Gula Melaka Crème with Coconut Jelly

Vanilla Panna Cotta with Mixed Berries Compôte

CONFECTIONARY

Milk Chocolate Almonds

Sea Salt Caramel Almonds

Dark Chocolate Hazelnuts

Assorted Macarons

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INTERNATIONAL SUNDAY BRUNCH BUFFET

CONFECTIONARY · CONTINUED

Assorted Pralines and Cookies

ICE CREAM & SORBET

Chocolate

Vanilla

Strawberry

Matcha

Raspberry

CHOCOLATE FOUNTAIN

Strawberries, Vanilla Choux, Brownies, Cookies, Marshmallows

ASSORTMENT OF FRESH FRUITS

Assortment of Fresh Fruits

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Menu is subject to change without prior notice.

EXECUTIVE LUNCH BUFFET

Monday to Friday, 12.00 p.m. to 2.30 p.m.

PER ADULT · INCLUSIVE OF FREE-FLOWING COFFEE AND TEA	PER CHILD (SIX TO 11 YEARS OLD)
55*	27.50*

TO START · SEAFOOD ON ICE

Poached Sea Prawn

Green Mussel

Hard-shell Clam

Purple Half-shell Scallop

Kaffir Lime & Coriander Dip, Thousand Island Dip, Peri-peri Vinaigrette, Garlic Aioli, Lime Wedge, Lemon Wedge

SASHIMI

THREE TYPES DAILY ON A ROTATING BASIS

Salmon

Tuna

Tako

Torigai

Hamachi

Pickled Pink Ginger, Wasabi, Soy Sauce

D-I-Y SOBA STATION

Tofu, Chuka Hotate, Sweet Corn, Takuan, Scallion, Fragrant Soy Sauce

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EXECUTIVE LUNCH BUFFET

UNDER THE HEATING LAMP

Mixed Vegetable Tempura
Lemon & Miso Mayonnaise Dip

ARTISANAL BREAD

Baguette

Focaccia

Dark Rye

Multigrain

Assorted Bread Rolls

SALADS · COMPOUND SALADS

FOUR TYPES DAILY ON A ROTATING BASIS

Tomato Gazpacho Shooters with Basil Chiffonade, Olive Oil

Orecchiette Pasta Salad with Asparagus, Minty Green Peas, Sundried Tomatoes, Grated Parmesan

Spiced Pumpkin Salad with Arugula Crisps, Pomegranate, Pickled Onion, Balsamic Maple Dressing

Tropical Fruit Salad with Green Mango, Pineapple, Chilli & Lemongrass, Tamarind, Lemon & Grapefruit Vinegar

Smoked Duck Salad with King Oyster Mushroom, Black Fungus, Chilli Crisps

Grilled Sambal Prawn with Pomelo Chunks, Peanuts

HEALTHY SALAD BAR · BASE

Coral Lettuce, Romaine Lettuce, Arugula, Yellow Frissée

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EXECUTIVE LUNCH BUFFET

INGREDIENTS

Smoked Chicken, Quail Egg, Sea Prawn, Anchovies, Bacon Bits, Roasted Sweet Potato, Roasted Maple Pumpkin, Cucumber, Poached Baby Potato, Steamed Broccoli, Cherry Tomato

Sweet Corn, Red Onion, Capsicum, Olives, Artichoke, Piquillo Peppers, Croutons, Grated Parmesan

DRESSING

Classic Caesar, Wasabi Citrus, Honey Mustard, Sweet Orange Dip, Mango Ranch Dip

TOWN'S SIGNATURE SELECTION

TWO DAILY ON A ROTATING BASIS

Crispy Battered Fish
Crispy Shallots, Sweet Chilli Thai Dip

Crispy Pork Belly
Pickled Onions, Korean Gochujang & Sesame Furikake Aioli

Buffalo Wings with Asian Glaze
Toasted Sesame Seeds, Crushed Peanuts, Spicy Peanut Butter Dip

Roasted Spring Chicken with Sriracha & Soy Glaze
Pickled Mango Salad, Crispy Garlic

PASTA STATION

SERVED ON MONDAY, WEDNESDAY AND FRIDAY CHOICE OF PASTA

Black Pepper Beef Ragu Meatballs, Pecorino Shavings, Crispy Shallots

Spaghetti, Linguine, Penne

SIDES

Roasted Mixed Vegetables, Roasted Cajun Potatoes

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EXECUTIVE LUNCH BUFFET

CARVING STATION

SERVED ON TUESDAY AND THURSDAY

Roasted Striploin with Fresh Herbs and Garlic

SIDES

Roasted Mixed Vegetables, Roasted Cajun Potatoes

ASIAN DELIGHTS

SIX DAILY ON A ROTATING BASIS

Wok-fried Black Pepper Beef Fillet, Capsicum

Thai-style Pork Krapow, Holy Basil, Fish Sauce, Chilli

Szechuan-style Stir-fried Plant-based Tindle Chicken

Aromatic Teochew-style Braised Duck

Wok-tossed Sweet and Sour Clam

Steamed Barramundi Fillet, Superior Soy Sauce, Cilantro

Claypot Dragon's Beard Greens, Silver Sprouts, Garlic

Baby Napa Cabbage, Superior Gravy

Wok-fried Dry Hor Fun, Chicken, Seasonal Vegetables

Spicy Seafood Mee Goreng

MAKE-YOUR-OWN-NOODLE BOWL

Thick Rice Vermicelli, Thin Rice Vermicelli, Yellow Noodles

NOODLES

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EXECUTIVE LUNCH BUFFET

SOUP BASE

Laksa Gravy, Chicken Broth

TOPPINGS

Lobster Ball, Hard-shell Clam, Purple Half-shell Scallop, Fish Cake, Quail Egg, Beansprouts, Choy Sum, Chinese Cabbage

CONDIMENTS

Sambal Chilli, Green Chilli, Crispy Shallots

PERANAKAN CORNER · APPETISERS

Kueh Pie Tee
Prawn, Chilli Sauce, Coriander

SOUPS

ONE DAILY ON A ROTATING BASIS

Itek Tim
Salted Vegetable & Duck Soup

Masak O
Preserved Soya Bean Pork Ribs Soup

O' Teng
Nyonya Chicken & Potato Soup

HOT DISHES

THREE DAILY ON A ROTATING BASIS

Ayam Buah Keluak
Nyonya Chicken Curry, Black Nut

Nyonya Chap Chye
Braised Vegetables, Glass Noodles, Black Fungus

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EXECUTIVE LUNCH BUFFET

HOT DISHES · CONTINUED

Babi Pongteh
Braised Pork Belly, Fermented Soya Bean

Chicken Rendang
Chicken, Spices, Coconut

Udang Masak Lemak
Stir-fried Prawn, Aromatic Spices, Tumeric & Coconut Gravy

Mixed Seafood Devil's Curry

INDIAN SPECIALS

Fish Curry Masala

Dhal Tadka

ACCOMPANIMENTS

Biryani Rice, Mango Chutney

SWEET INDULGENCES · WARM LOCAL CLASSICS

ONE DAILY ON A ROTATING BASIS

Bubur Cha Cha

Bubur Terigu

Pulut Hitam

CAKES & TARTS

EIGHT DAILY ON A ROTATING BASIS

Fullerton Chocolate Cake

Fullerton Cheesecake

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EXECUTIVE LUNCH BUFFET

CAKES & TARTS · CONTINUED

Mango Shortcake

Mango Passion Coconut Cake

Strawberry Lavender Cake

Dark Chocolate Hazelnut Cake

Coconut Calamansi Cake

Vanilla Sponge with Miso Caramel & Banana Crème

Raspberry Lychee Bandung Cake

NYONYA SWEETS

Assorted Nonya Kueh

Durian Pengat Shooter

ICE CREAM

Chocolate

Vanilla

Strawberry

Raspberry Sorbet

ASSORTMENT OF FRESH FRUITS

Dragon Fruit

Pineapple

(P) Pork · (N) Nuts · (G) Gluten · (S) Seafood · (D) Dairy

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EXECUTIVE LUNCH BUFFET

ASSORTMENT OF FRESH FRUITS · CONTINUED

Watermelon

Rock Melon

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INTERNATIONAL LUNCH BUFFET

Saturday, 12.00 p.m. to 2.30 p.m.

PER ADULT · INCLUSIVE OF FREE-FLOW COFFEE AND TEA	PER CHILD (SIX TO 11 YEARS OLD)
78*	39*

TO START · SEAFOOD ON ICE

Poached Sea Prawn

Green Mussel

Babylon Snail

Hard-Shell Clam

Purple Half-Shell Scallop

Smoky Chilli Dip, Horseradish Sour Cream, Spicy Sweet & Sour Mango, Grain Mustard Plum Mayonnaise, Garlic Dill Yoghurt, Thousand Island, Lemon Wedge, Lime Wedge

SASHIMI

Salmon

Tuna

Octopus

SUSHI

California Maki

Spicy Tuna Maki

Furikake Maki

(P) Pork · (N) Nuts · (G) Gluten · (S) Seafood · (D) Dairy

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INTERNATIONAL LUNCH BUFFET

JAPANESE HOT SELECTION

Karē Chicken on Japanese Rice
Crispy Seaweed, Spring Onion

Squid Takoyaki, Mentaiko Mayonnaise
Bonito Flakes, Spring Onion

Prawn Tempura, Wasabi Mayonnaise

D-I-Y SOBA STATION

Wakame, Inari, Scallion, Fragrant Soy Sauce

HOUSE-CURED FISH

Salmon Gravlax

Cured Tuna with Yuzu Soy Sauce, Bonito

CHARCUTERIE

Beef Pastrami

Mortadella Bologna

Pork Salami

Spicy Chorizo

Cornichons, Green Olives, Kalamata Olives, Wholegrain Mustard, Silver Onion

ASSORTMENT OF EUROPEAN CHEESES

Fresh Strawberries and Grapes, Fresh Honeycomb,

Dried Apricots, Figs and Prunes, Plump Raisins,

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INTERNATIONAL LUNCH BUFFET

ASSORTMENT OF EUROPEAN CHEESES · CONTINUED

Almonds, Walnuts, Pecans, Cashews, Oat Crackers, Ritz Crackers,

Orange Marmalade, Berry Jam, Quince Paste

ANTIPASTI

Marinated Tarragon Mushrooms

Grilled Zucchini in Basil Olive Oil

Spiced Hummus with Paprika Dust

Garlic & Chilli Baba Ganoush

Marinated Eggplant Verde

Tomato Garlic Confit

Charred Marinated Asparagus

Pita Bread

Extra Virgin Olive Oil

SOUP

Wild Mushroom Velouté

Wholesome Chinese ABC Soup

ARTISANAL BREAD

Walnut Cranberry

Green Olive Gruyere

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INTERNATIONAL LUNCH BUFFET

ARTISANAL BREAD · CONTINUED

Sourdough

Baguette

Focaccia

Dark Rye

Multigrain

Assorted Bread Rolls

ON FOCACCIA

Tomato, Black Olive, Garlic, Basil, Chilli Flakes

SALAD · COMPOUND SALADS

Smoked Duck & King Oyster Mushroom Salad

Black Fungus, 'Lao Gan Ma' Chilli Crisps

Sambal Grilled Prawn Salad

Pomelo Salad, Crushed Peanuts

Spiced Pumpkin Salad

Pickled Onions, Arugula Crisps, Pomegranate, Balsamic Maple Dressing

Tropical Fruit Salad

Pineapple, Green Mango, Chilli, Lemongrass, Tamarind, Lemon & Grapefruit Vinegar

Orecchiette Pasta Salad

(P) Pork · (N) Nuts · (G) Gluten · (S) Seafood · (D) Dairy

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INTERNATIONAL LUNCH BUFFET

SALAD · COMPOUND SALADS · CONTINUED

Asparagus, Minted Green Peas, Sun-Dried Tomatoes, Grated Parmesan

SALAD BAR · BASE

Yellow Frisee, Arugula, Oak Lettuce, Coral Lettuce, Red Chicory

SUPPLEMENTS

Persian Spiced Gambas, Smoked Chicken, Quail Eggs, Bacon Bits, Anchovies, Roasted Maple Pumpkin, Baby Potato, Edamame, Broccoli, Cherry Tomato, Capsicum, Red Onion, Cucumber, Carrot, Artichoke, Kimchi, Beetroot, Sweet Corn, Peas

HOUSE-MADE PICKLES

Pineapple, Cherry, Rose Apple, Celery, Shallots, Cucumber, Radish, Quail Egg, Mushroom

GRAINS

Wild Rice with Pomegranate and Roasted Maple Pumpkin

Orzo with Black Olives and Citrus Chimichurri

Marinated Barley with Citrus Chickpeas and Marinated Peppers

DRESSINGS

House-Made Anchovy Caper Dressing, House-Made Mango Ranch, House-Made Plum Vinaigrette, House-Made Sweet Chilli Vinaigrette, Passion Fruit Citrus Mayonannise, Peri-Peri Dressing, Roasted Sesame, Classic Caesar, Honey Mustard, Italian Herbs

CARVING STATION

Slow-Roasted Lamb Leg

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INTERNATIONAL LUNCH BUFFET

CARVING STATION · CONTINUED

Pimento & Caper Chimichurri, House-Made Spice Blend

CONDIMENTS

Pommery Mustard, Dijon Mustard, Horseradish, Fleur de Sel

TOWN'S · TATER TOT POUTINE

American-Style
Chilli Con Carne, Cheese Curds, Sour Cream, Fresh Chives

Korean-Style
Shredded Beef Bulgogi, Kimchi Slaw, Crispy Nori

Thai-Style
Spicy Peanut Butter, Kaffir Lime, Thai Chilli, Crushed Peanuts

WESTERN DELIGHTS

Blackened Cajun Salmon

Maple Bacon Jam

Spicy Chorizo Orzo Casserole

Charred Broccoli Florets

Argentinean Spiced Spring Chicken

Tarragon Spinach Crème

SIDES

Roasted Pumpkin
Fennel Seeds

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INTERNATIONAL LUNCH BUFFET

SIDES · CONTINUED

Cauliflower
Mornay Sauce and Paprika Dust

Roasted Red Skin Potatoes
Garlic Confit, Rosemary

Charred Baby Romaine
Toasted Pine Nuts and Anchovy Vinaigrette

ASIAN DELIGHTS

Aromatic Teochew-Style Braised Duck

Wok-Fried Sambal Squid with Petai

Wok-Seared Black Pepper Beef Udon

Nyonya-Style Soy-Braised Pork Belly

Golden Wok-Fried Chicken
Tangy Lemon Sauce

Spicy Prawn Kueh Pie Tee
House-Made Chilli Sauce

Braised Tofu with Seasonal Mixed Vegetables

Nasi Goreng Pattaya

MAKE-YOUR-OWN NOODLE BOWL · NOODLES

Thick Rice Vermicelli, Thin Rice Vermicelli, Yellow Noodles, Kway Teow

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INTERNATIONAL LUNCH BUFFET

SOUP BASE

Laksa Gravy, Fish Ball Broth

TOPPINGS

CHOICE OF LOCALLY FARMED VEGETABLES

Sea Prawn, Lobster Ball, Hard-Shell Clam, Purple Half-shell Scallop, Fish Ball, Fish Cake, Quail Egg, Beansprouts, Cabbage

Xiao Bai Cai, Dou Miao, Nai Bai

CONDIMENTS

Sambal Chilli, Crispy Shallots

INDIAN SPECIALS

Kerala Prawn Curry

Masala Butter Chicken

Aloo Matar

Saffron Pilaf Rice
Papadum, Mint Yoghurt

À LA MINUTE

Nyonya Durian Chendol

Sweet Corn, Red Beans, Gula Melaka, Attap Seeds

WARM CLASSICS

Raisin Bread & Butter Pudding

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INTERNATIONAL LUNCH BUFFET

WARM CLASSICS · CONTINUED

Portuguese Egg Tart

CAKES, TARTS & FLANS

Hazelnut Praline Feuilletine Cake

White Chocolate Pandan Coconut Cake

Dark Chocolate Morello Cherry Cake

Earl Grey Raspberry Cake

Classic Cheesecake

Chocolate Pecan Tart

Apple Tatin

Orange Crème Brûlée

DESSERT SHOOTERS

Vanilla Panna Cotta with Mixed Berries Compôte

Gula Melaka Crème with Coconut Jelly

CONFECTIONARY

Milk Chocolate Almonds

Sea Salt Caramel Almonds

Dark Chocolate Hazelnuts

Assorted Macarons

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INTERNATIONAL LUNCH BUFFET

CONFECTIONARY · CONTINUED

Assorted Pralines and Cookies

ICE CREAM & SORBET

Chocolate

Vanilla

Strawberry

Matcha

Raspberry

CHOCOLATE FOUNTAIN

Strawberries, Vanilla Choux, Brownies, Cookies, Marshmallows

ASSORTMENT OF FRESH FRUITS

Assortment of Fresh Fruits

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BEVERAGE MENU

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

Tropicano Breeze — 24
Bombay Sapphire Gin, Grapefruit Juice, Pineapple Juice, Soda Water, Pomegranate Syrup

Aperol Spritz — 26
Aperol, Prosecco, Soda

Classic Margarita — 28
Patrón Silver Tequila, Triple Sec, Lime Juice

Lychee Martini — 26
Grey Goose Vodka, Lychee Liqueur, Lychee

BEER

	HALF PINT · FULL PINT · BOTTLE
Specific Gravity Classic IPA Singapore	23 bottle
Specific Gravity Wheat Beer Singapore	23 bottle
Asahi Extra Dry Japan	19 bottle
Corona Mexico	19 bottle
Tiger Singapore	17 half pint · 22 full pint
Heineken Netherlands	18 half pint · 23 full pint

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BEVERAGE MENU

SPIRITS

	45 ML · BOTTLE
Bombay Sapphire Gin	22 · 240
Grey Goose Vodka	22 · 320
Patrón Silver Tequila	24 · 380
Aberfeldy 12 Years Whisky	24 · 380
Bacardí Carta Blanca Rum	20 · 200

CHAMPAGNE & SPARKLING

	GLASS · BOTTLE
Veuve Clicquot Yellow Label Brut NV Champagne, France	35 · 158
Bottega Millesimato Brut, Prosecco Veneto, Italy	24 · 98

ROSÉ

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

WHITE WINE

	GLASS · BOTTLE
Craggy Range, 'Te Muna', Sauvignon Blanc Martinborough, New Zealand	24 · 98
Pighin, Pinot Grigio Friuli-Venezia Guilia, Italy	25 · 120
Schieferkopf, Riesling Baden, Germany	26 · 125
Jean Pierre et Alexandre Ellevin, Chablis Burgundy, France	29 · 130

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BEVERAGE MENU

RED WINE — GLASS · BOTTLE

Alamos by Cantena, 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

WELLNESS BLENDS

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

Immunity Flux — 14
Watermelon, Ginger, Turmeric

AROMATIC & HERBAL TEAS — HOT · ICED

HOUSE-BREWED SPECIALITY

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

GREEN TEA

Sencha Meicha | Jasmine Tea — 12 hot · 14 iced

BLACK TEA

Royal Darjeeling | Earl Grey — 12 hot · 14 iced

English Breakfast — 12 hot · 14 iced

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BEVERAGE MENU

HERBAL INFUSION

Chamomile | Moroccan Mint	12 hot · 14 iced

COFFEE & CO

HOT · ICED

Fullerton Blend | Decaffeinated	10 hot · 12 iced
Latte | Cappuccino	12 hot · 14 iced
Chocolate | Mocha	13 hot · 14 iced
Espresso	9 single · 11 double
Macchiato	11 single · 12 double

Add 1 for dairy milk alternative: Almond • Soy • Oat*

JUICES

12 PER GLASS

FRESHLY SQUEEZED

Green Apple | Orange	12

CHILLED

Lime | Pineapple | Mango | Cranberry | Pink Guava	12

SOFT DRINKS

12 PER GLASS

Coke | Coke Zero | Coke Light | Sprite | Tonic Water | Soda Water | Ginger Ale	12

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