



LUNAR DELIGHTS LUNCH BUFFET

26 January to 3 March 2026, excluding 16 to 19 February
Monday to Saturday, 12.00 p.m. to 2.30 p.m.

68* per adult, 34* per child (six to 11 years old),
inclusive of free-flow chilled juices, coffee, and tea

**Prices are stated in Singapore dollars, subject to service charge and prevailing taxes.*

TO START

POACHED SEAFOOD ON ICE

Baby Crawfish • Green-Lipped Mussel

Sea Prawn • Hard-Shell Clam

*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 • Ark Clam

JAPANESE APPETISERS

Chuka Kuraage • Chuka Hotate

COLD SOBA STATION

*Sakura Ebi, Tofu, Wakame, Takuan, Shibazuke Pickles,
Scallions, Fragrant Soy Sauce*

JAPANESE HOT SELECTION

Kakiage

Vegetable Tempura, Hot & Spicy Sesame Dip

UNDER THE HEATING LAMP

ON A ROTATING BASIS

Glazed Roast Spring Chicken

Toasted Fennel, Cumin, Coriander, Chilli, Lime, Crispy Shallots

Asian-Inspired Buffalo Salmon

Tangy Sambal Oelek

Kueh Pie Tee

Prawns, House-Made Chilli Sauce, Coriander

Crispy Fried Chicken Ngoh Hiong Roll

Crispy Fried 'Money Bag'

Chicken Bak Kwa

CHARCUTERIE

Beef Pastrami • Salami Milano

Mortadella • Rosette • Chorizo

Cornichons, Caper Berries, Dijon Mustard, Creamy Horseradish

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

Pita Bread • Extra Virgin Olive Oil

SALAD

Chinese New Year Caesar 'Rojak'

LIVE STATION

Grilled Chicken Bak Kwa, Glazed Unagi, Poached Sea Prawn, Crispy Anchovy, Crispy Prawn Cracker, Fried Tofu, Fried Tempeh, Baby Romaine Lettuce, Quail Egg, Grated Parmesan, Croutons, Asian-Inspired Caesar Dressing (Shrimp Paste & Sweet Soy)

'FLAVOURS OF ASIA' COMPOUND SALADS

'Shao Xing' Mala Spiced Beef & Black Fungus Salad

Shallot Rings, Shaved Cucumber, Spring Onion, Mala Peanut Sauce

Roast Duck & Pickled Mango Salad

Coriander Cress, Shaved Fennel, Roasted Chilli & Garlic Dressing

Mixed Seafood Salad

Sea Prawns, Squid Rings, Mussels, Charred Leeks and Kaffir Lime, Tangy Sesame & Ginger Shoyu Dressing

Fried Tofu & Tempeh Salad

Green Mango Shreds, Julienne Chilli, Tangy-Sweet Lemongrass Dressing

SALAD BAR

BASE

Yellow Frisee, Arugula, Locally Farmed Lettuce, Oak Lettuce, Coral Lettuce, Crystal Lettuce

SUPPLEMENTS

Smoked Duck, Smoked Chicken, Roasted Butternut Squash, Daikon, Baby Potato, Pumpkin, 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, Tangy Garbanzo with Barley and Tarragon Charred Corn

DRESSINGS

House-Made Maple Bacon Caper Dressing, House-Made Mango Ranch, House-Made Plum Vinaigrette, House-Made Sweet Chilli Vinaigrette, Mandarin Orange Mayonnaise, Roasted Sesame, Creamy Balsamic, Honey Mustard, Thousand Island



SOUP

ONE DAILY, ON A ROTATING BASIS

Winter Melon with Red Dates & Goji Berry Soup

Old Cucumber & Dried Cuttlefish Soup

Lotus Root & Pork Ribs Soup

EAST-WEST BREAD COUNTER

Chicken Bak Kwa Loaf • Chicken Floss Bun • Peanut Butter Bun

Desiccated Coconut Bun • Rainbow Margarine Kaya Bread

Green Olive Gruyere • Walnut Cranberry • Sourdough

Multigrain • Dark Rye • Baguette • Assorted Bread Rolls

CARVING STATION

Orange-Brined Sakura Chicken

With Char Siu Glaze, Vanilla, Wholegrain Mustard Cream Sauce

CHINESE ROAST CABINET

Pork Char Siu • Crackling Pork Belly • Roast Duck

Poached Chicken • Fragrant Chicken Rice

Dark Soy Sauce, Chilli Sauce, Ginger Paste, Fresh Cucumber

TOWN'S LUNCH SPECIAL

MONDAY, WEDNESDAY, FRIDAY, SATURDAY

Kurobuta Pork Belly Kong Bak Pau

Radish-Carrot Slaw, Roasted Chilli and Garlic, Fresh Coriander

TUESDAY, THURSDAY

Asian Chimichurri Beef Striploin

Cumin, Fennel

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

LOCAL CHINESE FAVOURITES

Wok-Fried Beef Fillet, Leek, Oyster Sauce
Braised Pork Trotter, Fermented Red Bean Curd
Gong Bao Chicken, Dried Chilli, Roasted Cashew Nuts
Steamed Broccoli with Black Moss, Garlic Sauce
Braised Ee-Fu Noodles, Chives, Beansprouts
X.O. Sauce Fried Rice, Prawns, Vegetables

MAKE-YOUR-OWN NOODLE BOWL

CHOICE OF NOODLES

Thick Rice Vermicelli, Thin Rice Vermicelli, Yellow Noodles

CHOICE OF TOPPINGS

Sea Prawn, Lobster Ball, Hard-Shell Clam,
Fish Cake, Quail Egg, Beansprouts, Cabbage

CHOICE OF LOCALLY FARMED VEGETABLES

Xiao Bai Cai, Dou Miao

CHOICE OF SOUP BASE

Laksa Broth, Prawn Broth

CONDIMENTS

Sambal Chilli, Red Chilli, Fried Shallots

INDIAN SPECIALS

Chicken Korma

Chicken, Roasted Cumin and Coriander

Dhal Tadka

Braised Yellow Lentils, Curry Leaves, Mustard

Palak Paneer

Cottage Cheese, Spiced Spinach Cream Sauce

Fragrant Tomato Basmati

Spiced Tomato, Aromatics, Plump Raisins, Roasted Cashew

Naan • Papadum Basket

Cucumber Raita, Mango Chutney, Pachranga Pickles



SWEET INDULGENCES

DESSERT SOUPS

Peanut and Sesame Glutinous Rice Balls in
Sweet Red Bean Soup

Chilled Sea Coconut Jelly with Honey

WHOLE CAKES

The Fullerton Signature Kueh Lapis

The Fullerton Heritage Chocolate Cake

Mango & Passion Fruit Entremet

‘Fortune in Full Bloom’ Entremet

Orange Butter Upside-Down Cake

Banana Walnut Pound Cake

Red Velvet Swiss Roll • Strawberry Shortcake

Ondeh Ondeh Cake • Pandan Chiffon Cake

PETITE TREATS

Osmanthus Jelly • ‘Koi Fish’ Jelly • Portuguese Egg Tart

Kueh Bangkit • Pineapple Tart • Love Letter

ICE CREAM & SORBET

Orange • Pineapple • Chocolate • Vanilla

CHOCOLATE FOUNTAIN

Strawberries, Cookies, Marshmallows, Chocolate Wafers