



REUNION DINNER BUFFET

16 February 2026

1st seating: 5.00 p.m. to 7.30 p.m. | **2nd seating:** 8.00 p.m. to 10.30 p.m.

128* per adult, 64* 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

SERVED TO EACH TABLE

Yu Sheng Platter

Smoked Salmon, Crispy Salmon Skin, Crispy Crabsticks,
Traditional Condiments

Crispy Fried Whole Barramundi

Tamarind Soy Glaze, Tangy Passion Fruit Sauce, Sweet Chilli Sauce,
Turnip, Carrot, Crushed Peanuts

POACHED SEAFOOD ON ICE

Boston Lobster • Alaskan King Crab Leg • Snow Crab Leg

Baby Crawfish • 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 • Scallop

SUSHI AND JAPANESE APPETISERS

Assorted Nigiri • Crispy Soft-Shell Crab Roll

Chuka Kuraage • Chuka Hotate • Chuka Wakame

COLD SOBA STATION

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

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

JAPANESE HOT SELECTION

Karē Chicken

Japanese Curry Chicken, Japanese Rice

Kakiage

Vegetable Tempura, Japanese Rice

HOUSE-CURED FISH

Soy & Asian Chimichurri Cured Tuna

Organic Osmanthus Cured Tuna

UNDER THE HEATING LAMP

Crispy Kataifi Prawn

Ginger-Miso Dip

Grilled Squid Skewer

Nyonya Chilli Glaze

Pan-Fried Seafood Gyoza

Black Vinegar, Shredded Ginger

CHARCUTERIE

Whole Prosciutto Ham on Stand • Salami Milano

Beef Pastrami • 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

Marinated Eggplant Verde

Spiced Hummus with Paprika Dust

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

Chargrilled Unagi Salad

Roasted Bell Peppers, Edamame Beans, Nori Furikake

Mixed Seafood Salad

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

Smoked Chicken & Mandarin Orange Salad

Candied Walnut, Haricots Verts, Toasted Pine Nuts, Maple-Plum Vinaigrette

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

Fresh Sea Prawn, Smoked Duck, Smoked Chicken, Marinated Black Mussel, 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

Double-Boiled Superior Soup

Fish Maw, Baby Abalone, Lotus Root, Morel Mushrooms, Bamboo Fungus

EAST-WEST BREAD COUNTER

Chicken Bak Kwa Loaf • Chicken Floss Bun

Desiccated Coconut Bun • Peanut Butter Bun

Rainbow Margarine Kaya Bread

Green Olive Gruyere • Walnut Cranberry

Sourdough • Multigrain • Dark Rye

Baguette • Assorted Bread Rolls

STEAMER BASKET

Laksa Chicken Bao • Charcoal Liu Sha Bao

CHINESE ROAST CABINET

Suckling Pig • Crackling Pork Belly

Pork Char Siu • Roast Duck • Poached Chicken

Fragrant Chicken Rice

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

CARVING STATION

Hoisin-Glazed Angus Beef Prime Rib

With Spring Onion & Coriander-Scented Yorkshire Pudding

Spiced Sriracha Soy-Glazed Salmon Mosaic

With Dehydrated Kombu-Nori Crust, Asian-Inspired Verde

DO-IT-YOURSELF COUNTER

Kurobuta Pork Belly Kong Bak Pau

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

FRESHLY PREPARED TO ORDER

LIVE STATIONS

Wok-Fried Gong Bao Bullfrog Leg, Locally Farmed

Hakka Taro Abacus Seeds, Goji Berries, Pickled Vegetables,
Fried Dough Fritter, Lao Gan Ma Chilli Oil

Town's Signature Laksa with Boston Lobster

Thick Rice Vermicelli, Spicy Aromatic Coconut Broth,
Fish Cake, Quail Egg, Beansprouts, Bean Curd Puff, Laksa Leaf

LOCAL CHINESE FAVOURITES

Wok-Fried Chilli Crab with Golden Mantou

Sautéed Scallops and Garden Greens with
Black Moss and Garlic Sauce

Drunken Prawn in Herbal Broth

Braised Sea Cucumber with Pork Belly

Deep-Fried Prawn Paste Chicken Wing

Braised Ee-Fu Noodles Black Truffle with
Mushroom Duet

X.O. Sauce Fried Rice with Prawns and Vegetables

INDIAN SPECIALS

Tikka Kadai

Marinated Lamb Rib, Traditional Indian Spices

Kerala Prawn Masala

Prawns, Spicy Coconut Curry

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

Lemon Pound Cake

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