



LUNAR DELIGHTS DINNER BUFFET

30 January to 28 February 2026
Friday & Saturday, 6.30 p.m. to 10.00 p.m.

108* per adult, 54* 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

Boston Lobster • Snow Crab Leg • Green-Lipped Mussel

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 • Ark Clam

SUSHI AND JAPANESE APPETISERS

Assorted Nigiri and Maki • Chuka Kuraage • Chuka Hotate

COLD SOBA STATION

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

RAMEN STATION

*Poached Seafood, Onsen Egg, Local Greens, Japanese Mushroom, Beansprouts,
Tofu Puffs, Japanese Chilli Oil, Togarashi, Spring Onion, Seafood Broth*

JAPANESE HOT SELECTION

Kakiage

Vegetable Tempura, Hot & Spicy Sesame Dip

Takoyaki

Squid, Hot & Spicy Sesame Dip

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

HOUSE-CURED FISH

Soy & Asian Chimichurri Cured Tuna

Organic Osmanthus Cured Tuna

CHARCUTERIE

Prosciutto • Beef Pastrami • Mortadella

Salami Milano • Chicken Ham • 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

UNDER THE HEATING LAMP

Asian-Inspired Buffalo Salmon

Tangy Sambal Oelek

Pan-Fried Seafood Gyoza

Black Vinegar, Ginger

Crispy Fried 'Money Bag' • Chicken Bak Kwa

SOUP

ONE DAILY, ON A ROTATING BASIS

Lotus Root & Pork Ribs Soup

Crabmeat and Corn Egg Drop Soup

SALAD

Chinese New Year Caesar 'Rojak'

LIVE STATION

Grilled Chicken Bak Kwa, 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

Poached Chicken & Kimchi Salad
Charred Corn, Coriander Cress, Cashews, Lime, Soy & Sesame Dressing

Asian-Inspired Creamy Potato Salad
Red Potatoes, Purple Radicchio, Pickled Onion,
Chopped Chives, Barbecue Hoisin 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 Sweet Chilli Vinaigrette
House-Made Plum Vinaigrette
House-Made Mango Ranch

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

DO-IT-YOURSELF COUNTER

Kurobuta Pork Belly Kong Bak Pau

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

Kueh Pie Tee

Fresh Prawn, Smoked Duck, House-Made Chilli Sauce, Fresh Coriander

CARVING STATION

Premium Scotch Fillet

House-Made Chilli Mustard Dry Rub, Green Peppercorn Sauce

SIDES

Roasted Potatoes, Rosemary • Cauliflower Mornay, Nutmeg Dust

Roasted Root Vegetables, Thyme, Cajun Spices

CHINESE ROAST CABINET

Pork Char Siu • Crackling Pork Belly

Roast Duck • Roast Chicken

Fragrant Chicken Rice

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

PERANAKAN CORNER

Ayam Masak Merah

Chicken in Spicy Tomato Gravy

Babi Pongteh

Braised Pork Belly in Sweet Dark Soya Sauce

Sayur Lemak Nyonya

Braised Vegetables in Coconut Broth with Dried Shrimp

LOCAL CHINESE FAVOURITES

Spicy Black Pepper Mud Crab with Fried Mantou
Wok-Fried Beef Fillet with Leek and Oyster Sauce
Braised Pork Trotter with Fermented Red Bean Curd
Gong Bao Chicken with Crispy Cashew Nuts
Steamed Broccoli with Black Moss and Garlic Sauce
Braised Ee-Fu Noodles with Chives and Beansprouts
X.O. Sauce Fried Rice with Prawns and Vegetables

MAKE-YOUR-OWN NOODLE BOWL

CHOICE OF NOODLES

Thick Rice Vermicelli, Thin Rice Vermicelli, Yellow Noodles

CHOICE OF TOPPINGS

Slipper Lobster, 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

Kerala Prawn Masala

Prawn, Methi Curry

Butter Chicken

Spiced Yoghurt Chicken, Methi, Butter

Palak Paneer

Cottage Cheese, Spiced Spinach Cream Sauce

Fragrant Tomato Basmati

Spiced Tomato, Aromatics, Plump Raisins, Roasted Cashew

Papadum Basket • Mango Chutney



SWEET INDULGENCES

DESSERT SOUPS

Peanut and Sesame Glutinous Rice Balls in
Sweet Red Bean Soup

Chilled Sea Coconut Jelly with Honey

Bubur Terigu

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

PERANAKAN TREATS

Durian Pengat Shooter • Assorted Nyonya Kueh

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