



# EXECUTIVE LUNCH BUFFET

Monday to Friday

12.00 p.m. to 2.30 p.m.

55\* per adult, 27.50\* per child (six to 11 years of age),  
inclusive of free-flowing coffee and tea

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

## 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*

### UNDER THE HEATING LAMP

Mixed Vegetable Tempura

*Lemon & Miso Mayonnaise Dip*

### ARTISANAL BREAD

Baguette • Focaccia • Dark Rye

Multigrain • Assorted Bread Rolls

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

## 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 Frisée

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*

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## PASTA STATION

SERVED ON MONDAY, WEDNESDAY AND FRIDAY

Black Pepper Beef Ragu Meatballs,  
Pecorino Shavings, Crispy Shallots

CHOICE OF PASTA  
Spaghetti, Linguine, Penne

SIDES  
Roasted Mixed Vegetables, Roasted Cajun Potatoes

## 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

NOODLES  
Thick Rice Vermicelli, Thin Rice Vermicelli, Yellow Noodles

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

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## 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*

#### 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

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 • Watermelon • Rock Melon