





THE COURTYARD

À LA CARTE MENU

SALADS & STARTERS

Heirloom Tomatoes & Burrata     26
Marinated olives, capers, house-made basil pesto, macadamia, fleur de sel, avocado oil

Cavenagh Salad     28
Romaine lettuce, crackling pork skin, poached prawns, quail egg, confit tomato, croutons, pumpkin seeds, artichokes, grated parmesan, classic Caesar dressing, hazelnut oil

Chicken Pomelo Salad   24
House-made chilli dressing, cilantro, crispy shallots & garlic, roasted peanuts, lime wedge

Pork Liver Pâté     20
Quince jelly, cornichons, toasted sourdough, Maldon salt

Stuffed Boneless Chicken Wings    18
Truffle mousseline, Chilean merkén spices, smoked chilli aioli

Wok-fried King Prawn   24
Thai green mango salad, tangy plum sauce, crushed peanuts, coriander

Vegan Crab-less Cake    16
Avocado, tomatillo, sweet sour mango dip

Singapore Satay – Choice of Chicken or Beef   19
Ketupat, cucumber, onion, pineapple purée, spicy peanut sauce

SOUPS

Assorted Mushrooms Velouté    20
Mushroom fricassee, truffle oil, fresh parsley, croutons




Herbal Black Chicken Soup  18
Abalone mushroom, rice wine

LOCAL FAVOURITES

Hainanese Chicken Rice – Choice of Chicken Breast or Drumstick  28
Slow-poached chicken, fragrant rice, clear chicken broth, classic condiments

Lobster Nasi Lemak    50
Wok-tossed bamboo lobster, sambal onion, hard-boiled egg, cucumber, fried anchovies, peanuts, emping crackers, achar, fragrant coconut rice

Nasi Goreng Kampung    29
Indonesian-style fried rice, chicken satay, chicken drumlet, fried egg, choy sum, chilli paste, fried anchovies, emping crackers, achar



Bak Kut Teh    37
Fragrant peppery pork ribs broth, jasmine rice, braised peanuts, crisp dough fritter

Wagyu Beef Rendang   38
Slow-cooked wagyu beef in aromatic traditional coconut gravy, jasmine rice, crackers

Asian-style Barramundi Fillet   28
Locally farmed barramundi, crispy garlic, leek soy sauce, Asian greens, jalapeno, jasmine rice

Town Signature Singapore Laksa    24
Thick rice vermicelli, spicy aromatic coconut broth, fresh sea prawn, fishcake, quail egg, beansprouts, bean curd puff



King Prawn Hokkien Mee    34
Braised rice vermicelli & yellow noodles, squid, prawn, pork belly, fishcake, Chinese chives, beansprouts, flavourful pork broth, crispy pork lard, calamansi



Seafood Mee Goreng   31
Stir-fried yellow noodles, king prawn, squid, mussel, fishcake, beansprouts, choy sum, bean curd, house-made spicy sauce

Seafood Char Kway Teow    24
Wok-tossed flat rice noodles, squid, prawn, pork belly, crispy pork lard, fishcake, beansprouts, chives, chef's special soy sauce

Town Bak Chor Mee    30
Flat egg noodles, meatballs, minced pork, pork liver, braised mushrooms, crispy sole fish, lettuce, crispy pork lard, chilli



Hor Fun – Choice of Seafood or Beef  33
Wok-fried flat rice noodles, choy sum, Chinese mushrooms, light egg gravy

Wonton Noodles   26
Egg noodles, pork & shrimp dumplings, vegetables, roasted pork char siew




Mapo Tofu   20
Impossible meat, silken tofu, fermented broad beans, plant-based chicken, jasmine rice

CLASSIC INDIAN

SERVED WITH PAPADUM AND PICKLED PACHRANGA

Gosht Rogan Josh    32
Tender mutton, traditional spices, butter naan

Murgh Tikka Masala    30
Boneless chicken thigh, rich cashew & tomato gravy, butter naan

Dhaba Dal Tadka    26
Yellow lentil curry, cumin, garlic, green chilli, biryani rice

WESTERN CLASSICS

SERVED WITH A CHOICE OF SIDE DISH AND SAUCE
















28 Premium Black Angus Ribeye Steak (350g) 50

50 Sous Vide Kurobuta Pork Belly (320g) 42

Honey-glazed Half Spring Chicken (300g) 34

29 Norwegian Salmon Steak (250g) 40

Barramundi Fillet (200g) 38

37 Choice of one sauce:
Black garlic confit jus   | Red wine sauce   | Yakiniiku   
Vanilla hoisin   | Miso sesame    | Blood orange sauce   

38 Choice of one side:
Truffle mashed potato    | Soy ponzu napa cabbage & bacon  
Mixed lettuce, cherry tomatoes & goma dressing    | French fries  
Organic wild pilaf rice, cranberries & herbs  | Grilled cajun broccoli 

28 Beer-battered Fish & Chips   34
Crispy deep-fried halibut fillet, tartar sauce, lemon wedge, malt vinegar

BURGERS & SANDWICHES




SERVED WITH MESCLUN SALAD AND FRIES

31 Grilled Angus Beef Burger    40
220g patty seasoned with house-made chermoula spices, bacon, fried egg, truffle nacho cheese, lettuce, tomato, onions, marmalade, house-made charcoal bun

31 Impossible Burger    36
220g plant-based patty seasoned with house-made chermoula spices, smoky eggplant, lettuce, tomato, orange aioli, house-made charcoal bun

30 Crispy Chicken Katsu Burger   28
Smoky aioli, julienne cabbage, pickled mango & sour plum, house-made nori bun



33 Open-faced Roast Beef Sandwich   32
Brie, sauerkraut, lettuce, tomato, honey mustard, sourdough




26 Club Sandwich    28
Smoked turkey ham, bacon, egg omelette, lettuce, tomato, toasted white bread, mustard mayonnaise

PASTA

CHOICE OF SPAGHETTI, LINGUINE, PENNE

32 Black Truffle Mushroom Cream    30
Assorted mushrooms, sous vide egg, garlic, onion

30 Beef Bolognese   30
Slow-cooked beef ragout in tomato sauce, fresh parsley

Basil Pomodoro    24
Cherry tomatoes, fresh basil, grated parmesan

DESSERTS

Fullerton Signature Chocolate Cake
Rich chocolate ganache & chiffon, mixed wild berries

16  

Calamansi Tart

Vanilla sablé breton, silky calamansi curd, coconut chantilly, citrus gel

16  

Cho-Co-La Symphony

Hazelnut joconde, manjari chocolate mousse, gianduia crème, raspberry

16   

Local Kopi Tiramisu

Mascarpone crème, ladyfingers, kueh lapis crunch

14  

Pandan Crème Brûlée

Coconut biscuit, mango passion

14 

 VEGETARIAN  CONTAINS NUTS  CONTAINS DAIRY  CONTAINS GLUTEN  CONTAINS PORK

PRICES ARE LISTED IN SINGAPORE DOLLARS. SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES. MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

