

# In-room Dining

Each dish is prepared by our Chefs upon order. Enjoy!

## BREAKFAST CLASSICS

### SET A SCRAMBLED EGGS 🍳🐷

Chicken Chipolata, Pork Bacon, Hash Brown, Baked Beans, Confit Tomato, Sautéed Local Mushroom, Vegetables

### SET B SUNNY-SIDE-UP EGGS 🍳🐷

Chicken Chipolata, Pork Bacon, Hash Brown, Baked Beans, Confit Tomato, Sautéed Local Mushroom, Vegetables

### SET C POACHED EGGS BENEDICT 🍳🥛🐷

CHOICE: SMOKED SALMON OR PARIS HAM

Hash Brown, Confit Tomato, Baked Beans, English Muffin, Sautéed Local Mushroom, Vegetables

### SET D HEALTHIER CHOICE 🍳🌿

Scrambled Egg White, Baked Beans, Hash Brown, Confit Tomato, Sautéed Local Mushroom, Vegetables, Local Kale, Avocado

### SET E BUTTERMILK WAFFLES 🍳🥛🌿

Berry Compôte, Maple Syrup, Whipped Cream

### SET F PANCAKES 🍳🥛🌿

Vanilla Pancake, Berry Compôte, Maple Syrup

### SET G VEGAN TOAST 🍳🌿

Chickpea Hummus, Beetroot, Roasted Mushrooms, Sourdough, Hash Brown, Confit Tomato, Baked Beans

## LOCAL DELIGHTS

### SET H NASI LEMAK 🍛🥛🐟

Crispy Chicken Wing, Sunny-side-up Egg, Prawn Sambal, Peanuts, Fried Anchovy, Local Cucumber, Coconut Milk & Pandan-scented Rice

### SET I LAKSA 🍛🥛🐟

Rice Vermicelli, Spicy Coconut Gravy, Prawns, Local Quail Eggs, Fish Cake, Bean Curd Puff, Local Cucumber, Kesom Leaf

### SET J ROTI PRATA 🍛🥛🌿

Pan-fried Flat Bread, Chicken Curry, Vegetable Sambar

### SET K CHICKEN CONGEE 🍛🥛🐟

Crispy Vermicelli, Dough Cruller, Scallions, Crispy Shallot

### SET L SEAFOOD CONGEE 🍛🥛🐟

Swimmer Crab Meat, Prawn, Fish, Crispy Vermicelli, Dough Cruller, Scallions, Crispy Shallot

### SET M VEGETARIAN WOK-FRIED VERMICELLI 🍛🌿

Wok-fried Vermicelli, Seasonal Vegetables, Mushroom, Crispy Bean Curd Skin

## ACCOMPANIMENTS

### ARTISANAL PASTRY BASKET 🍞🥛

Croissant, Danish Pastry, Muffin

### YOGHURT 🥛

Plain | Apricot | Blueberry | Strawberry

### SEASONAL FRUIT

Freshly Sliced Assorted Fruit Platter

### JUICE

Apple | Cranberry | Orange | Pineapple

### HOT BEVERAGE

Espresso | Coffee | Cappuccino

Latte | Macchiato | Mocha

English Breakfast | Earl Grey

Darjeeling | Green Tea | Jasmine

Mint | Chamomile

### MILK

Fresh | Low-fat | Soy | Oat | Almond

OUR MENU USES ONLY CAGE-FREE EGGS.

🌿 Vegetarian 🐷 Contains Pork 🥛 Contains Dairy 🍳 Contains Egg 🍛 Contains Nuts 🍛 Contains Gluten 🍷 Contains Alcohol 🐟 Contains Seafood

Our staff will be pleased to assist with dietary requirements. Menu is subject to change without prior notice.

# In-room Dining




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THE FULLERTON BAY HOTEL  
SINGAPORE

## STARTERS

- ONION SOUP 24**   
Beef Stock, Caramelised Onions, Gruyère, Sourdough
- MUSHROOM VELOUTÉ 26**   
White Truffle Oil, Mushroom Duxelles, Local Oyster Mushrooms, Herb Croutons
- BEETROOT AND ORANGE SALAD 24**   
Local Lettuce, Endives, Orange, Beetroot, Organic Quinoa, Raspberry Vinaigrette
- ADD SMOKED DUCK +8**
- CAESAR SALAD 26**   
Local Lettuce, Poached Cage-free Egg, Bacon, Shaved Parmesan, Anchovies, Croutons, Caesar Dressing
- ADD CHARRED CHICKEN BREAST +5**
- ADD GRILLED PRAWNS (6 PIECES) +12** 
- ADD SMOKED SALMON +8** 

## VEGETARIAN

- IMPOSSIBLE™ BURGER 32**   
Plant-based Patty, Caramelised Onions, Cheese, Vegan Aioli, Local Lettuce, Pommes Frites, Salad
- OMNI CRAB CAKES 26**   
Mango Salsa, Avocado
- FETTUCINE PESTO 25**   
Fettuccine, Local Fresh Basil Pesto, Pine Nuts, Aged Parmesan, Extra Virgin Olive Oil
- VEGAN FRIED RICE 20**   
Mushroom, Tindle Vegan Meat, Asparagus, Bean Curd Skin, Jasmine Rice

### CONSCIOUS CHOICES ~

In line with our sustainability efforts, we offer a selection of responsibly sourced seafood, cage-free eggs, and locally grown greens. Our dishes also showcase freshly grown herbs from our very own Fullerton Farm, whenever possible.


## WESTERN

- BLACK ONYX TENDERLOIN 98**   
Pomme Purée, Asparagus, Vine Tomatoes, Red Wine Sauce, Local Rosemary
- AUSTRALIAN KIDMAN STRIPLOIN 48**   
Pomme Purée, Asparagus, Vine Tomatoes, Red Wine Sauce, Local Rosemary
- TEMASEK SEA BASS 45**   
Fennel Tomato Salad, Lemon Vierge
- LOBSTER ROLL 43**   
Boston Lobster, Lime, Espelette, Local Coral Lettuce, Celeriac Remoulade, Pommes Frites
- BEEF BURGER 42**   
Angus Patty, Argentinian Spice, Pickled Cabbage, Mustard Seeds, Cheese Ranch, Pommes Frites
- GRILLED STEAK SANDWICH 42**   
Carbon-neutral Angus Striploin, Cage-free Egg, Horseradish, Ponzu Mayonnaise, Pommes Frites
- CLUB SANDWICH 32**   
Turkey Ham, Cage-Free Egg, Bacon, Local Lettuce, Tomato, Mustard Mayonnaise, Pommes Frites
- SPAGHETTI GRANCHIO 42**   
Spaghetti, Jumbo Crab Lump, Aurora Sauce, Local Oregano, White Wine
- PENNE CARBONARA AMERICAINE 32**   
Penne, Streaky Bacon, Cream, Sous Vide Cage-Free Egg, Pecorino
- BEEF BOLOGNESE 31**   
Spaghetti, Beef Ragoût, Aged Parmesan, Vine Tomatoes, Local Basil, Extra Virgin Olive Oil

## SIDES

- TRUFFLE FRIES 18**   
Truffle Mayonnaise, Parmesan
- VEGETABLE SPRING ROLLS 18**   
Thai Chili Sauce
- MUSHROOM CROQUETTAS 18**   
Marinara Sauce, Local Oregano
- FRIED CHICKEN 25**   
Truffle Maple
- FRENCH FRIES 12**   
Ketchup

## ASIAN

- HAINANESE CHICKEN RICE 28**   
Boneless Simmered Chicken, Fragrant Rice, Local Bok Choy
- BAK KUT TEH 37**   
Pork Ribs In Peppery Herbal Broth, Fragrant Rice, Chinese Dough Fritter
- THE PIER'S PRAWN LAKSA 32**   
Prawns, Rice Vermicelli, Local Quail Eggs, Bean Curd Puff, Spicy Coconut Gravy
- WANTON NOODLE SOUP 32**   
Egg Noodle, Shrimp Pork Wantons, Barbecued Pork, Spring Onions, Local Bok Choy
- NASI GORENG ISTIMEWA 32**   
Indonesian-style Fried Rice, Chicken Drumettes, Chicken Satay, Fried Cage-free Egg, Sambal, Ikan Bilis, Prawn Crackers, Pickled Vegetables
- MEE GORENG 31**   
Wok-fried Yellow Noodles, Prawns, Sliced Fish Cake, Vegetables, Bean Sprouts, Sambal
- CHICKEN / BEEF / MIXED SATAY - 6 STICKS 24**   
Rice Cake, Local Cucumber, Onion, Peanut Sauce

### Kids' Menu ALL DISHES ARE PRICED AT 15 EACH

- LITTLE MERMAID**   
Crispy Battered White Fish Fillet, Fries, Lemon Wedge, Tartar Sauce
- CAPTAIN CARBO**   
Spaghetti, Meat Sauce, Parmesan
- CHICKY PLATTER**   
Crispy Chicken Nuggets, Fries, Ketchup
- SPAGHETTI**   
Cherry Tomato Sauce

## DESSERTS

- HAZELNUT ROYALTINE 18**   
Chocolate Hazelnut Mousse, Crunchy Praline Feuilletine, Raspberry Sorbet
- ICE CREAM / SORBET 13**   
Vanilla / Chocolate / Strawberry
- CLASSIC CHURROS 16**   
Dark Chocolate Sauce, Caramel Sauce
- FRUIT PLATTER 15**   
Assorted Seasonal Fruits & Berries

 Vegetarian  Contains Pork  Contains Dairy  Contains Egg  Contains Nuts  Contains Gluten  Contains Alcohol  Contains Seafood

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In-room Dining

FRENCH FLAVOURS

LUNCH, 12.00 P.M. - 2.30 P.M. | DINNER, 6.30 P.M. - 9.30 P.M.

Each dish is prepared by our chefs at LA BRASSERIE upon order. Enjoy!

STARTERS

- ESCARGOTS one dozen **42** | half dozen **24**

Almond, Scallions, Garlic Butter, Citrus, Sourdough

POULPE GRILLÉ **28**

Abrolhos Octopus, Sarriette De Garrigues, Corn, Prawn Extract

SALADE MAISON **20**

House Salad, Local Rocket, Kale, Endives, Macerated Pears, Pickled Lemon, Walnut Miso

VEGETARIAN

- GNOCCHIS DE POMMES DE TERRE **32**

Butternut Pumpkin, Sage, Local Mushrooms, Aged Parmigiano Reggiano

MAINS

- LONGE D'AGNEAU **60**

Lumina Lamb Loin, Leek Soubise, Black Garlic, Sherry, Shallots, Local Moringa Oil

COLLIER DE PORC IBÉRIQUE **45**

Ibérico Pork Collar, Beer, Sea Buckthorn, Local Basil, Mountain Yam, Rinds
- CONFIT DE CANARD **48**

French Duck Confit, Celeriac, Potato, Passion Fruit, Tamarind, Local Tuscan Kale

POISSON FILIFORME **45**

Threadfin, Asparagus, Kaffir Lime, Local Dill, Potato, Grenobloise

SIDES

- BROCCOLINI **20**

Almond Butter, Sunchokes, Black Truffles

CHAMPIGNONS **18**

Abalone Mushrooms, Local Blue and Pink Oyster Mushrooms, Trumpet Mushrooms, Pearl Onion, Shio Kombu

PURÉE DE POMMES **15**

Smoked Pancetta, Garlic Confit, Local Chives

DESSERTS

- PAVLOVA **20**

Meringue, Raspberry, Vanilla Cream

CRÈME BRÛLÉE **18**

Caramelised Pear, Sablé Breton

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THE FULLERTON BAY HOTEL  
SINGAPORE

# Midnight In-room Dining

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## STARTERS

- ONION SOUP 24**    
Beef Stock, Caramelised Onions, Gruyère, Sourdough
- MUSHROOM VELOUTÉ 26**     
White Truffle Oil, Mushroom Duxelles, Local Oyster Mushrooms, Herb Croutons
- BEETROOT AND ORANGE SALAD 24**   
Local Lettuce, Endives, Orange, Beetroot, Organic Quinoa, Raspberry Vinaigrette
- ADD SMOKED DUCK +8**
- CAESAR SALAD 26**     
Local Lettuce, Poached Cage-free Egg, Bacon, Shaved Parmesan, Anchovies, Croutons, Caesar Dressing
- ADD CHARRED CHICKEN BREAST +5**
- ADD GRILLED PRAWNS (6 PIECES) +12** 
- ADD SMOKED SALMON +8** 

### CONSCIOUS CHOICES ~

In line with our sustainability efforts, we offer a selection of responsibly sourced seafood, cage-free eggs, and locally grown greens. Our dishes also showcase freshly grown herbs from our very own Fullerton Farm, whenever possible.

## WESTERN

- LOBSTER ROLL 43**     
Boston Lobster, Lime, Espelette, Local Coral Lettuce, Celeriac Remoulade, Pommes Frites
- BEEF BURGER 42**    
Angus Patty, Argentinian Spice, Pickled Cabbage, Mustard Seeds, Cheese Ranch, Pommes Frites
- IMPOSSIBLE™ BURGER 32**     
Plant-based Patty, Caramelised Onions, Cheese, Vegan Aioli, Local Lettuce, Pommes Frites, Salad
- CLUB SANDWICH 32**      
Turkey Ham, Cage-Free Egg, Bacon, Local Lettuce, Tomato, Mustard Mayonnaise, Pommes Frites
- PENNE CARBONARA AMERICAINE 32**      
Penne, Streaky Bacon, Cream, Sous Vide Cage-Free Egg, Pecorino
- BEEF BOLOGNESE 31**    
Spaghetti, Beef Ragoût, Aged Parmesan, Vine Tomatoes, Local Basil, Extra Virgin Olive Oil
- FETTUCCINE PESTO 25**      
Fettuccine, Local Fresh Basil Pesto, Pine Nuts, Aged Parmesan, Extra Virgin Olive Oil

## SIDES

- TRUFFLE FRIES 18**     
Truffle Mayonnaise, Parmesan
- FRIED CHICKEN 25**   
Truffle Maple
- VEGETABLE SPRING ROLLS 18**    
Thai Chili Sauce
- FRENCH FRIES 12**   
Ketchup
- MUSHROOM CROQUETTAS 18**      
Marinara Sauce, Local Oregano

## ASIAN

- BAK KUT TEH 37**    
Pork Ribs In Peppery Herbal Broth, Fragrant Rice, Chinese Dough Fritter
- WANTON NOODLE SOUP 32**      
Egg Noodle, Shrimp Pork Wantons, Barbecued Pork, Spring Onions, Local Bok Choy
- NASI GORENG ISTIMEWA 32**      
Indonesian-style Fried Rice, Chicken Drumettes, Chicken Satay, Fried Cage-free Egg, Sambal, Ikan Bilis, Prawn Crackers, Pickled Vegetables
- VEGAN FRIED RICE 20**    
Mushroom, Tindle Vegan Meat, Asparagus, Bean Curd Skin, Jasmine Rice
- CHICKEN / BEEF / MIXED SATAY - 6 STICKS 24**    
Rice Cake, Local Cucumber, Onion, Peanut Sauce

## DESSERTS

- HAZELNUT ROYALTINE 18**      
Chocolate Hazelnut Mousse, Crunchy Praline Feuilletine, Raspberry Sorbet
- ICE CREAM / SORBET 13**   
Vanilla / Chocolate / Strawberry
- CLASSIC CHURROS 16**      
Dark Chocolate Sauce, Caramel Sauce
- FRUIT PLATTER 15**   
Assorted Seasonal Fruits & Berries

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SINGAPORE

In-room Beverage Menu

ALCOHOL

RED WINE

	Glass	Bottle
CAVE DE LUGNY, BOURGOGNE 2023 Pinot Noir <i>Burgundy, France</i>	30	130
PIO CESARE, FULLERTON 2019 Nebbiolo <i>Piedmont, Italy</i>	21	118
MOUTON CADET, CUVÉE CLASSIC 2020 Merlot, Cabernet Sauvignon <i>Bordeaux, France</i>	25	120
MITOLO JESTER 2021 Shiraz <i>McLaren Vale, Australia</i>	25	120

SWEET WINE

	Glass	Bottle
PRIMO AMORE MOSCATO <i>France</i>	19	96

WHITE WINE

	Glass	Bottle
CHABLIS, JEAN PIERRE ELLEVIN 2022 Chardonnay <i>Burgundy, France</i>	29	130
M. CHAPOUTIER, SCHIEFERKOPF 2022 Riesling <i>Baden, Germany</i>	26	125
CANTINA TERLANO, TRADITION 2023 Pinot Grigio <i>Alto Adige, Italy</i>	25	120
CRAGGY RANGE, TE MUNA 2022 Sauvignon Blanc <i>Martinborough, New Zealand</i>	24	98

BEER

	Bottle
TIGER	17
HEINEKEN   ASAHI   CORONA	19

CHAMPAGNE

	Glass	Bottle
VEUVE CLICQUOT BRUT NV	35	158
LOUIS ROEDERER, CUVÉE 244, BRUT NV		208
LAURENT-PERRIER, CUVÉE ROSÉ, BRUT NV		285
RUINART BLANC DE BLANCS BRUT NV		288
DOM PERIGNON BRUT 2013		498

ROSÉ

WHISPERING ANGEL <i>France</i>	24	120
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ALCOHOL-FREE

WATER

	Bottle
STILL ACQUA PANNA 750 ML	14
SPARKLING SAN PELLEGRINO 750 ML	14

MILKSHAKES

	Glass
CHOCOLATE   STRAWBERRY   VANILLA	16

SOFT DRINKS

	Can
COKE   COKE LIGHT   COKE ZERO	8
SPRITE   GINGER ALE	8
TONIC WATER   SODA WATER	8
GINGER BEER	10

FRESHLY SQUEEZED JUICES

	Glass
GREEN APPLE   ORANGE   WATERMELON	14

CHILLED JUICES

APPLE   CRANBERRY   ORANGE	12
MANGO   PINEAPPLE	

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