

THE FULLERTON HOTEL

Curant

Rambutan Coconut Verrine

Coconut Sago with Sudachi Jelly, Fresh Rambutan and Dragon Fruit gf

Crunchy Peanut Tart

Salted Caramel with Milk Chocolate, Peanut Butter,

Gold Ganache and Caramelised Peanuts

Citrus Choux

Mango Diplomat with Calamansi Curd and Flexi Gel

Roulade

Black Sesame Mousse and Red Velvet Sponge Roll gf

Yuzu Gummy Snake Festive Gummy Snake with Yuzu Flavour

Plain and Dates Scones served with Mandarin Yuzu Gelée

Savoury

Chili Crab

Light Spicy Crab with Seaweed Cannelloni, Capsicum Gel and Scampi Caviar gf df nf

Peking Duck

Peking Inspired Duck Meat Wrapped with Plum Sauce, Cucumber, Spring Onion, Plum Gel and Crispy Wonton df nf

BBQ Chinese Pork

Mini Sandwich of BBQ Pork, Bang Bang Sauce Purple Yam Brioche nf

Century Duck Egg Custard

Soybean Egg Custard with Century Duck Egg and Heirloom Tomato Sorbet,

Shallot Ginger Sauce gf df nf

gf indicates gluten-free | nf indicates nut-free | df indicates dairy-free Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.







Coffee
Cappuccino | Latte
Flat White | Long Black
Espresso | Macchiato
Piccolo Latte | Double Espresso
Long Macchiato

TWG Black Teas English Breakfast French Earl Grey 1837 Black Tea

Herbal Teas
Water Fruit Green
Moroccan Mint
Chamomile
Lemon Bush

Premium Selection of TWG Tea

Orange

Jasmine Pearls

Imperial Oolong

Specialty Beverages

Mocha | Hot Chocolate | Chai Latte | Iced Latte

\$78 per person, inclusive of TWG Tea and coffee \$88 per person, inclusive of a flute of Chandon sparkling wine \$98 per person, inclusive of a flute of Veuve Clicquot champagne For an additional \$20 per person, upgrade to two-hours of free-flow organic Canti Prosecco

