

JAD 2

TOWN
RESTAURANT & BAR

THE
COURTYARD

Easter Big Brunch

20 APRIL 2025 | 12.30 p.m. to 3.30 p.m.

Buffet spread extending from **Town Restaurant** to **Jade**
with a **Dessert Bar** at **North Courtyard** and an
Easter Carnival at the **East Garden**

168⁺⁺ per adult, 78⁺⁺ per child (six to 11 years of age), inclusive of
free-flow chilled juices, coffee, and tea

268⁺⁺ per adult, inclusive of free-flow champagne, house wines,
Tiger draught, themed cocktails, Bloody Mary, and Gin & Tonic

TO START

SEAFOOD ON ICE

Poached Boston Lobster • Lobster Claw

Snow Crab • Alaskan King Crab Leg

Baby Crawfish • Poached Fresh Sea Prawn

Half Shell Scallop • Hard Shell Clam

CONDIMENTS

*Hot & Spicy Sauce, Dijonnaise, Wasabi Mayonnaise,
Tartar Sauce, Miso Togarashi Sauce,
Kimchi Mint Aioli, Lemon Wedges, Lime Wedges*

SMOKED FISH

Oakwood Smoked Salmon

Salmon Gravlax • Smoked Tuna

SOUP

Nyonya Fish Maw Soup (Hu Pioh T'ng)

Lobster Bisque, Garlic and Manchego Crostini

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

JAPANESE BAR

SASHIMI

Salmon • Tuna • Tako • Akigai • Hamachi

SUSHI AND APPETISERS

Assorted Nigiri

Lobster Salad and Mango Roll

Fried Ebi and Kimchi Roll

CONDIMENTS

Pickled Pink Ginger, Wasabi, Shoyu

COLD SOBA STATION

CONDIMENTS

*Chuka Kurage, Chuka Hotate, Sakura Ebi,
Tofu, Wakame, Takuan, Scallions,
Fragrant Soy Sauce, Sweet Corn*

UNDER THE HEATING LAMP

Soft Shell Crab Tempura • Ebi Tempura

DIPPING SAUCE

Honey Matcha Avocado, Shichimi Toragashi

CHARCUTERIE & CHEESE

CHARCUTERIE

Prosciutto Ham on Stand • Purc Poc Rosette

Salami Milano • Mortadella

Beef Pastrami • Air-dried Beef

CONDIMENTS

*Dijon Mustard, Horseradish, Cornichons, Caper Berries,
Pickled Silver Onion, Crudités (Carrot, Cucumber, Celery),
French Baguette, Smoked Sea Salt, Maldon Salt*

PÂTÉS AND SPREADS

Duck Rillettes, Chicken Liver Pâté, Guacamole, Baba Ganoush, Hummus

ASSORTMENT OF EUROPEAN CHEESES

CONDIMENTS

*Fresh Honeycomb, Assorted Nuts and Dried Fruits,
Assorted Jam, Oat Cracker, Ritz Cracker, Grapes, Strawberries, Figs*

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BREAD COUNTER

Hot Cross Bun • Multigrain • Sourdough • Dark Rye
Green Olive Gruyere • Baguette • Black Olive
Sunflower Pumpkin • Assorted Bread Rolls

ON FOCACCIA

Semi-Dried Tomato, Quail Egg, Mixed Olives

SALAD

Caesar Salad in Parmesan Wheel

Baby Romaine Lettuce, Quail Egg, Crispy Bacon, Poached Chicken, Smoked Duck,
Smoked Salmon, Marinated Mussel, Anchovy Fillet, Fresh Sea Prawn,
Classic Caesar Dressing, Croutons, Grated Parmesan

COMPOUND SALADS

Poached Octopus Tentacle, Baby Potatoes,
Lemon Vinaigrette, Fresh Parsley

Creamy Truffle Orecchiette Pasta, Chicken Ham,
Quail Egg, Fresh Chives

Roasted Beef Strips, Piquillo Pepper, Grilled Zucchini,
Cherry Tomatoes, Balsamic Dressing

Beetroot, Citrus Segments, Green Apple,
Feta Cheese Crumble, Herbs

Mediterranean Seafood Salad,
Heirloom Tomatoes, Fennel

Tuna Niçoise Salad

SALAD BAR

BASE

Arugula, Kale, Locally Farmed Lettuce (Oak, Crystal, Coral)

GRAINS

Quinoa with Cranberry, Raisin and Fresh Parsley
Wild Rice with Organic Avocado Oil and Herbs
Couscous with Lime Zest and Coriander

SUPPLEMENTS

Cherry Tomato, Cucumber, Capsicum, Sliced Onion, Julienned Carrot,
Steamed Broccoli, Roasted Pumpkin, Baby Potato, Takuan, Chickpea,
Artichoke, Olives, Corn Kernel, Piquillo, Beetroot, Gherkins

DRESSINGS

Creamy Balsamic, Honey Mustard, Thousand Island,
Roasted Sesame, Passion Fruit Mango, Italian Herb Vinaigrette

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EASTER SPECIALS

LIVE STATIONS

Scrambled Cage-free Egg

Shaved Truffle, Asparagus, Creamy Boursin

Avocado 'Crost'

*Sous Vide Cage-free Egg, Toasted Smashed Croissant, Serrano Ham,
Locally Farmed Arugula, Freshly Grated Grana Padano*

Poached Cage-free Egg

Lightly-roasted Heirloom Tomatoes, Avocado, Maldon Salt, Cracked Pepper

BUTCHER'S BLOCK

Kurobuta Pork Belly

Wholegrain Mustard and Honey Glaze

Roasted London Duck

Blackberry Sauce with Orange Zest and Mint

Whole Lime-Stuffed Barramundi

Mediterranean Herbs, Pico de Gallo

Roasted Bone-in Veal Leg

Creole Spice

CONDIMENTS

*Cognac Green Peppercorn Sauce, Truffle Mushroom Sauce,
Béarnaise Sauce, Horseradish, Mustard*

SIDES

*Yorkshire Pudding, Wild Mushroom Parmentier,
Sweet Potato Gratin, Buttered Broccoli,
Roasted Vine Tomatoes with Provencal Herbs*

FROM THE CHARCOAL GRILL

Soy-glazed Squid Skewers with Asian Herbs

Angus Ribeye with Peri-peri Spices

Salmon Fillet with Yangnyeom Glaze

Spicy Pork Sausage

UNDER THE HEATING LAMP

Oven Baked Egg Strata

Baby Spinach, Organic Kale, Broccoli, Feta and Parmesan Cheese

Bourbon Sweet Potato Casserole

Bacon and Pecan Topping

Easter Hot Cross Bun Sausage Pie

Goat Cheese, Brie, Burrata

Beefed Up Shakshuka

Poached Eggs, Beef Mince, Red Pepper, Tomato Sauce, Paprika, Cumin

Lobster and Truffle Mac and Cheese

Fresh Herb and Scallion Topping

Pigs in a Blanket

Hot Cross Buns, Crunchy Peanut Butter

JADE SPECIALITIES

CHINESE ROAST MEATS

LIVE STATION

Jade Signature Peking Duck

Served with thin pancake and caramelised orange peel

Roast Chicken • Pork Char Siew • Crispy Pork Belly

CONDIMENTS

Dark Soy Sauce, Hoisin Sauce, Chilli Sauce, Plum Sauce

DIM SUM AND ALL-TIME FAVOURITES

Steamed Abalone Pork Siew Mai

Steamed Crystal Shrimp Dumpling

Deep-fried Thousand Layers Radish Pastry

Poached Fish Egg Ball with Truffle Jus

Deep-fried Wasabi Mayonnaise Prawn

Silken Egg with Ikura and Foie Gras

Stir-fried Five-colour Vegetables with Quail Egg

Fragrant Egg Fried Rice in Whole Pumpkin

Baked Lotus Paste Egg Yolk Pastry

Egg White Rabbit-shape Marshmallow

Steamed Rabbit-shape Lavender Red Bean Bun

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ASIAN DELIGHTS

Pork Ribs with Salted Fish

Spicy Beef Fried Rice with Mushroom Sauce

Roasted Duck with Chilli Plum Sauce, Grilled Pineapple

Broccoli with Bailing Mushroom, Garlic Gravy

Stir-fried Chicken with Chestnuts, Dried Chili,
Onion and Black Vinegar Sauce

Szechuan-style Braised Eggplant
with Smoky Bacon, Scallions

Kueh Pie Tee with Fresh Prawns,
House-made Chilli, Fresh Coriander

MAKE-YOUR-OWN-NOODLE-BOWL

Town's Boston Lobster Laksa

Noodles in Aromatic Coconut Broth

Fresh King Prawn Noodles with Pork Rib

Noodles in Slow-simmered Crustacean Broth

CHOICE OF NOODLES

Thick Rice Vermicelli, Yellow Noodles, Kway Teow

CONDIMENTS

*Crispy Fried Shallots and Garlic, Scallions, Crispy Pork Lard,
Sambal Chilli, Red Cut Chilli*

INDIAN SPECIALS

Aromatic Lamb Kadai Tikka

Chicken Tikka Masala

CONDIMENTS

*Biryani Rice, Papadum Basket, Naan Bread,
Cucumber Raita, Mango Chutney*

SWEET INDULGENCES

At North Courtyard

LIVE STATION

Half-boiled 'Egg'

*Coconut Mousse, Mango and Passion Fruit Yolk,
Chocolate Liquid Nitrogen Ice Cream*

WARM DESSERTS

Chocolate Pudding with Raspberry

Mixed Berry Clafoutis Tart

Brioche Bread & Butter Pudding with Almond and Apricot

THE FULLERTON'S EASTER TREATS

Hot Cross Pralines • Mini Chocolate Eggs

Assorted Easter Confectionary

WHOLE CAKES

Fullerton Chocolate Cake • Strawberry Cheese Vanilla Cake

Peanut Brownie Mousse Cake • Jasmine Lychee Cake

Pistachio Mascarpone Almond • Raspberry Bandung Velvet

TARTS & FLANS

Calamansi Coconut Meringue Tart • French Vanilla Custard Tart

Clotted Crème Caramel • Crème Brûlée

SHOOTERS

Pineapple Coconut • Framboesia Grapefruit

Jivara Coffee Noisette • Rose Vanilla Framboesia

Coconut with Tropical Fruits

LOCAL DELIGHTS

Ondeh Ondeh • Kueh Dadar

Kueh Salat • Kueh Rainbow Lapis

Ang Ku Kueh • Assorted Kueh Lapis

Assorted Chiffon Cakes

CONFECTIONARY

Macarons • Milk Chocolate Almonds

Sea Salt Caramel Almonds • Dark Chocolate Hazelnut

ICE CREAM

Vanilla • Strawberry • Chocolate • Mango • Raspberry

CHOCOLATE FOUNTAIN

Vanilla Puff, Strawberry, Financier, Chocolate Chip Cookies, Marshmallow