

# THE COURTYARD

## À LA CARTE MENU

### SALADS & STARTERS

- Heirloom Tomatoes & Burrata**     26  
Marinated olives, caper berries, house-made macadamia & basil pesto, smoked Maldon salt, avocado oil
- Caesar Salad**    28  
Romaine lettuce, poached prawns, boiled egg, artichokes, cherry tomato, croutons, grated parmesan, roasted pecan nut, cracked pepper, classic Caesar dressing, extra virgin olive oil
- Chicken Pomelo Salad**   25  
House-made chilli dressing, cilantro, crispy shallots & garlic, toasted fried shrimp, roasted peanuts, lime wedge
- Vegan Crab-less Cake**   20  
Sour plum mango dip
- Five-spiced Stuffed Boneless Chicken Wings**   22  
Hot & spicy sauce
- Cuttlefish on Stick**   25  
Szechuan chilli barbecue glaze
- Wok-fried King Prawns**   25  
Thai green mango salad, tangy plum sauce, crushed peanuts, coriander
- Singapore Satay - Choice: Chicken or Beef**   21  
Ketupat, cucumber, onion, pineapple purée, spicy peanut sauce

### LOCAL FAVOURITES

- Hainanese Chicken Rice - Choice: Chicken Breast or Drumstick**  28  
Slow-poached chicken, fragrant rice, clear chicken broth, locally farm greens, classic condiments
- Town Signature Singapore Laksa**    30  
Thick rice vermicelli, spicy aromatic coconut broth, king prawn, fish cake, quail egg, beansprouts, bean curd puff
- Spicy Lobster Nasi Lemak**   50  
Hard-boiled egg, cucumber, fried anchovies, peanuts, emping crackers, achar, fragrant coconut rice
- Nyonya Wagyu Beef Rendang**   38  
Slow-cooked wagyu beef in aromatic traditional coconut gravy, jasmine rice, crackers
- King Prawn Hokkien Mee**    34  
Braised rice vermicelli & yellow noodles, squid, prawn, pork belly, fish cake, Chinese chives, beansprouts, flavourful pork broth, crispy pork lard, calamansi
- Bak Kut Teh**    37  
Fragrant peppery pork ribs broth, jasmine rice, braised peanuts, crisp dough fritter
- Hor Fun**  33  
Choice: Beef or Seafood (Japanese scallop, squid, tiger prawn, fish fillet, fish cake) Wok-fried flat rice noodles, locally farm greens, light egg gravy
- Seafood Mee Goreng**   32  
Stir-fried yellow noodles, king prawn, scallop, squid, fish cake, beansprouts, bean curd, house-made spicy sauce
- Seafood Char Kway Teow**    32  
Wok-tossed flat rice noodles, king prawn, scallop, squid, fish cake, sausage, beansprouts, Chinese chives, chef's special soy sauce
- Nasi Goreng Kampung**   30  
Indonesian-style fried rice, chicken satay, fried chicken, locally farm greens, belacan chili paste, fried anchovies, emping crackers, achar
- Town Bak Chor Mee**    32  
Flat egg noodles, meatballs, minced pork, pork liver, braised mushroom, crispy sole fish, lettuce, crispy pork lard, chilli
- Wanton Noodles**   28  
Shrimp dumplings, roasted pork char siew, locally farmed greens, egg noodles
- Vegetarian Mapo Tofu**   28  
Impossible meat, silken tofu, locally farm greens fermented broad beans, plant-based chicken, jasmine rice

### CLASSIC INDIAN

SERVED WITH NAAN, MANGO CHUTNEY AND BRIYANI RICE

- Gosht Rogan Josh**    33  
Tender mutton cooked with traditional spices
- Locally Farmed Barramundi Masala Curry**    32  
Fish cooked in onion tomatoes masala with homebound spices
- Murgh Tikka Masala**    30  
Boneless chicken thigh, rich cashew & tomato gravy
- Dal Tadka**     26  
Yellow lentil curry, cumin, garlic, green chilli

### WESTERN CLASSICS

SERVED WITH YOUR CHOICE OF SIDE DISH AND SAUCE

- Premium Black Angus Ribeye Steak (330g)** 52
- Asian Chimichurri Soy-glazed Half Spring Chicken (250g)** 34
- Norwegian Salmon Steak (250g)** 42
- Local Farmed Barramundi Fillet (200g)** 38
- Choice of one sauce:  
Green peppercorn sauce   • Black truffle mushroom sauce    
Smoky hot spicy sauce   • Banana shallot cream    
Coconut miso cream   
- Choice of one side:  
Truffle mashed potato    • Organic wild rice pilaf    
Grilled broccoli   • Mixed lettuce   • Cajun fries  
- Assorted Mushrooms Velouté**    20  
Black truffle, porcini mushroom powder, croutons
- Beer-battered Fish & Chips**   34  
Deep-fried MSC certified halibut fillet, tartar sauce, lemon wedge, malt vinegar
- BURGERS & SANDWICHES**  
SERVED WITH MIXED SALAD AND CAJUN FRIES
- Grilled Angus Beef Burger**    40  
200g patty seasoned with house-made cajun spices, bacon, fried egg, truffle nacho cheese, lettuce, tomato, onions, marmalade, house-made nori bun
- Plant-based Impossible Burger**    36  
200g plant-based patty, smoky eggplant purée, lettuce, tomato, smoky barbecue aioli, house-made charcoal bun
- Pulled Beef Sandwich**   32  
Slow-cooked beef with caramelised onion and mushroom, green mango slaw, gherkins, asiago cheese
- Club Sandwich**    28  
Smoked turkey ham, bacon, egg omelette, lettuce, tomato, toasted white bread, mustard mayonnaise
- PASTA**  
CHOICE: SPAGHETTI, LINGUINE, TAGLIATELLE, PENNE
- Black Truffle Mushroom Cream**    30  
Assorted mushrooms, sous vide cage free egg
- Spinach Bacon Cream**    26  
Sous vide cage free egg, onion, garlic, grated parmesan
- Beef Bolognese**   30  
Slow-cooked beef ragout, tomato sauce, fresh parsley
- Arrabbiata Vongole**   30  
Clam, white wine, onion, garlic, chilli, cherry tomato sauce
- Amatriciana**    26  
Bacon tomato sauce, onions, garlic, cherry tomatoes
- Basil Pomodoro**    24  
Cherry tomatoes basil sauce, grated parmesan

### DESSERTS

- Fullerton Signature Chocolate Cake**  
Rich chocolate ganache & chiffon, mixed berries  
   18
- Cho-Co-La Symphony**  
Hazelnut joconde, manjari chocolate mousse, gianduja crème, fresh raspberry  
   16
- Local Kopi Tiramisu**  
Mascarpone crème, kopi ladyfingers, kueh lapis crunch, cacao powder  
   16
- Pandan Crème Brûlée**  
Coconut biscuit, mango passion  
  16
- Raspberry Lychee Bandung**  
Raspberry chiffon, lychee mousse, bandung jelly, vanilla chantilly  
   18

-  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.

