



FUEL UP

SUNDAY BRUNCH

11 October 2026 | 12.00 p.m. To 3.00 p.m.

S\$198* per adult; **S\$98*** per child (six to 11 years old),
inclusive of free-flow chilled juices and soft drinks

S\$298* per adult, inclusive of free-flow champagne,
chilled juices, coffee and tea

TO START

SEAFOOD ON ICE

ALASKAN KING CRAB LEG • BOSTON LOBSTER • SNOW CRAB LEG
HALF-SHELL SCALLOP • FLOWER CRAB • PRAWN • GREEN MUSSEL
BABYLON SNAIL

*Nam Jim Chilli Dip, Smoky Chilli Dip, Horseradish, Sour Cream, Cocktail Sauce,
Japanese Ponzu Dip, Thousand Island Dressing, Lemon Wedge, Lime Wedge*

HOUSE-CURED FISH

OAKWOOD SMOKED SALMON
SALMON GRAVLAX

SOUP

PORCINI WILD MUSHROOM VELOUTÉ
CRAB AND FISH MAW SOUP

ARTISANAL BREAD

CIABATTA • WALNUT CRANBERRY • SOURDOUGH • MULTIGRAIN
DARK RYE • BAGUETTE • FOCACCIA • GREEN OLIVE GRUYÈRE
ASSORTED BREAD ROLLS

*Garlic, Basil, Semi-dried Tomato, Black Olive, Chilli Flake
Salted and Unsalted Butter*

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Menu is subject to change without prior notice.





CHARCUTERIE & CHEESE

WHOLE PROSCIUTTO DI PARMA LEG

PORK SALAMI • BEEF PASTRAMI • SPICY CHORIZO

Grain Mustard, Green Olive, Kalamata Olive, Silver Onion, Cornichon

ASSORTMENT OF EUROPEAN CHEESE

Fresh Grape, Fig, Cracker, Assorted Dried Fruits & Nuts, Honeycomb

ANTIPASTI

Spiced Hummus, Paprika, Garlic Baba Ghanoush, Pita Bread,
Extra Virgin Olive Oil, Tarragon Mushroom, Grilled Basil Olive Oil
Zucchini, Confit Garlic, Tomato, Eggplant Verde, Charred Asparagus

SALAD

PARMESAN WHEEL CAESAR SALAD

Arugula, Coral Lettuce, Romaine Lettuce, Red Chicory, Mesclun

SUPPLEMENT

Gambas Persian Spice, Mussel Escabeche, Smoked Chicken, Quail Egg,
Bacon Bits, Anchovy, Roasted Maple Pumpkin, Baby Potato, Broccoli,
Kimchi, Edamame, Beetroot, Cherry Tomato, Cucumber, Sweet Corn,
Red Onion, Capsicum, Artichoke, Piquillo Pepper, Crouton,
Assorted Nuts and Seeds, Assorted Oils and Vinegars

GRAIN

ORZO PASTA, BLACK OLIVE, CITRUS CHIMICHURRI

BARLEY, CITRUS GARBANZO, PEPPER

WILD RICE, POMEGRANATE, ROASTED PUMPKIN, ARUGULA

QUINOA, PIMIENTO, CAPER, MINT VINAIGRETTE

COMPOUND SALAD

ROASTED BEET & GOAT CHEESE

Beet, Goat Cheese, Kale, Citrus Vinaigrette

ORIENTAL SMOKED DUCK SALAD

Purple Endive, Orange, Beetroot, Walnut, Mandarin Orange Vinaigrette

SUPERFOOD HARVEST SALAD

Chicken, Sweet Potato, Quinoa, Kale, Garbanzo, Tofu, Honey Mustard Dressing

TRUFFLE BABY POTATO EGG SALAD

Parmesan, Spring Green Pea, Artichoke, Sun-Dried Tomato, Truffle Dressing

CRAB & PRAWN COCKTAIL SALAD

Celery, Baby Gem Lettuce, Dill, Cherry Tomato, Marie Rose Dressing

HOT AND SPICY BEEF SALAD

Nori, Kimchi, Gochujang, Sourdough, Cucumber

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BUTCHER'S BLOCK

PERUVIAN SPICE PRIME RIB

Caper, Pimiento, Chimichurri, House-made Spice Blend, Yorkshire Pudding

BAKED BARRAMUNDI

Lemon-Herb Infusion, Herb & Citrus Marinade

HONEY GLAZED HAM

Pineapple, Clove

Baby Carrot, Dill, Broccolini, Potato, Fresh Rosemary, Sweet Potato, Charred Corn, Bacon, Green Peppercorn Sauce, Horseradish, Mustard, Béarnaise Sauce

ALFRESCO CHARCOAL BARBEQUE

SCALLOP, YUZU SESAME HOLLANDAISE

SZECHUAN MALA BEEF FLANK

PORK SAUSAGE

LIVE STATION

BENEDICT VOL AU VENT

Wild Mushroom, White Asparagus, Poached Egg, Chilli Hollandaise, Manchego, Garlic Crisp

OMELETTE ROYALE

Ikura, Caviar, Crab Meat, Truffle, Smoked Salmon, Asparagus, Prawn, Capsicum, Cheese, Tomato, Guacamole, Ham, Smoked Duck, Spring Onion, Corn, Mushroom

WESTERN

ROASTED SPATCHCOCK CHICKEN

Grain Mustard, Lemon, Thyme, Sage Cream

GOLDEN CRUSTED SEAFOOD PIE

Cod, Salmon, Prawn, Squid, Leek, Potato Mash

SWEET CHILLI GARLIC-BUTTER SNOW CRAB

Lemon Wedge, Cajun, Sweet Paprika, Tarragon, Butter

BARRAMUNDI

Barramundi, Butter Sauce, Australian Finger Lime

BRAISED BEEF CHEEK

Porcini Mushroom, Onion, Leek, Port Wine Jus

ASIAN

DEEP-FRIED CHILLI CRAB BUN

Holy Basil, Fish Sauce, Bird's Eye Chilli

NASI GORENG IKAN BILIS

Anchovy, Fried Rice, Green Chilli

BEEF FILLET, BROCCOLI, OYSTER MUSHROOM

SWEET AND SOUR CRAYFISH

Capsicum, Garlic

GINGER, SCALLION, KING PRAWN

Shaoxing Wine, Ginger, Scallion

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MALAYSIA CHICKEN CURRY

Aromatic Spice, Curry Leaf, Coriander, Potato, Carrot

BRAISED EGGPLANT

Szechuan Pepper, Scallion Oil

ASSAM PEDAS IKAN PARI

Stingray, Chilli, Tamarind Sauce

KUEH PIE TEE

Prawn, Home-made Chilli Sauce, Coriander

CHINESE

PORK CHAR SIEW • ROASTED CHICKEN • POACHED CHICKEN SUCKLING PIG

Chicken Rice, Chilli, Black Soya, Ginger

DIM SUM CORNER

LO MAI GAI • CHICKEN SIEW MAI • SALTED EGG BUN

Dim Sum Chilli

NOODLE STATION

PREMIUM CRUSTACEAN LAKSA

*Bamboo Lobster, Clam, Lobster Ball, Fish Cake, Bean Curd Puff, Quail Egg,
Bean Sprout, Coconut Gravy*

PRAWN NOODLE

Bamboo Lobster, Prawn, Clam, Yellow Noodle, Vermicelli, Bean Sprout

CONDIMENT

Sambal Chilli, Red Chilli, Scallion, Shallot, Garlic, Pork Lard, Laksa Leaf

JAPANESE

SASHIMI

SALMON • TUNA • OCTOPUS • TAI • HAMACHI

ASSORTMENT OF SUSHI AND MAKI ROLLS

Pickled Ginger, Wasabi, Shoyu

TERIYAKI SALMON DON BURI

Salmon, Japanese Rice, Scallion, Toasted Sesame

JAPANESE COLD NOODLE

Soba Noodle, Soba Sauce, Wakame, Scallion, Inari

DIY TENDON

*Ebi Tempura, Kakiage, Baby Corn, Enoki Mushroom, Asparagus, Sweet Potato,
Tonkatsu Sauce, Sesame Yuzu Mayo*

INDIAN

METHI CHICKEN MASALA

FISH TIKKA MASALA

MUTTON KEEMA

*Tomato Herb Rice, Naan Bread, Chapati, Papadum,
Mango Chutney, Cucumber Raita*

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SWEET INDULGENCE

À LA MINUTE

PANDAN CREPE

*Calamansi, Gula Melaka, Toasted Coconut, Mango Passion,
Pineapple Chutney, Coconut Lime Cloud*

CAKE & TART

Fullerton Chocolate Cake • Dulce de Leche Cheesecake
Exotic Coconut Caramel • Cranberry Morello Fromage
Opalys Pistachio Yuzu • Earl Grey Chocolate
Raspberry Pistachio • Mascarpone Vanilla
Cherry Chocolate • Strawberry Lavender • Tangerine Earl Grey
Pina Colada • Apple Spice Tartine • Calamansi Coconut Meringue Tart
Clotted Crème Caramel • Vanilla Custard Tart • Crème Brûlée

DESSERT SHOOTER

Framboise Grapefruit • Pistachio Strawberry Exotic Citrus
Chocolate Brownie Caramel Kopi Tiramisu

LOCAL DELIGHT

Assorted Nonya Kueh • Durian Shooter • Chiffon Cake

CONFECTIONERY

Milk Chocolate Almond • Sea Salt Caramel Almond Dark Chocolate
Hazelnut • Assorted Pralines & Macarons

WARM TREAT

BREAD PUDDING, BUTTER, ALMOND, APRICOT

CHOCOLATE PUDDING, RASPBERRY

MIXED BERRIES CLAFOUTIS

CHOCOLATE EGG TART

CHOCOLATE FOUNTAIN

Vanilla Choux • Strawberry • Financier • Chocolate Chip Cookie
Marshmallow

ICE CREAM AND SORBET

Chocolate • Vanilla • Mango • Raspberry • Strawberry

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