



FESTIVE DINNER FEAST

WITH BARBECUED SELECTION

14 November to 27 December 2025,
Friday and Saturday, 6.30 p.m. to 10.00 p.m.

108* per adult, 54* per child (six to 11 years of age),
inclusive of free-flow select non-alcoholic beverages

**Prices are stated in Singapore dollars, subject to service charge and prevailing taxes.*

TO START

SEAFOOD ON ICE

Boston Lobster • Snow Crab Legs

Poached Sea Prawn • Half-Shell Scallop

Green-Lipped Mussel • Hard-Shell Clam

*Pickled Aioli, Wasabi Aioli, Miso Aioli,
Hot & Spicy Sauce, Dijonnaise Sauce,
Lemon Wedge*

SASHIMI

Salmon • Tuna • Tako

JAPANESE APPETISERS

TWO DAILY, ON A ROTATIONAL BASIS

Chuka Kuraage • Chuka Hotate

Chuka Idako • Chuka Wakame

COLD SOBA STATION

*Sakura Ebi, Tofu, Wakame, Takuan, Shibazuke
Pickles, Scallions, Fragrant Soy Sauce*

SMOKED FISH

Salmon Gravlax • Smoked Tuna

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

CHARCUTERIE & CHEESE

CHARCUTERIE

Salami Milano • Beef Pastrami • Mortadella

Chicken Ham • Parma Ham

Dijon Mustard, Creamy Horseradish, Cornichons, Capers

ASSORTMENT OF EUROPEAN CHEESES

*Fresh Grapes, Fresh Strawberries, Dried Fruits,
Assorted Crackers and Nuts, Orange Marmalade, Berry Jam*

ARTISAN BREAD COUNTER

Christmas Fruit Loaf

Green Olive Gruyere • Sourdough

Dark Rye • Multigrain

Focaccia • Baguette

Assorted Bread Rolls

SOUP

ONE DAILY, ON A ROTATIONAL BASIS

Potato & Leek Seafood Chowder

Cinnamon Pumpkin Chowder

UNDER THE HEATING LAMP

Japanese-style Croquette

Chicken Karaage

Tonkatsu Sesame Dip, Hibachi Ginger Sauce

DONBURI

LIVE STATION

Soft-Shell Crab Bowl

Pork Katsu Bowl

SALAD

Caesar Salad in Parmesan Wheel

*Baby Romaine Lettuce, Quail Egg, Crispy Bacon,
Anchovy Fillet, Sea Prawn, Marinated Mussels,
Classic Caesar Dressing, Croutons, Grated Parmesan*

COMPOUND SALADS

Potato Salad

French Bean, Celery, Kalamata Olives, Sundried Tomatoes,
Orange Vinaigrette

Mixed Seafood Salad

Pickled Onions, Roasted Peppers, Cucumber Shavings,
Orange Segments

Roasted Pumpkin Salad

Arugula, Feta Crumble, Candied Toasted Walnuts,
Lemon Vinaigrette

Smoked Duck Breast

Radicchio, Charred Broccoli, Dried Cranberries,
Aged Balsamic Dressing

Spiced Beef Salad

Pea Sprouts, Togarashi, Toasted Sesame Seeds,
Crispy Garlic Chilli Dressing

Red Cabbage Slaw

Candied Walnuts, Apple, Shredded Carrots, Raisins

SALAD BAR

BASE

Locally Farmed Lettuce (Oak, Coral, Crystal), Yellow Frisée, Arugula

SUPPLEMENTS

Smoked Duck, Smoked Chicken, Broccoli, Pumpkin, Baby Potato,
Carrot, Cherry Tomato, Cucumber, Artichoke, Capsicums,
Corn Kernel, Piquillo Peppers, Beetroot, Red Onion

HOUSE-MADE PICKLES

Carrot, Onion, Cauliflower, Quail Egg, Radish,
Celery, Green Chilli, Green Olives

GRAINS

Orzo with Black Olives and Citrus Chimichurri
Wild Rice with Roasted Pumpkin, Arugula and Pomegranate
Marinated Barley with Citrus Chickpeas and Marinated Peppers
Marinated Quinoa with Olives and Cucumber Shavings

DRESSINGS

Italian Herbs Vinaigrette, Spiced Sesame,
Sweet Worcestershire Aioli, Creamy Balsamic,
Mango Ranch, Thousand Island

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FROM THE CHARCOAL GRILL

Caribbean Jerk Pork Ribs

Spring Chicken à la Chilli Olek

Chargrilled Bulgogi Beef Flank

*Sweet Soy Sauce & Green Chilli Balado,
Asian-Inspired Peanut Tahini Blend, Sesame Chilli Aioli*

FESTIVE ROASTS

CARVING STATIONS

Slow-Roasted Premium Angus Beef

Aromatic Spice Crust

Orange & Maple-Glazed Boneless Ham

Charred Pineapple

Traditional Whole Roast Christmas Turkey

Whole-Baked Barramundi

Fennel and Lime Stuffing

TRIMMINGS

Chestnut Stuffing • Charred Brussels Sprouts

Roasted Baby Potato with Rosemary & Garlic Confit

Roasted Cajun Broccoli • Pumpkin Gratin • Bacon Crisps

*Cranberry Sauce, Giblet Sauce, Red Wine Sauce, Barbecue Sauce,
Wholegrain Mustard, Dijon Mustard, Horseradish*

CHINESE ROAST CABINET

Crackling Pork Belly • Pork Char Siew

Roast Duck • Roast Chicken

Fragrant Chicken Rice

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

WESTERN FARE

ON A ROTATING BASIS

Pan-Seared Barramundi

Pickled Fennel, Basil & Pesto Emulsion

Grilled Pork Sausage

Caramelised Onion Gravy

Rustic Chorizo Bean Ragoût

Herbed Toast Crumble

Braised Lamb Navarin

Root Vegetables

Baked Root Vegetables

Roasted Garlic & Rosemary

OR

Baked Salmon Fillet

Crispy Leeks, Creamy Spinach Sauce

Braised Beef Cheek

Roasted Mushroom Sauce, Glazed Carrots

Roasted Chicken

Tarragon Cream, Caramelised Onion

Smoked Peppercorn Duck

Caramelised Apples, Mustard Jus

Roasted Root Vegetables

Roasted Garlic & Rosemary

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ASIAN DELIGHTS

ON A ROTATING BASIS

Stir-Fried Hard Shell Clams

Nyonya-style Fermented Bean Sauce

Braised Pork Belly

Honey, Ginger, Garlic Soy Sauce

Wok-Fried French Beans

Garlic, Dried Shrimp

Barramundi

Lemongrass & Coconut Broth

Salted Egg & Chilli Crab

Golden Fried Mantou

X.O. Shrimp Fried Rice

OR

Black Pepper Chilli Crab

Golden Fried Mantou

Wok-Fried French Beans

Garlic, Dried Shrimp

Crispy Cereal Prawn

Curry Leaves, Chilli

Steamed Barramundi

Superior Sauce, Fragrant Onion Oil

Wok-Fried Beef

Oyster Mushroom, Broccoli

Wok-Fried Black Pepper Udon

Mixed Capsicums

INDIAN SPECIALS

Chicken Vindaloo

Fish Tikka Masala

Dal Makhani

Saffron Basmati Rice

Papadum • Mango Chutney • Pachranga Pickle

PERANAKAN CORNER

ON A ROTATING BASIS

SOUPS

Itek Tim

Salted Vegetable & Duck Soup

O' Teng

Nyonya Chicken & Potato Soup

HOT DISHES

Ayam Masak Merah

Chicken in Spicy Tomato Gravy

Ayam Buah Keluak

Nyonya Chicken and Black Nut Curry

Beef Rendang

Beef in Spicy Coconut Gravy

Ikan Pari Assam Pedas

Stingray in Spicy & Tangy Tamarind Sauce

Ikan Masak Lemak

Fish in Spiced Coconut Milk Gravy

Nyonya Chap Chye

Braised Vegetables with Glass Noodles and Black Fungus

Kueh Pie Tee

*Crispy Pastry Shell with Vegetables, Prawns,
Traditional Garnishes, House-Made Chilli Sauce*

MAKE-YOUR-OWN NOODLE BOWL

LIVE STATION

CHOICE OF NOODLES

Thick Rice Vermicelli, Thin Rice Vermicelli,
Yellow Noodles, Kway Teow

CHOICE OF TOPPINGS

Sea Prawn, Hard Shell Clam, Fish Cake,
Quail Egg, Beansprouts, Cabbage

CHOICE OF LOCALLY FARMED VEGETABLES

Xiao Bai Cai, Dou Miao, Nai Bai

CHOICE OF SOUP BASE

Laksa Broth, Prawn Broth

CONDIMENTS

Sambal Onion, Fried Shallots

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SWEET INDULGENCES

À LA MINUTE

Cassis Mont Blanc

Cassis Gel, Vanilla Espuma, Candied Chestnut,
Yoghurt Meringue, Speculoos Biscuit

THE FULLERTON'S SIGNATURE CHRISTMAS TREATS

Rum Fruitcake • Traditional Stollen • Assortment of Yule Logs

WARM DESSERTS

Christmas Pudding with Brandy Sauce

Brioche Bread & Butter Pudding with Vanilla Sauce

WHOLE CAKES

Ivory Chocolate Cheesecake • Ondeh Ondeh Cake

Earl Grey Raspberry • White Truffle Peanut Mousse

TARTS & FLANS

Maple Pecan Chocolate Tart • Mont Blanc Cassis Tart

Gingerbread Spice Crème Brûlée

PETITE TREATS & SHOOTERS

Ivory Pistachio Mascarpone • Strawberry Lavender Vanilla

Apple Tatin Caramel Mousse • Nyonya Passion Trifle

Morello Chocolate Chantilly • Chocolate Peppermint

PERANAKAN TREATS

Durian Pengat Shooter • Assorted Nyonya Kueh

CONFECTIONARY

Christmas Cookies • Christmas Macarons

Candy Canes • Caramel Toffees • Peppermint Bark Slab

ICE CREAM

Hazelnut • Chestnut • Chocolate • Vanilla • Raspberry

CHOCOLATE FOUNTAIN

*Gingerbread Cookie, Vanilla Choux, Brownie, Chocolate Wafer,
Marshmallow, Strawberry*