









## SALADS & STARTERS

**HEIRLOOM TOMATOES & BURRATA**     26  
Marinated olives, capers, house-made macadamia and local basil pesto, smoked Maldon salt, organic avocado oil

**CAESAR SALAD**    28  
Romaine lettuce, poached prawns, hard-boiled local egg, local cherry tomato, artichokes, anchovies, croutons, grated parmesan, classic Caesar dressing, roasted pecan nut, cracked pepper, extra virgin olive oil

**CHICKEN POMELO SALAD**   25  
House-made chilli dressing, cilantro, crispy shallots & garlic, toasted dried shrimp, roasted peanuts, local lime and mint

**WOK-FRIED KING PRAWNS**   25  
Thai green mango salad, tangy plum sauce, crushed peanut, coriander

**SINGAPORE SATAY** – Choice: Chicken or Beef   21  
Ketupat, cucumber, onion, pineapple purée, spicy peanut sauce

**VEGAN CRAB-LESS CAKE**   20  
Sour plum & mango dip

**FIVE-SPICED BONELESS STUFFED CHICKEN WINGS**   22  
Hot & spicy sauce



**CUTTLEFISH SKEWERS**   25  
Spicy Szechuan barbecue glaze




**MUSHROOM VELOUTÉ**    20  
Black truffle, assorted local mushrooms, porcini mushroom powder, croutons

## PASTA




CHOICE: SPAGHETTI, LINGUINE, TAGLIATELLE, PENNE

**BLACK TRUFFLE MUSHROOM CREAM**     30  
Assorted local mushrooms, sous vide cage-free egg, fresh local parsley

**BEEF BOLOGNESE**   30  
Slow-cooked beef ragout, tomato sauce, fresh local parsley

**BASIL POMODORO**    24  
Local cherry tomato sauce, grated parmesan, fresh local basil and parsley


**ARRABIATA VONGOLE**   30  
Clams, white wine, local cherry tomato sauce, onion, garlic, chilli, fresh local parsley



**AMATRICIANA**    26  
Bacon, local cherry tomatoes, onion, garlic, tomato sauce, fresh local parsley



**SPINACH BACON CREAM**    26  
Sous vide cage-free egg, bacon, local baby spinach, onion, garlic, grated parmesan, fresh local parsley

 VEGETARIAN  CONTAINS GLUTEN  CONTAINS DAIRY  
 CONTAINS NUTS  CONTAINS PORK

## LOCAL FAVOURITES




**HAINANESE CHICKEN RICE** – Choice: Chicken Breast or Drumstick  28  
Slow-poached chicken, fragrant rice, clear chicken broth, local greens, classic condiments




**TOWN SIGNATURE SINGAPORE LAKSA**    30  
King prawns, fishcake, local quail egg, thick rice vermicelli, bean curd puff, beansprouts, spicy aromatic coconut broth, local laksa leaves and lemongrass



**LOBSTER NASI LEMAK**   50  
Wok-tossed bamboo lobster, sambal onion, hard-boiled local egg, cucumber, fried anchovies, peanuts, emping crackers, achar, fragrant coconut rice

**SEAFOOD CHAR KWAY TEOW**    32  
King prawns, scallops, squid, fishcake, Chinese sausage, wok-fried flat rice noodles, beansprouts, Chinese chives, Chef's soy sauce blend, local calamansi, local egg



**KING PRAWN HOKKIEN MEE**    34  
Rice vermicelli & yellow noodles braised in flavourful pork broth, king prawns, squid, pork belly, fishcake, Chinese chives, beansprouts, local calamansi, crispy pork lard, local egg

**BAK KUT TEH**    37  
Fragrant peppery pork rib broth, jasmine rice, braised peanuts, crispy dough fritter

**TOWN BAK CHOR MEE**    32  
Meatballs, minced pork, pork liver, braised mushrooms, flat egg noodles, local lettuce, crispy sole fish, crispy pork lard, chilli

**WANTON NOODLES**   28  
Shrimp dumplings, roasted pork char siew, local greens, egg noodles

**HOR FUN** – Choice: Beef or Seafood Medley  33  
Local greens, light local egg gravy, wok-fried flat rice noodles

**SEAFOOD MEE GORENG**   32  
Stir-fried yellow noodles, king prawns, scallops, squid, fishcake, beansprouts, bean curd, house-made spicy sauce, local egg




**WAGYU BEEF RENDANG**   38  
Slow-cooked wagyu beef in aromatic traditional coconut gravy, jasmine rice, crackers

**NASI GORENG KAMPUNG**   30  
Indonesian-style fried rice, chicken satay, fried chicken, local greens, chilli paste, fried anchovies, emping crackers, achar, fried local egg

**VEGETARIAN MAPO TOFU**   28  
Impossible meat, silken tofu, local greens, fermented broad bean paste, plant-based chicken, jasmine rice



## CLASSIC INDIAN

SERVED WITH NAAN, MANGO CHUTNEY AND BIRYANI RICE

**GOSHT ROGAN JOSH**    33  
Tender mutton cooked with traditional spices

**MURGH TIKKA MASALA**    30  
Boneless chicken thigh, rich cashew & tomato gravy




**BARRAMUNDI MASALA CURRY**    32  
Local barramundi cooked in onion & tomato masala with traditional spices



**DAL TADKA**     26  
Yellow lentil curry, cumin, garlic, green chilli

## BURGERS & SANDWICHES




SERVED WITH LOCAL SALAD GREENS AND CAJUN FRIES

**TOWN GRILLED ANGUS BEEF BURGER**    40  
200g patty seasoned with house-made cajun spices, bacon, fried local egg, truffle nacho cheese, local lettuce, local tomato, onion marmalade, house-made nori bun

**IMPOSSIBLE BURGER**    36  
200g plant-based patty, smoky eggplant purée, local lettuce, local tomato, smoky barbecue aioli, house-made charcoal bun

**PULLED BEEF SANDWICH**   32  
Slow-cooked beef with caramelised onion and mushrooms, Asiago cheese, green mango slaw, gherkins

**SOFT SHELL CRAB BURGER**   32  
Smashed avocado, kimchi mint aioli, green mango slaw, local lettuce, local tomato

**CLUB SANDWICH**    28  
Smoked turkey ham, bacon, local egg omelette, local lettuce, local tomato, toasted white bread, mustard mayonnaise

## 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 BARRAMUNDI FILLET - 200g** 38

Choice of one sauce:

Green peppercorn   • Black truffle mushroom   • Smoky hot & spicy    
Banana shallot cream   • Coconut miso cream   

Choice of one side:

6 per additional side




Truffle mashed potato    • Organic wild rice pilaf     
Cajun fries   • Grilled broccoli   • Local mixed lettuce  



**BEER-BATTERED FISH & CHIPS**   34  
Deep-fried halibut fillet, tartar sauce, lemon wedge, malt vinegar

## DESSERTS

**FULLERTON SIGNATURE CHOCOLATE CAKE**    18  
Rich chocolate ganache & chiffon, mixed berries

**CHO-CO-LA SYMPHONY**     16  
Hazelnut joconde, Manjari chocolate mousse, Gianduja crème, fresh raspberry

**LOCAL KOPI TIRAMISU**    16  
Mascarpone crème, ladyfingers, kueh lapis crunch, cacao powder

**PANDAN CRÈME BRÛLÉE**   16  
Local pandan, coconut biscuit, mango passion

**RASPBERRY LYCHEE BANDUNG**    18  
Raspberry chiffon, lychee mousse, bandung jelly, local vanilla chantilly cream

Prices are listed in Singapore Dollars and subject to service charge and prevailing government taxes.