



FESTIVE LUNCH BUFFET

10 November 2025 to 1 January 2026

Monday to Friday, 12.00 p.m. to 2.30 p.m.

With menu variances and extended timing on
Christmas Eve (24 December): 12.00 p.m. to 3.00 p.m.

68* per adult, 34* 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

Poached Sea Prawn • Green-Lipped Mussel

Half-Shell Scallop • Hard-Shell Clam

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

JAPANESE APPETISERS

Chuka Kurage • Chuka Hotate • Chuka Idako

SASHIMI

Salmon • Tuna • Tako

Pickled Pink Ginger, Wasabi, Shoyu

COLD SOBA STATION

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

SMOKED FISH

Smoked Salmon • Smoked Tuna

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

CHARCUTERIE & CHEESE

CHARCUTERIE

Salami Milano • Chicken Ham

Beef Pastrami • Mortadella

Dijon Mustard, Creamy Horseradish, Cornichons, Caper Berries

ASSORTMENT OF EUROPEAN CHEESES

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

BREAD COUNTER

Christmas Fruit Loaf

Focaccia • Multigrain

Sourdough • Dark Rye

Green Olive Gruyere • Baguette

Assorted Bread Rolls

SOUP

Potato & Leek Seafood Chowder

Cinnamon Pumpkin Chowder

Roasted Sweet Pumpkin & Carrot Soup

- CHRISTMAS EVE MENU -

Roasted Sweet Pumpkin & Carrot Soup

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

- CHRISTMAS EVE MENU -

Smashed Potato Salad

Fried Crispy Capers, Caramelised Onion, Fresh Chives, Ranch Dressing

Roast Beef Salad

Pickled Onion Rings, Toasted Pine Nuts, Charred Broccoli Florets,
Honey Mustard Dressing

Classic Waldorf Salad

Roasted Walnuts, Green Apples, Raisins, Cucumber Shavings

Tangy Prawn Salad

Vermicelli, Roasted Peanuts, Red Chilli, Coriander Leaves

SALAD BAR

BASE

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

SUPPLEMENTS

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

DRESSINGS

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

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LUNCH SPECIALS

ONE DAILY, ON A ROTATING BASIS:

Crispy Battered Fish

Tangy Fennel Salad, Pickled Dill Aioli

Roasted Spring Chicken

Smoked Paprika Maple Glaze, Garlic Yoghurt Dip,
Pickled Green Papaya Salad

- CHRISTMAS EVE MENU -

Five-Spiced Duck Breast

Celeriac Remoulade, Crispy Rice Puffs, Cinnamon-Infused Mango Gel

Roasted Spring Chicken

Smoked Paprika Maple Glaze, Garlic Yoghurt Dip,
Pickled Green Papaya Salad

FESTIVE ROASTS

CARVING STATIONS

Roast Whole Christmas Turkey

TRIMMINGS

Chestnut Stuffing

Charred Brussels Sprouts

Roasted Baby Potato with Rosemary & Garlic Confit

Roasted Sweet Pumpkin & Carrot

Roasted Cajun Broccoli

*Giblet Sauce, Cranberry Sauce, Red Wine Sauce, Barbecue Sauce,
Grain Mustard, Dijon Mustard*

- CHRISTMAS EVE MENU -

Chestnut Stuffing

Charred Brussels Sprouts

Smashed Roasted Potatoes with Herb Butter

Roasted Root Vegetables with Rosemary & Garlic Confit

*Giblet Sauce, Cranberry Sauce, Red Wine Sauce, Barbecue Sauce,
Grain Mustard, Dijon Mustard*

WESTERN FARE

ON A ROTATING BASIS:

Pan-Seared Barramundi

Pickled Fennel, Basil & Pesto Emulsion

Sous Vide Pork

Mustard Cream Sauce

Baked Root Vegetables

Roasted Garlic & Rosemary

OR

Baked Salmon Fillet

Crispy Leeks, Creamy Spinach Sauce

Braised Beef Cheek

Roasted Mushroom Sauce, Glazed Carrots

Roasted Root Vegetables

Roasted Garlic & Rosemary

- CHRISTMAS EVE MENU -

Braised Beef Cheek

Crispy Fried Leeks, Creamy Mushroom Sauce

Grilled Pork Sausage

Caramelised Onion Gravy

Oven-Baked Barramundi Fillet

Braised White Bean Stew

Black Mussels

Spicy Tangy Broth, Kaffir Lime

INDIAN SPECIALS

Chicken Vindaloo • Fish Tikka Masala

Dal Makhani • Saffron Basmati Rice

Papadum • Mango Chutney • Pachranga Pickle

- CHRISTMAS EVE MENU -

Butter Chicken Masala • Dal Makhani

Fragrant Pilau Rice

Papadum • Mango Chutney • Pachranga Pickle

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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

Barramundi

Lemongrass, Coconut Broth

Impossible Meat Mapo Tofu

X.O. Shrimp Fried Rice

OR

Steamed Barramundi

Superior Sauce, Fragrant Onion Oil

Kung Pao Chicken

Fried Cashew Nuts

Wok-fried Black Pepper Beef

Oyster Mushroom

Sweet & Sour Prawn

Capsicum Trio, Onions

Spicy Nasi Goreng Ikan Bilis

- CHRISTMAS EVE MENU -

Braised Pork Belly

Chinese Five Spice

Braised Chicken

Sesame Oil

Barramundi

Lemongrass, Coconut Broth

Wok-Fried Nai Bai

Goji Berries, Mushroom

Braised Ee Fu Noodles

Mushrooms and Pea Sprouts

PERANAKAN CORNER

ON A ROTATING BASIS:

Itek Tim *Salted Vegetable & Duck Soup*

O' Teng *Nyonya Chicken & Potato Soup*

Ayam Masak Merah
Chicken in Spicy Tomato Gravy

Ayam Buah Keluak
Nyonya Chicken & 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, Glass Noodles, Black Fungus

- CHRISTMAS EVE MENU -

O' Teng
Nyonya Chicken & Potato Soup

Ayam Buah Keluak
Nyonya Chicken & Black Nut Curry

Kueh Pie Tee
Prawn, House-Made Chilli Sauce, Coriander

Ikan Pari Assam Pedas
Stingray, Spiced & Tangy Tamarind Sauce

Nyonya Chap Chye
Braised Vegetables, Glass Noodles, Black Fungus

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

-CHRISTMAS EVE SPECIAL -

Panettone

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

- CHRISTMAS EVE SPECIALS -

White Snow Forest • Raspberry Symphony

Peranakan Twist • Hazelnut Praline Crunch

Strawberry Shortcake • Blueberry Yuzu Vanilla

Banana Walnut Nutella Pound Cake

Strawberry Lemon Pound Cake

TARTS & FLANS

Maple Pecan Chocolate Tart • Mont Blanc Cassis Tart

Gingerbread Spice Crème Brûlée

- CHRISTMAS EVE SPECIALS -

Salted Caramel Chocolate Tart

Pear Almond Frangipane Tart

Mixed Berries Clafoutis Tart

Calamansi Almond Meringue Vanilla Tart

Galette des Rois

Pandan Coconut Pot de Crème

PETITE TREATS & SHOOTERS

Ivory Pistachio Mascarpone • Strawberry Lavender Vanilla

Apple Tatin Caramel Mousse • Nyonya Passion Trifle

Morello Chocolate Chantilly • Chocolate Peppermint

- CHRISTMAS EVE SPECIALS -

Mango Passion Coconut Milk Chocolate

Raspberry Lychee Bandung

Chocolate Almond Moelleux Manjari

Chocolate Raspberry • Mulled Wine Poached Pear

Mango Pineapple Vanilla Panna Cotta

Assorted Choux Puffs

PERANAKAN TREATS

Durian Pengat Shooter • Assorted Nyonya Kueh

- CHRISTMAS EVE SPECIAL -

Chiffon Cake

CONFECTIONARY

Christmas Cookies • Christmas Macarons

Candy Canes • Caramel Toffees • Peppermint Bark Slabs

ICE CREAM

Hazelnut • Chestnut • Chocolate • Vanilla • Raspberry

CHOCOLATE FOUNTAIN

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