

# THE COURTYARD

## À LA CARTE MENU

### SALADS & STARTERS

- Heirloom Tomatoes & Burrata**    26  
Marinated olives, capers, house-made basil pesto, macadamia, fleur de sel, avocado oil
- Cavenagh Salad**     28  
Romaine lettuce, crackling pork skin, poached prawns, quail egg, confit tomato, croutons, pumpkin seeds, artichokes, grated parmesan, classic Caesar dressing, hazelnut oil
- Chicken Pomelo Salad**   24  
House-made chilli dressing, cilantro, crispy shallots & garlic, roasted peanuts, lime wedge
- Pork Liver Pâté**     20  
Quince jelly, cornichons, toasted sourdough, Maldon salt
- Stuffed Boneless Chicken Wings**     18  
Truffle mousseline, Chilean merkén spices, smoked chilli aioli
- Wok-Fried King Prawn**   24  
Thai green mango salad, tangy plum sauce, crushed peanuts, coriander
- Vegan Crab-less Cake**    16  
Avocado, tomatillo, sweet sour mango dip
- Singapore Satay – choice of Chicken or Beef**   19  
Ketupat, cucumber, onion, pineapple purée, spicy peanut sauce

### SOUPS









- Assorted Mushrooms Velouté**    20  
Truffle oil, fresh chives, croutons
- Herbal Black Chicken Soup**  18  
Abalone mushroom

### LOCAL FAVOURITES

- Hainanese Chicken Rice – choice of Chicken Breast or Drumstick**  28  
Slow-poached chicken, fragrant rice, clear chicken broth, classic condiments
- Lobster Nasi Lemak**    50  
Wok-tossed bamboo lobster, sambal onion, hard-boiled egg, cucumber, fried anchovies, peanuts, emping crackers, achar, fragrant coconut rice
- Nasi Goreng Kampung**    29  
Indonesian-style fried rice, chicken satay, chicken drumlet, fried egg, choy sum, chilli paste, fried anchovies, emping crackers, achar
- Bak Kut Teh**    37  
Fragrant peppery pork ribs broth, jasmine rice, braised peanuts, crisp dough fritter
- Wagyu Beef Rendang**   38  
Slow-cooked wagyu beef in aromatic traditional coconut gravy, jasmine rice, crackers
- Asian-style Barramundi Fillet**   38  
Locally farmed barramundi, crispy garlic, leek soy sauce, Asian greens, jalapeno, jasmine rice
- Town Signature Singapore Laksa**    28  
Thick rice vermicelli, spicy aromatic coconut broth, fresh sea prawn, fishcake, quail egg, beansprouts, bean curd puff
- King Prawn Hokkien Mee**    34  
Braised rice vermicelli & yellow noodles, squid, prawn, pork belly, fishcake, Chinese chives, beansprouts, flavourful pork broth, crispy pork lard, calamansi
- Seafood Mee Goreng**   31  
Stir-fried yellow noodles, king prawn, squid, mussel, fishcake, beansprouts, choy sum, bean curd, house-made spicy sauce
- Seafood Char Kway Teow**    31  
Wok-tossed flat rice noodles, squid, prawn, pork belly, fishcake, beansprouts, rich pork broth, chives, chef's special soy sauce
- Town Bak Chor Mee**    30  
Flat egg noodles, meatballs, minced pork, pork liver, braised mushrooms, crispy sole fish, lettuce, crispy pork lard, chilli
- Hor Fun – Choice of Seafood or Beef**  33  
Wok-fried flat rice noodles, choy sum, Chinese mushrooms, light egg gravy
- Wonton Noodles**   26  
Egg noodles, pork & shrimp dumplings, vegetables, roasted pork char siew
- Mapo Tofu**   28  
Impossible meat, silken tofu, fermented broad beans, plant-based chicken, jasmine rice

### CLASSIC INDIAN

SERVED WITH PAPADUM AND PICKLED PACHARANGA

- Gosht Rogan Josh**    32  
Tender mutton, traditional spices, butter naan
- Murgh Tikka Masala**    30  
Boneless chicken thigh, rich cashew & tomato gravy, butter naan
- Dhal Dal Tadka**    26  
Yellow lentil curry, cumin, garlic, green chillies, biryani rice

### WESTERN CLASSICS

SERVED WITH CHOICE OF SIDE DISH AND SAUCE

- Premium Black Angus Ribeye Steak (350g)** 50
- Sous Vide Kurobuta Pork Belly (320g)** 42
- Honey-glazed Half Spring Chicken (300g)** 34
- Norwegian Salmon Steak (250g)** 40
- Barramundi Fillet (200g)** 38
- Choice of one sauce:**  
Black garlic confit jus   | Red wine sauce   | Yakiniiku      
Vanilla hoisin   | Miso sesame    | Blood orange sauce    
- Choice of one side:**  
Truffle mashed potato   | Soy ponzu napa cabbage & bacon      
Mixed lettuce, cherry tomatoes & goma dressing    | French fries     
Organic wild pilaf, cranberries & herbs  | Grilled cajun broccoli     
- Beer-battered Fish & Chips**   34  
Crispy deep-fried halibut fillet, tartar sauce, lemon wedge, malt vinegar
- BURGERS & SANDWICHES**  
SERVED WITH MESCLUN SALAD AND FRIES
- Grilled Angus Beef Burger**   40  
220g patty seasoned with house-made chermoula spices, bacon, fried egg, truffle nacho cheese, lettuce, tomato, onions, marmalade, house-made charcoal bun
- Impossible Burger**    36  
220g plant-based patty seasoned with house-made chermoula spices, smoky eggplant, lettuce, tomato, orange aioli, house-made charcoal bun
- Crispy Chicken Katsu Burger**   28  
Smoky aioli, julienne cabbage, pickled mango & sour plum, house-made nori bun
- Open-faced Roast Beef Sandwich**   32  
Brie, sauerkraut, lettuce, tomato, honey mustard, sourdough
- Club Sandwich**    28  
Smoked turkey ham, bacon, egg omelette, lettuce, tomato, toasted white bread, mustard mayonnaise
- PASTA**  
CHOICE OF SPAGHETTI, LINGUINE, PENNE
- Black Truffle Mushroom Cream**    30  
Assorted mushrooms, sous vide egg, garlic, onion
- Beef Bolognese**   30  
Slow-cooked beef ragout in tomato sauce, fresh parsley
- Basil Pomodoro**    24  
Cherry tomatoes, fresh basil, grated parmesan

### DESSERTS

- Fullerton Signature Chocolate Cake**  
Rich chocolate ganache & chiffon, mixed wild berries  
16  
- Calamansi Tart**  
Vanilla sablé breton, silky calamansi curd, coconut chantilly, citrus gel  
16  
- Cho-Co-La Symphony**  
Hazelnut joconde, manjari chocolate mousse, gianduja crème, raspberry  
16   
- Local Kopi Tiramisu**  
Mascarpone crème, ladyfingers, kueh lapis crunch  
14  
- Pandan Crème Brûlée**  
Coconut biscuit, mango passion  
14 

 VEGETARIAN  CONTAINS NUTS  CONTAINS DAIRY

 CONTAINS GLUTEN  CONTAINS PORK