

Our dishes are prepared using responsibly sourced seafood, cage-free eggs from local farms, and locally grown vegetables and mushrooms.

SALADS & STARTERS

Heirloom Tomatoes & Burrata NGD ♦ 26
Marinated olives, capers, house-made macadamia & basil pesto, smoked Maldon salt, extra virgin olive oil

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

Chicken Pomelo Salad NGS 25
House-made chilli dressing, cilantro, crispy shallots & garlic, roasted peanuts, toasted dried shrimp, local lime

Wok-Fried King Prawns NGS 25
Shredded Thai green mango, tangy plum sauce, crushed peanut, coriander

Singapore Satay *Choice: Chicken or Beef* NG 21
Lontong rice cake, cucumber, onion, pineapple purée, spicy peanut sauce

Plant-Based Impossible Meat Pops NG ♦ 20
Stewed in tomato basil sauce, baby vegetables, hazelnut oil

Mushroom Velouté GD ♦ 20
Black truffle, assorted local mushrooms, porcini mushroom powder, croutons

Mulligatawny Soup ★ D 20
Dating back to the late 18th century, this Anglo-Indian dish was adapted from rasam, a South Indian peppery broth, to suit the British custom of serving a soup course before the main course. The colonists brought it back to Britain, where it quickly gained popularity in British households and pubs. Coriander, fennel, tender poached chicken, jasmine rice, cilantro, mustard oil

PASTA *Choice: Spaghetti, Linguine, Tagliatelle, Penne*

Crab Rigatoni ★ GDS 32
Crispy soft-shell crab, sweet chilli, laksa leaf element, cured egg

Black Truffle Mushroom Cream GD ♦ 30
Roasted mushrooms, sous vide egg, fresh flat-leaf parsley

Beef Bolognese GD 30
Slow-cooked beef ragout, mirepoix, whole peeled tomato sauce, fresh flat-leaf parsley

Basil Pomodoro GD ♦ 24
Local cherry tomato sauce, grated parmesan, fresh basil & flat-leaf parsley

Arrabbiata Vongole GDS 30
Clams, white wine, local cherry tomato sauce, onion, garlic, chilli, fresh flat-leaf parsley

Spinach Bacon Cream PGD 26
Sous vide cage-free egg, bacon, baby spinach, sautéed onion & garlic, grated parmesan, fresh flat-leaf parsley

LOCAL FAVOURITES

Hainanese Chicken Rice ★ *Choice: Chicken Breast or Drumstick* G 28
Introduced by Hainanese immigrants in the early 20th century, this iconic dish is now regarded as one of Singapore's enduring national favourites. Slow-poached chicken, aromatic chicken rice, clear chicken broth, greens, chilli sauce, ginger, house-made soya sauce

Town Signature Singapore Laksa ★ NGDS 30
Rooted in Peranakan heritage, this local staple weaves together Chinese and Malay influences. Thick rice vermicelli in spicy aromatic coconut broth, king prawns, fishcake, quail egg, beansprouts, bean curd puff, local laksa leaves & lemongrass

Lobster Nasi Lemak GD 50
Wok-tossed bamboo lobster, sambal onion, hard-boiled egg, cucumber, fried anchovies, peanuts, emping crackers, achar, fragrant coconut rice

Seafood Char Kway Teow PNGS 32
Wok-fried flat rice noodles & yellow noodles, king prawns, scallops, squid, fishcake, Chinese pork sausage, egg, beansprouts, Chinese chives, local calamansi, Chef's soya sauce blend, crispy pork lard

King Prawn Hokkien Mee PNGS 34
Rice vermicelli & yellow noodles braised in rich pork broth, king prawns, squid, pork belly, fishcake, egg, Chinese chives, beansprouts, local calamansi, crispy pork lard

Bak Kut Teh PNG 37
Fragrant peppery pork rib broth, jasmine rice, braised peanuts, crispy dough fritter

Town Bak Chor Mee PNGS 32
Flat egg noodles, meatballs, shrimp dumpling, poached pork loin, pork liver, braised mushrooms, lettuce, crispy sole fish, crispy pork lard, chilli

Wanton Noodles PNGS 28
Egg noodles, shrimp dumplings, roasted pork char siew, greens, spring onion, fried shallot

Hor Fun *Choice: Seafood Medley or Beef* GS 33
Wok-fried flat rice noodles, egg drop gravy, greens

Seafood Mee Goreng NGS 32
Stir-fried yellow noodles, king prawns, scallops, squid, fishcake, beansprouts, bean curd, house-made spicy sauce, egg, greens

Wagyu Beef Rendang ★ NG 38
A treasured Indonesian dish traditionally served during celebrations and special occasions. Slow-cooked wagyu beef short rib in aromatic kaffir lime & coconut gravy, jasmine rice, emping crackers

Nasi Goreng Kampung NGS 30
Indonesian-style fried rice, chicken satay, fried chicken, fried egg, greens, dried shrimp chilli paste, fried anchovies, emping crackers, achar

Vegetarian Mapo Tofu GD ♦ 28
Impossible meat, silken tofu, greens, fermented broad bean paste, plant-based chicken, jasmine rice

INDIAN CLASSICS *Served with naan, biryani rice and mango chutney*

Gosht Rogan Josh NGD 33
Braised mutton, traditional spices, aromatics

Murgh Tikka Masala NGD 30
Tender chicken, aromatic masala spices, yoghurt, cashew & tomato gravy

Dal Tadka NGD ♦ 26
Braised yellow lentil, curry leaves, dried chilli, sambar masala, mustard seed

WESTERN & FUSION FLAVOURS

Asian-Inspired Braised Lamb Shank G 46
Aromatic spices, burnt shallot & kaffir lime element, fragrant yellow rice, achar

Classic Fish & Chips GDS 34
Crispy battered halibut fillet, tartar sauce, lemon wedge, malt vinegar

Grilled Premium Black Angus Ribeye Steak 330g 52
Fresh rosemary, house-made spice rub, cooked to your desired doneness

Pan-Seared Norwegian Salmon Steak 250g 42
Seasoned with house-made Cajun seasoning

Slow Oven-Roasted Local Barramundi Fillet 200g 38
Seasoned with house-made blend

Choice of one sauce:

Green Peppercorn GD | Black Truffle Mushroom GD

Banana Shallot Cream GD ♦ | Smoky Hot & Spicy GD ♦

Choice of one side:

Truffle Mashed Potato GD ♦ | Cajun Fries GD ♦

Grilled Broccoli GD ♦ | Mixed Lettuce D ♦

6 per additional side

BURGERS & SANDWICHES

Served with local salad greens and Cajun fries

Town Grilled Angus Beef Burger PGD 40
200g patty seasoned with house-made Cajun spices, bacon, fried egg, truffle nacho cheese, lettuce, tomato, onion marmalade, house-made nori bun

Plant-Based Impossible Burger GD ♦ 36
200g plant-based patty, smoky eggplant purée, lettuce, tomato, smoky barbecue aioli, house-made charcoal bun

Pulled Beef Sandwich GD 32
Tender slow-cooked beef with caramelised onion & mushrooms, melted Asiago cheese, shredded cabbage slaw, gherkins

Club Sandwich PGD 28
Smoked Black Forest ham, bacon, omelette, lettuce, tomato, toasted white bread, mustard mayonnaise

DESSERTS

Fullerton Signature Chocolate Cake ★ GD ♦ 18
Rich chocolate ganache, chocolate chiffon, mixed berries

Raspberry Lychee Bandung GD ♦ 18
Raspberry chiffon, lychee mousse, bandung jelly, local vanilla Chantilly cream

Local Kopi Tiramisu GD ♦ 16
Local coffee mascarpone crème, ladyfingers, kueh lapis crunch, cacao powder

Pandan Crème Brûlée D ♦ 16
Local pandan element, coconut biscuit, mango passion

★ Signature Dish ♦ Vegetarian Option

Contains: P Pork N Nuts G Gluten S Seafood D Dairy

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