

## SALADS & STARTERS

**HEIRLOOM TOMATOES & BURRATA** 🍴🌿🥥🥑 26  
Marinated olives, capers, house-made basil pesto, macadamia, fleur de sel, avocado oil

**CAVENAGH SALAD** 🌿🥥🥑🍴 28  
Romaine lettuce, poached prawns, quail egg, crackling pork skin, confit tomato, artichokes, croutons, pumpkin seeds, 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

**WOK-FRIED KING PRAWN** 🌿🥥 24  
Thai green mango salad, tangy plum sauce, crushed peanuts, coriander

**SINGAPORE SATAY – Choice of Chicken or Beef** 🌿🥥 19  
Ketupat, cucumber, onion, pineapple purée, spicy peanut sauce

**STUFFED BONELESS CHICKEN WINGS** 🌿🥥🥑🍴 18  
Truffle mousseline, Chilean merkén spices, smoked chilli aioli

**VEGAN CRAB-LESS CAKE** 🌿🥥🥑 16  
Avocado, tomatillo, sweet-sour mango dip

## SOUPS

**HERBAL BLACK CHICKEN SOUP** 🌿 18  
Abalone Mushroom

**ASSORTED MUSHROOMS VELOUTÉ** 🍴🌿🥥 20  
Mushroom fricassee, truffle oil, fresh chives, croutons

**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, tomato sauce, fresh parsley

**BASIL POMODORO** 🍴🌿🥥 24  
Cherry tomatoes, fresh basil, grated parmesan

## CLASSIC INDIAN

SERVED WITH PAPADUM AND PICKLED PACHARANGA

**GOSHT ROGAN JOSH** 🌿🥥🥑 32  
Tender mutton, traditional spices, butter naan

## LOCAL FAVOURITES

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

**TOWN SIGNATURE SINGAPORE LAKSA** 🌿🥥🥑 28  
Thick rice vermicelli, spicy aromatic coconut broth, fresh sea prawn, fishcake, quail egg, beansprouts, bean curd puff

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

**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

**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

**BAK KUT TEH** 🌿🥥🍴 37  
Fragrant peppery pork ribs broth, jasmine rice, braised peanuts, crisp dough fritter

**HOR FUN – Choice of Seafood or Beef** 🌿 33  
Wok-fried flat rice noodles, choy sum, Chinese mushrooms, light egg gravy

**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

**NASI GORENG KAMPUNG** 🌿🥥🥑 29  
Indonesian-style fried rice, chicken satay, chicken drumlet, fried egg, choy sum, chilli paste, fried anchovies, emping crackers, achar

**TOWN BAK CHOR MEE** 🌿🍴🥥 30  
Flat egg noodles, meatballs, minced pork, pork liver, braised mushrooms, crispy sole fish, lettuce, crispy pork lard, chilli

**WANTON 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

**MURGH TIKKA MASALA** 🌿🥥🥑 30  
Boneless chicken thigh, rich cashew & tomato gravy, butter naan

**DHAL DAL TADKA** 🌿🥥🥑 26  
Yellow lentil curry, cumin, garlic, green chilli, biryani rice

## BURGERS & SANDWICHES

SERVED WITH MESCLUN SALAD AND FRIES

**TOWN 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, pickled mango & sour plum, julienne cabbage, house-made nori bun

**OPEN-FACED ROAST BEEF SANDWICH** 🌿🥥 32  
Brie, sauerkraut, lettuce, tomato, honey mustard, sourdough bread

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

## WESTERN CLASSICS

**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

**WESTERN-STYLE BARRAMUNDI FILLET (200g)** 38

Choice of one sauce:

Black garlic confit jus 🌿🥥🥑 | Red wine sauce 🌿🥥🥑 | Yakniku 🌿🥥🥑  
Vanilla hoisin 🌿🥥🥑 | Miso sesame 🌿🥥🥑 | Blood orange 🌿🥥🥑

Choice of one side:

Truffle mashed potato 🍴🌿🥥🥑 | Soy ponzu napa cabbage & bacon 🌿🍴🥥🥑 6 per addition  
Grilled cajun broccoli 🍴🌿🥥🥑 | Organic wild pilaf rice, cranberries & herbs 🌿  
Mixed lettuce, cherry tomatoes, goma dressing 🍴🌿🥥🥑 | French fries 🍴🌿🥥🥑

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

## DESSERTS

**FULLERTON SIGNATURE CHOCOLATE CAKE** 🌿🥥 16  
Rich chocolate ganache & chiffon, mixed berries

**CALAMANSI TART** 🌿🥥 16  
Vanilla sable breton, silky calamansi curd, coconut chantilly, citrus gel

**CHO-CO-LA SYMPHONY** 🌿🥥🥑 16  
Hazelnut joconde, manjari chocolate mousse, gianduja crème, fresh raspberry

**LOCAL KOPI TIRAMISU** 🌿🥥 14  
Mascarpone crème, coffee ladyfingers, kueh lapis crunch

**PANDAN CRÈME BRÛLÉE** 🥥 14  
Coconut biscuit, mango passion

🍴 VEGETARIAN 🌿 CONTAINS GLUTEN 🥥 CONTAINS DAIRY  
🍴 CONTAINS PORK 🥥 CONTAINS NUTS