



# REUNION LUNCH BUFFET

16 February 2026, 12.00 p.m. to 2.30 p.m.

68\* per adult, 34\* per child (six to 11 years old),  
inclusive of free-flow chilled juices, coffee, and tea

*\*Prices are stated in Singapore dollars, subject to service charge and prevailing taxes.*

## TO START

### POACHED SEAFOOD ON ICE

Baby Crawfish • Green-Lipped Mussel

Sea Prawn • Hard-Shell Clam

*Smoky Chilli Dip, Horseradish Sour Cream, Spicy Sweet & Sour Mango,  
Grain Mustard Plum Mayonnaise, Garlic Dill Yoghurt, Thousand Island,  
Lemon Wedge, Lime Wedge*

### SASHIMI

Salmon • Tuna • Octopus • Scallop

### SUSHI AND JAPANESE APPETISERS

Assorted Nigiri • Crispy Soft-Shell Crab Roll

Chuka Kuraage • Chuka Hotate • Chuka Wakame

### COLD SOBA STATION

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

### JAPANESE HOT SELECTION

Takoyaki

*Squid, Hot & Spicy Sesame Dip*

Kakiage

*Vegetable Tempura, Hot & Spicy Sesame Dip*

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

## UNDER THE HEATING LAMP

Crispy Kataifi Prawn

*Ginger-Miso Dip*

Asian-Inspired Buffalo Salmon

*Tangy Sambal Oelek*

Pan-Fried Seafood Gyoza

*Black Vinegar, Shredded Ginger*

## CHARCUTERIE

Prosciutto Ham • Salami Milano

Beef Pastrami • Mortadella • Rosette • Chorizo

*Cornichons, Caper Berries, Dijon Mustard, Creamy Horseradish*

## ASSORTMENT OF EUROPEAN CHEESES

*Fresh Strawberries and Grapes, Fresh Honeycomb,  
Dried Apricots, Figs and Prunes, Plump Raisins,  
Almonds, Walnuts, Pecans, Cashews, Oat Crackers, Ritz Crackers,  
Orange Marmalade, Berry Jam, Quince Paste*

## ANTIPASTI

Marinated Tarragon Mushrooms • Marinated Eggplant Verde

Grilled Zucchini in Basil Olive Oil • Garlic & Chilli Baba Ganoush

Spiced Hummus with Paprika Dust • Tomato Garlic Confit

Pita Bread • Extra Virgin Olive Oil

## SOUP

Lotus Root & Pork Ribs Soup

## EAST-WEST BREAD COUNTER

Chicken Bak Kwa Loaf • Chicken Floss Bun

Desiccated Coconut Bun • Peanut Butter Bun

Rainbow Margarine Kaya Bread

Green Olive Gruyere • Walnut Cranberry

Sourdough • Multigrain • Dark Rye

Baguette • Assorted Bread Rolls



# DO-IT-YOURSELF COUNTER

## Kurobuta Pork Belly Kong Bak Pau

Radish-Carrot Slaw, Roasted Chilli and Garlic, Fresh Coriander

## SALAD

### Chinese New Year Caesar 'Rojak'

#### LIVE STATION

Grilled Chicken Bak Kwa, Glazed Unagi, Poached Sea Prawn, Crispy Anchovy, Crispy Prawn Cracker, Fried Tofu, Fried Tempeh, Baby Romaine Lettuce, Quail Egg, Grated Parmesan, Croutons, Asian-Inspired Caesar Dressing (Shrimp Paste & Sweet Soy)

### 'FLAVOURS OF ASIA' COMPOUND SALADS

#### 'Shao Xing' Mala Spiced Beef & Black Fungus Salad

Shallot Rings, Shaved Cucumber, Spring Onion, Mala Peanut Sauce

#### Roast Duck & Pickled Mango Salad

Coriander Cress, Shaved Fennel, Roasted Chilli & Garlic Dressing

#### Mixed Seafood Salad

Sea Prawns, Squid Rings, Mussels, Charred Leeks and Kaffir Lime, Tangy Sesame & Ginger Shoyu Dressing

#### Fried Tofu & Tempeh Salad

Green Mango Shreds, Julienne Chilli, Tangy-Sweet Lemongrass Dressing

## SALAD BAR

#### BASE

Yellow Frisee, Arugula, Locally Farmed Lettuce, Oak Lettuce, Coral Lettuce, Crystal Lettuce

#### SUPPLEMENTS

Smoked Duck, Smoked Chicken, Roasted Butternut Squash, Daikon, Baby Potato, Pumpkin, Broccoli, Cherry Tomato, Capsicum, Red Onion, Cucumber, Carrot, Artichoke, Kimchi, Beetroot, Sweet Corn, Peas

#### HOUSE-MADE PICKLES

Pineapple, Cherry, Rose Apple, Celery, Shallots, Cucumber, Radish, Quail Egg, Mushroom

#### GRAINS

Wild Rice with Pomegranate and Roasted Maple Pumpkin, Tangy Garbanzo with Barley and Tarragon Charred Corn

#### DRESSINGS

House-Made Maple Bacon Caper Dressing, House-Made Mango Ranch, House-Made Plum Vinaigrette, House-Made Sweet Chilli Vinaigrette, Mandarin Orange Mayonnaise, Roasted Sesame, Creamy Balsamic, Honey Mustard, Thousand Island



## CARVING STATION

### Orange-Brined Sakura Chicken

With Char Siu Glaze, Vanilla, Wholegrain Mustard Cream Sauce

## CHINESE ROAST CABINET

Pork Char Siu • Crackling Pork Belly • Roast Duck

Poached Chicken • Fragrant Chicken Rice

*Dark Soy Sauce, Chilli Sauce, Ginger Paste, Fresh Cucumber*

## LOCAL CHINESE FAVOURITES

### Wok-Fried Beef Fillet

Leek, Oyster Sauce

### Braised Pork Trotter

Fermented Red Bean Curd

### Gong Bao Chicken

Dried Chilli, Roasted Cashew Nuts

### Steamed Broccoli with Black Moss

Garlic Sauce

### Braised Ee-Fu Noodles

Chives, Beansprouts

### X.O. Sauce Fried Rice

Prawns, Vegetables

## MAKE-YOUR-OWN NOODLE BOWL

### CHOICE OF NOODLES

Thick Rice Vermicelli, Thin Rice Vermicelli, Yellow Noodles

### CHOICE OF TOPPINGS

Sea Prawn, Lobster Ball, Hard-Shell Clam,  
Fish Cake, Quail Egg, Beansprouts, Cabbage

### CHOICE OF LOCALLY FARMED VEGETABLES

Xiao Bai Cai, Dou Miao

### CHOICE OF SOUP BASE

Laksa Broth, Prawn Broth

### CONDIMENTS

Sambal Chilli, Red Chilli, Fried Shallots

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## INDIAN SPECIALS

### Chicken Korma

*Chicken, Roasted Cumin and Coriander*

### Dhal Tadka

*Braised Yellow Lentils, Curry Leaves, Mustard*

### Palak Paneer

*Cottage Cheese, Spiced Spinach Cream Sauce*

### Fragrant Tomato Basmati

*Spiced Tomato, Aromatics, Plump Raisins, Roasted Cashew*

### Naan • Papadum Basket

*Cucumber Raita, Mango Chutney, Pachranga Pickles*

## SWEET INDULGENCES

### DESSERT SOUPS

Peanut and Sesame Glutinous Rice Balls in Sweet Red Bean Soup

Chilled Sea Coconut Jelly with Honey

### WHOLE CAKES

The Fullerton Signature Kueh Lapis

The Fullerton Heritage Chocolate Cake

Mango & Passion Fruit Entremet

‘Fortune in Full Bloom’ Entremet

Orange Butter Upside-Down Cake

Banana Walnut Pound Cake

Red Velvet Swiss Roll • Strawberry Shortcake

Ondeh Ondeh Cake • Pandan Chiffon Cake

### PETITE TREATS

Osmanthus Jelly • ‘Koi Fish’ Jelly • Portuguese Egg Tart

Kueh Bangkit • Pineapple Tart • Love Letter

### ICE CREAM & SORBET

Orange • Pineapple • Chocolate • Vanilla

### CHOCOLATE FOUNTAIN

*Strawberries, Cookies, Marshmallows, Chocolate Wafers*