New Year’s Day
Brunch

S$168* PER PERSON

TO START

Seafood on Ice
Boston Lobster, Alaskan King Crab Leg, Half Shell Scallop,
Red Crawfish, Fresh Sea Prawn, Black Mussel

CONDIMENTS
Lime Dip, Cocktail Dip, Curry Mayonnaise, Spicy Aioli, Lemon Wedges, Tabasco

Smoked Fish
Smoked Norwegian Salmon, Smoked Tuna, Salmon Gravlax

CONDIMENTS
Caper, Sour Cream, Sliced Onion
CHARCUTERIE
Freshly Carved Jamón Ibérico,
Salami, Smoked Turkey Ham, Chicken Ham, Beef Bresaola,
Chorizo, Country Style Pâté, Duck Rillettes
CONDIMENTS
Cornichon, Pickled Onion, Marinated Olives

CRUDITÉS
Assortment of Sliced Raw Vegetables
CONDIMENTS
Avocado, Baba Ganoush, Hummus

ARTISANAL BREAD
Sourdough, Multigrain, Dark Rye,
Green Olive Gruyere Loaf, Ciabatta, Baguette,
Assorted Bread Rolls
SALTED & UNSALTED BUTTER

SOUP OF THE DAY
ON ROTATION BASIS
Lobster Bisque
Cognac, Tarragon
SALAD BAR

BASE
Romaine Lettuce, Mesclun, Curly Kale, Red Endive, Chicory

BODY
Roasted Japanese Potatoes, Roasted Pumpkin, Piquillo Pepper, Roasted Mushroom, Marinated Olives, Cherry Tomato, Cucumber, Broccoli, Beetroot, Sweet Corn Kernel, Artichokes, Herb Croutons, Grated Parmigiano, Pine Nuts

DRESSING
Classic Caesar, Thousand Island, Passion Fruit Dressing, Roasted Sesame Dressing, Balsamic Vinegar, Pistachio Oil, Avocado Oil, Hazelnut Oil

Healthy Salad Bar
ASSORTMENT OF SALAD BASE, TOPPINGS & DRESSINGS

APPETISER
LIVE STATION

Wagyu Beef Tartare on Toast, Smoked Chilli Aioli, Lime
Mini Lobster Roll, Nomad Caviar, Bottarga Mayonnaise
Pan-fried Duck Foie Gras, Stewed Rhubarb, Toasted Brioche

Compound Salads
Heirloom Tomatoes, Olives, Balsamic Dressing;
Baby Octopus, Wakame, Cucumber;
Russian Potato Salad, Spring Peas, Trout, Herring Caviar;
Mediterranean Vegetable, Basil Pesto, Vine Tomatoes;
Smoked Duck Salad, Orange, Fennel;
Pumpkin Salad, Macadamia, Feta Cheese, Honey;
CARVING STATION

Mustard-crusted Prime Beef Ribeye  
*Potato Au Gratin, Peppercorn Sauce*

Roasted Kurobuta Pork Belly  
*Sauerkraut, Pork Sausages*

Moroccan Spices Roasted Lamb Leg  
*Provencal Vegetables, Olive-Chorizo Jus*

Salt-baked Local Barramundi  
*Sambuca Fennel, Champagne Sauce*

SIDES & CONDIMENTS

*Horseradish, Mint Jelly, French Mustard, Béarnaise Sauce*

WESTERN HIGHLIGHTS

Farm Chicken Roulade  
*Morel Mushroom Sauce*

Poached Seafood  
*Saffron, Curry leaves*

Beef Bourguignon  
*Root Vegetables*

Duck Confit  
*Caramelised Onion, Balsamic Jus*

Penne Rigate  
*Plant-based Beef Bolognese*
INDIAN SPECIALS
Lamb Rogan Josh
Murgh Tikka Masala
Dhal Curry

ACCOMPANIMENTS
Biryani Rice, Mint Sauce, Mango Chutney, Papadum

ASIAN ARRAY
Baby Chinese Cabbage, Superior Sauce, Wolfberry
Stewed Pork Spare Ribs, Chestnut, Mushroom, Brown Sauce

LOCAL DELIGHTS
FROM THE KITCHEN
Singapore Lobster Laksa
Fullerton Poached Chicken Rice
Chicken & Beef Satay, Peanut Sauce, Onion, Ketupat, Cucumber
Golden Mantou, Chili Crabmeat Sauce
CHEESEBOARD
Assortment of 12 French Farm Cheeses
CONDIMENTS
Honey, Grapes, Figs,
Assorted Nuts, Assorted Dried Fruits,
Assorted Jam, Crackers

SWEET INDULGENCES
LIVE STATION
Roasted Caramelised Pineapple and Figs
Cinnamon Vanilla Sauce, Chantilly Cream, Berries Compote
WARM
Brioche Pudding, Stone Fruit
Traditional Plum Pudding

CHRISTMAS PÂTISSERIE
Trio of Yule Logs
Panettone, Rum Vanilla Sauce
Rich Mixed Fruitcake
Traditional Stollen
Mini Mince Fruit Pie
Signature Chocolate Fullerton Cake
Berries Victoria Sponge
Pumpkin Spice Cheesecake
TARTS & FLAN
Mulled Wine Poached Pears
Classic Sherry Trifle
Cranberry Crème Brûlée
Tiramisu Veneziano
Alfonso Mango Bavarois, Red Fruit
Pecan Nut Tart
Chestnut Mont Blanc

CONFECTIONERY
Milk Chocolate Almonds
Sea Salt Caramel Almonds
Ivory Chocolate Fruity Slab
Assorted Macarons
Assorted Pralines
Assortment Christmas Cookies

ICE CREAMS & SORBETS
Vanilla, Chocolate, Strawberry, Raspberry

CHOCOLATE FOUNTAIN
Marshmallow, Chocolate Wafers, Choux Puff, Biscotti

*PRICE IS SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES. MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE