












# THE COURTYARD

## À LA CARTE MENU

### SALADS & STARTERS

- Heirloom Tomatoes & Burrata**     26  
Marinated olives, caper berries, house-made macadamia & local basil pesto, smoked Maldon salt, organic avocado oil
- Caesar Salad**    28  
Romaine lettuce, poached prawns, boiled local egg, artichokes, anchovies, local cherry tomato, croutons, grated parmesan, roasted pecan nut, cracked pepper, classic Caesar dressing, extra virgin olive oil
- Chicken Pomelo Salad**   25  
House-made chilli dressing, cilantro, crispy shallots & garlic, toasted fried shrimp, roasted peanuts, local lime, local mint
- Five-spiced Stuffed Boneless Chicken Wings**   22  
Hot & spicy sauce
- Cuttlefish on Stick**   25  
Szechuan chilli barbecue glaze
- Wok-fried King Prawns**   25  
Thai green mango salad, tangy plum sauce, crushed peanuts, coriander
- Singapore Satay - Choice: Chicken / Beef**   21  
Ketupat, cucumber, onion, pineapple purée, spicy peanut sauce
- Vegan Crab-less Cake**   20  
Sour plum mango dip
- Mushroom Velouté**     20  
Assorted local mushrooms, black truffle, porcini mushroom powder, croutons

### PASTA

CHOICE: SPAGHETTI, LINGUINE, TAGLIATELLE, PENNE

- Black Truffle Mushroom Cream**     30  
Assorted local mushrooms, sous vide cage-free egg, fresh local parsley
- Spinach Bacon Cream**    26  
Sous vide cage-free egg, local baby spinach, onion, garlic, grated parmesan
- Beef Bolognese**   30  
Slow-cooked beef ragout, tomato sauce, fresh local parsley
- Arrabbiata Vongole**   30  
Clams, white wine, onion, garlic, chilli, local cherry tomato sauce
- Amatriciana**    26  
Bacon, tomato sauce, onions, garlic, local cherry tomatoes
- Basil Pomodoro**     24  
Local cherry tomato basil sauce, fresh local basil, grated parmesan

## LOCAL FAVOURITES

- Hainanese Chicken Rice - Choice: Chicken Breast / Drumstick**  28  
Slow-poached chicken, fragrant rice, clear chicken broth, local greens, classic condiments
- Town Signature Singapore Laksa**    30  
Thick rice vermicelli, spicy aromatic coconut broth, king prawn, fish cake, local quail egg, beansprouts, bean curd puff
- Spicy Lobster Nasi Lemak**   50  
Hard-boiled local egg, cucumber, fried anchovies, peanuts, emping crackers, achar, fragrant coconut rice
- Nyonya Wagyu Beef Rendang**   38  
Slow-cooked wagyu beef in aromatic traditional coconut gravy, jasmine rice, crackers
- King Prawn Hokkien Mee**    34  
Braised rice vermicelli & yellow noodles, flavourful pork broth, pork belly, squid, prawn, fish cake, Chinese chives, beansprouts, crispy pork lard, local calamansi
- Bak Kut Teh**    37  
Fragrant peppery pork ribs broth, jasmine rice, braised peanuts, crisp dough fritter
- Hor Fun - Choice: Beef / Seafood Medley**  33  
Wok-fried flat rice noodles, local greens, light local egg gravy
- Seafood Mee Goreng**   32  
Stir-fried yellow noodles, king prawn, scallop, squid, fish cake, beansprouts, bean curd, house-made spicy sauce
- Seafood Char Kway Teow**    32  
Wok-tossed flat rice noodles, king prawn, scallop, squid, fish cake, sausage, beansprouts, Chinese chives, chef's special soy sauce
- Nasi Goreng Kampung**   30  
Indonesian-style fried rice, chicken satay, fried chicken, fried local egg local greens, belacan chilli paste, fried anchovies, emping crackers, achar,
- Town Bak Chor Mee**    32  
Flat egg noodles, meatballs, minced pork, pork liver, braised mushroom, crispy sole fish, local lettuce, crispy pork lard, chilli
- Wanton Noodles**   28  
Shrimp dumplings, roasted pork char siew, local greens, egg noodles
- Vegetarian Mapo Tofu**   28  
Impossible meat, silken tofu, local greens, fermented broad beans, plant-based chicken, jasmine rice

## CLASSIC INDIAN

SERVED WITH NAAN, MANGO CHUTNEY AND BRIYANI RICE

- Gosht Rogan Josh**    33  
Tender mutton cooked with traditional spices
- Local Barramundi Masala Curry**    32  
Fish cooked in onion & tomato masala with traditional spices
- Murgh Tikka Masala**    30  
Boneless chicken thigh, rich cashew & tomato gravy
- Dal Tadka**     26  
Yellow lentil curry, cumin, garlic, green chilli

## WESTERN CLASSICS

SERVED WITH YOUR CHOICE OF SIDE DISH AND SAUCE:





Premium Black Angus Ribeye Steak - 330g 52








Asian Chimichurri Soy-glazed Half Spring Chicken - 250g 34

Norwegian Salmon Steak - 250g 42

Local Farmed Barramundi Fillet - 200g 38

Choice of one sauce:



Green peppercorn sauce   • Black truffle mushroom sauce  

Smoky hot spicy sauce   • Banana shallot cream   • Coconut miso cream   

Choice of one side:

Truffle mashed potato    • Organic wild rice pilaf  




Grilled broccoli   • Mixed local lettuce   • Cajun fries     6 per side

Beer-battered Fish & Chips   34

Deep-fried halibut fillet, tartar sauce, lemon wedge, malt vinegar

## BURGERS & SANDWICHES



SERVED WITH LOCAL SALAD GREENS AND CAJUN FRIES

Grilled Angus Beef Burger    40



200g patty seasoned with house-made cajun spices, bacon, fried local egg, truffle nacho cheese, local lettuce, local tomato, onion marmalade, house-made nori bun

Plant-based Impossible Burger    36




200g plant-based patty, smoky eggplant purée, local lettuce, local tomato, smoky barbecue aioli, house-made charcoal bun

Pulled Beef Sandwich   32

Slow-cooked beef with caramelised onion and mushroom, green mango slaw, gherkins, asiago cheese

Soft Shell Crab Burger   32

Smashed avocado, kimchi mint aioli, green mango slaw, local lettuce, local tomato





Club Sandwich    28

Smoked turkey ham, bacon, local egg omelette, local lettuce, local tomato, toasted white bread, mustard mayonnaise




## DESSERTS

Fullerton Signature Chocolate Cake    18



Rich chocolate ganache & chiffon, mixed berries

Cho-Co-La Symphony     16




Hazelnut joconde, Manjari chocolate mousse, Gianduja crème, fresh raspberry

Local Kopi Tiramisu    16

Mascarpone crème, kopi ladyfingers, kueh lapis crunch, cacao powder

Pandan Crème Brûlée   16

Local pandan, coconut biscuit, mango passion

Raspberry Lychee Bandung    18

Raspberry chiffon, lychee mousse, bandung jelly, local vanilla chantilly