



THE FULLERTON HOTEL  
SINGAPORE

## Lunch & Dinner

In-Room Dining | 11.00 a.m. to 11.00 p.m.

### 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

#### Mushroom Velouté GD ♦ 20

Black truffle, assorted local mushrooms, porcini mushroom powder, croutons

#### Mulligatawny Soup ★ D 20

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

Slow-poached chicken, aromatic chicken rice, clear chicken broth, greens, chilli sauce, ginger, house-made soya sauce

#### Town Signature Singapore Laksa ★ NGDS 30

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

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 G ♦ 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: 6 per additional side

Truffle Mashed Potato G ♦ | Cajun Fries G ♦

Grilled Broccoli GD ♦ | Mixed Lettuce D ♦

### 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 30

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

#### Mövenpick Ice Cream Cup ♦ 12

Vanilla Bean D / Chocolate D / Strawberry D / Mango Sorbet



# Midnight Menu

In-Room Dining | 11.00 p.m. to 5.00 a.m.

## SALADS & STARTERS

### Heirloom Tomatoes & Burrata

Marinated olives, capers, house-made macadamia & local basil pesto, smoked Maldon salt, organic avocado oil

NGDV 26

### Caesar Salad

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

NGD 28

### Singapore Satay – Choice: Chicken or Beef

Ketupat, cucumber, onion, pineapple purée, spicy peanut sauce

NG 21

## PASTA

Choice: Spaghetti, Linguine, Tagliatelle, Penne

### Beef Bolognese

Slow-cooked beef ragout, tomato sauce, fresh local parsley

GD 30

### Basil Pomodoro

Local cherry tomato sauce, grated parmesan, fresh local basil & parsley

GDV 24

## BURGERS & SANDWICHES

Served with local salad greens and Cajun fries

### Town Grilled Angus Beef Burger

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

PGD 40

### Club Sandwich

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

PGD 30

## LOCAL FAVOURITES

### Wagyu Beef Rendang

Slow-cooked wagyu beef in aromatic traditional coconut gravy, jasmine rice, crackers

NG 38

### Nasi Goreng Kampung

Indonesian-style fried rice, chicken satay, fried chicken, fried local egg, local greens, chilli paste, fried anchovies, emping crackers, achar

NG 30

## CLASSIC INDIAN

Served with naan, biryani rice, and mango chutney

### Murgh Tikka Masala

Boneless chicken thigh, rich cashew & tomato gravy

NGD 30

### Dal Tadka

Yellow lentil curry, cumin, garlic, green chilli

NGDV 26

## DESSERTS

### Local Kopi Tiramisu

Mascarpone crème, ladyfingers, kueh lapis crunch, cacao powder

GDV 16

### Pandan Crème Brûlée

Local pandan, coconut biscuit, mango passion

DV 16

### Mövenpick Ice Cream Cup

Vanilla Bean D / Chocolate D / Strawberry D / Mango Sorbet

12