



## ASIAN FLAVOURS

# *Dinner Buffet*

TUESDAY TO THURSDAY

This month, indulge in our exclusive line-up of 'Fullerton Chef Signatures', 12 Asian-inspired creations meticulously crafted by our talented chefs.

Each dish is a culinary expression of the unique expertise, experiences, and creativity of its dedicated chef, promising a heartfelt and flavourful celebration of Asian cuisine.

## TO START

### SEAFOOD ON ICE

Snow Crab • Fresh Tiger Prawn

Half-shell Scallop • Hard-shell Clam

Green-shell Mussel

#### CONDIMENTS

*Pickled Aioli, Wasabi Mayonnaise Dip, Hot and Spicy Chilli Dip, Dijonnaise Sauce, Lemon Wedge, Lime Wedge*

### SASHIMI

Salmon • Tuna • Tako

#### CONDIMENTS

*Pickled Pink Ginger, Wasabi, Shoyu*

### APPETISER

Chuka Kuraage • Chuka Hotate

## COLD SOBA STATION

### CONDIMENTS

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

## SMOKED FISH

Oak Smoked Salmon

Sichuan Spices Smoked Salmon

## UNDER THE HEATING LAMP

Tori Karaage (Deep-fried Chicken)

Takoyaki

### DIPPING SAUCE

*Hot Spicy Sauce, Miso Mayonnaise*

## CHARCUTERIE & CHEESE

### CHARCUTERIE

Chicken Ham • Pur Porc Salami • Salami Milano

Mortadella • Beef Pastrami

### CONDIMENTS

*Dijon Mustard, Horseradish, Cornichons, Caper Berries*

### ASSORTMENT OF EUROPEAN CHEESES

### CONDIMENTS

*Fresh Honeycomb, Fresh Grapes, Dried Fruits,  
Assortment of Crackers, Almonds, Walnuts,  
Orange Marmalade, Apricot Jam*

## BREAD COUNTER

Focaccia • Multigrain • Sourdough

Dark Rye • Baguette • Green Olive Gruyere

Ciabatta • Soft Bun

# FULLERTON

## *Chef Signatures*

CHEF ALEX SIAH'S

### Sticky Herbs Glazed Beef

*Kaffir Lime, Coriander, Chilli Lemongrass, Palm Sugar, Sweet Sauce*

CHEF CHAN YIAW CHEE'S

### Wok-fried Locally Farmed Frog

*Dried Chilli, Onion, Black Vinegar*

### Crispy "Nam Yee" Pork Belly

*Pork Belly Marinated in Fermented Bean Curd*

### Aromatic Slow-braised Pork Trotter

*House-ground Black Pepper*

CHEF LIM WEE CHERN'S

### Sichuan Mala Squid Otah Bun

CHEF YAP CHEE WHYE'S

### Fresh Sea Prawn

*House Chilli Rempah, Kepayang Paste, Kaffir Lime*

### Chicken Sio

*Pan-roasted Ground Coriander Seed, Assam Jawa, Sour Plum*

CHEF CHRISTOPHER CHIA'S

### Hainanese Chicken Rice

*Traditional Condiments*

CHEF DONALD TAN'S

### Korean Gochujang-glazed Norwegian Salmon Fillet

*Scallions, Coriander*

CHEF LAWRENCE LIM'S

### Soft Shell Crab Tempura

*Kimchi, Mint Aioli*

CHEF ISMAIL KHAN'S

### Aromatic Gosht Kadai Tikka

*Lamb Ribs*

CHEF SIDDHARTH PRABHU'S

### Peranakan Twist Dessert

*Pandan, Gula Melaka, Smoked Toffee, Mango Passion,  
Pineapple, Coconut, Lime*

## SALAD

### Caesar Salad in Parmesan Wheel

*Baby Romaine Lettuce, Smoked Duck, Marinated Mussel, Sea Prawn, Anchovy Fillet, Quail Egg, Classic Caesar Dressing, Crispy Bacon, Croutons, Grated Parmesan*

## COMPOUND SALADS

Asian-style Spicy Smoked Duck, Cucumber

Shredded Chicken, Pomelo, Thai Coriander Chilli Dressing

Szechuan Mala Beef, Celery, Green Pepper

Nyonya-style Prawn and Pineapple Salad

Green Mango, Shredded Pork, Dried Shrimp,  
Ginger Soy Dressing

## SALAD BAR

### BASE

Organic Kale, Oak Lettuce, Coral Lettuce, Crystal Lettuce, Arugula

### SUPPLEMENTS

Steamed Broccoli, Roasted Pumpkin, Baby Potato,  
Cherry Tomato, Cucumber, Capsicum, Sliced Onion,  
Julienned Carrot, Takuan, Chickpea, Artichoke, Olive,  
Corn Kernel, Piquillo, Beetroot, Gherkin

### DRESSINGS

Creamy Balsamic, Honey Mustard, Thousand Island,  
Roasted Sesame, Italian Herbs Vinaigrette, Wasabi Yuzu

## SOUP

Creamy Potato and Corn Chowder

Smoked Salmon, Bacon Bits, Fresh Parsley

## UNDER THE HEATING LAMP

Kueh Pie Tee

*Prawn, Coriander, Chilli Sauce*

## CHINESE ROAST CABINET

Crackling Pork Belly

Pork Char Siew

Roast Chicken

### CONDIMENTS

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

## ON THE CHARCOAL GRILL

Freshly Grilled Satay

Choice of Chicken or Beef

### CONDIMENTS

*Cucumber, Onions, Ketupat Rice, Peanut Dipping Sauce*

## ASIAN DELIGHTS

Kimchi and Egg Fried Rice

Wok-tossed Kam Heong Clam

Broccoli with Bailing Mushroom, Garlic Gravy

## NOODLE LIVE STATION

Town Signature Laksa

*Thick Rice Vermicelli, Fragrant Coconut Broth,  
Prawn, Lobster Ball, Fish Cake, Quail Egg,  
Beansprouts, Bean Curd Puff, Laksa Leaf*

King Prawn Noodles

*Yellow Noodles, Vermicelli, Pork Rib, Beansprouts,  
Crispy Pork Lard, Sambal, Fried Shallots*

## INDIAN SPECIALS

Murgh Tikka Masala

Dal Tadka

### ACCOMPANIMENTS

*Biryani Rice, Naan, Mango Chutney*

# SWEET INDULGENCES

## LIVE STATION

Nyonya Durian Chendol

SERVED WITH

*Coconut Milk, Sweet Corn, Attap Seed, Red Bean, Gula Melaka Syrup*

## WARM

Pandan Kaya Tart

Portuguese Egg Tart

## CAKES & TARTS

Royal Charlotte • Matcha Red Bean

Gianduja Mocha • Crunchy Peanut Chocolate

Coconut Lime • Fromage Blanc Strawberry

Strawberry Shortcake • Ondeh Ondeh

Hazelnut Praline Lemon • Cassis Chestnut

Ivory Framboesia • Mango Jivara

## SHOOTERS

Durian Pengat • Nyonya Trifle

Kopi Goat Milk 'Tiramisu'

Bubur Cha Cha Panna Cotta

## HOT DESSERT

Tau Suan with You Tiao

Cheng Tng

## ASSORTMENT OF NYONYA KUEH

## ICE CREAM

Vanilla • Chocolate • Red Bean • Matcha Green Tea

*With a selection of six toppings*

## YUZU CHOCOLATE FOUNTAIN

*Vanilla Choux, Marshmallow, Cookie, Macaron, Churro,  
Strawberry, Pineapple, Melon, Watermelon, Grape*