



SALADS & STARTERS

Heirloom Tomatoes & Burrata NGDV 26
Marinated olives, capers, house-made macadamia & local basil pesto, smoked Maldon salt, organic avocado oil

Caesar Salad NGD 28
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

Chicken Pomelo Salad NG 25
House-made chilli dressing, cilantro, crispy shallots & garlic, roasted peanuts, toasted dried shrimp, local lime & mint

Wok-fried King Prawns NG 25
Thai green mango salad, tangy plum sauce, crushed peanut, coriander

Singapore Satay – Choice: Chicken or Beef NG 21
Ketupat, cucumber, onion, pineapple purée, spicy peanut sauce

Plant-based Impossible Meat Pops NGV 20
Stewed in tomato basil sauce, baby vegetables and hazelnut oil

Mushroom Velouté GDV 20
Black truffle, assorted local mushrooms, porcini mushroom powder, croutons

Mulligatawny Soup D 20
Chicken, cilantro, mustard oil

PASTA

Choice: Spaghetti, Linguine, Tagliatelle, Penne

Black Truffle Mushroom Cream GDV 30
Assorted local mushrooms, sous vide cage-free egg, fresh local parsley

Beef Bolognese GD 30
Slow-cooked beef ragout, tomato sauce, fresh local parsley

Basil Pomodoro GDV 24
Local cherry tomato sauce, grated parmesan, fresh local basil & parsley

Arrabiata Vongole GD 30
Clams, white wine, local cherry tomato sauce, onion, garlic, chilli, fresh local parsley

Spinach Bacon Cream PGD 26
Sous vide cage-free egg, bacon, local baby spinach, onion, garlic, grated parmesan, fresh local parsley

LOCAL FAVOURITES

Hainanese Chicken Rice – Choice: Chicken Breast or Drumstick G 28
Slow-poached chicken, fragrant rice, clear chicken broth, local greens, classic condiments

Town Signature Singapore Laksa NGD 30
King prawns, fishcake, local quail egg, thick rice vermicelli, beansprouts, bean curd puff, spicy aromatic coconut broth, local laksa leaves & lemongrass

Loyster Nasi Lemak GD 50
Wok-tossed bamboo lobster, sambal onion, hard-boiled local egg, cucumber, fried anchovies, peanuts, emping crackers, achar, fragrant coconut rice

Seafood Char Kway Teow PNG 32
Wok-fried flat rice noodles & yellow noodles, king prawns, scallops, squid, fishcake, Chinese sausage, local egg, beansprouts, Chinese chives, local calamansi, Chef’s soy sauce blend

King Prawn Hokkien Mee PNG 34
Rice vermicelli & yellow noodles braised in flavourful pork broth, king prawns, squid, pork belly, fishcake, local 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 PNG 32
Meatballs, minced pork, pork liver, braised mushrooms, flat egg noodles, local lettuce, crispy sole fish, crispy pork lard, chilli

Wanton Noodles PNG 28
Shrimp dumplings, roasted pork char siew, local greens, egg noodles

Hor Fun – Choice: Seafood Medley or Beef G 33
Local greens, light local egg gravy, wok-fried flat rice noodles

Seafood Mee Goreng NG 32
Stir-fried yellow noodles, king prawns, scallops, squid, fishcake, beansprouts, bean curd, house-made spicy sauce, local egg

Wagyu Beef Rendang NG 38
Slow-cooked wagyu beef in aromatic traditional coconut gravy, jasmine rice, crackers

Nasi Goreng Kampung NG 30
Indonesian-style fried rice, chicken satay, fried chicken, fried local egg, local greens, chilli paste, fried anchovies, emping crackers, achar

Vegetarian Mapo Tofu GV 28
Impossible meat, silken tofu, local greens, fermented broad bean paste, plant-based chicken, jasmine rice

CLASSIC INDIAN

Served with naan, biryani rice, and mango chutney

Gosht Rogan Josh NGD 33
Tender mutton cooked with traditional spices

Murgh Tikka Masala NGD 30
Boneless chicken thigh, rich cashew & tomato gravy

Dal Tadka NGDV 26
Yellow lentil curry, cumin, garlic, green chilli

WESTERN CLASSICS

Premium Black Angus Ribeye Steak 330g 52

Norwegian Salmon Steak 250g 42

Local Barramundi Fillet 200g 38

Choice of one sauce:
Green Peppercorn GD | Black Truffle Mushroom GD
Banana Shallot Cream GDV | Smoky Hot & Spicy GDV

Choice of one side: 6 per additional side
Truffle Mashed Potato GV | Cajun Fries GV
Grilled Broccoli GDV | Local Mixed Lettuce DV

Classic Fish & Chips GD 34
Deep-fried halibut fillet, tartar sauce, lemon wedge, malt vinegar

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 local egg, truffle nacho cheese, local lettuce, local tomato, onion marmalade, house-made nori bun

Plant-based Impossible Burger GDV 36
200g plant-based patty, smoky eggplant purée, local lettuce, local tomato, smoky barbecue aioli, house-made charcoal bun

Pulled Beef Sandwich GD 32
Slow-cooked beef with caramelised onion & mushrooms, Asiago cheese, green mango slaw, gherkins

Club Sandwich PGD 28
Smoked turkey ham, bacon, local egg omelette, local lettuce, local tomato, toasted white bread, mustard mayonnaise

DESSERTS

Fullerton Signature Chocolate Cake GDV 18
Rich chocolate ganache & chiffon, mixed berries

Local Kopi Tiramisu GDV 16
Mascarpone crème, ladyfingers, kueh lapis crunch, cacao powder

Pandan Crème Brûlée DV 16
Local pandan, coconut biscuit, mango passion

Raspberry Lychee Bandung GDV 18
Raspberry chiffon, lychee mousse, bandung jelly, local vanilla chantilly cream

P: Contains Pork | N: Contains Nuts | G: Contains Gluten
S: Contains Seafood | D: Contains Dairy | V: Vegetarian

Prices are stated in Singapore Dollars, subject to service charge and prevailing government taxes.