



Roaring Dinner Feast

19 TO 22 SEPTEMBER 2024

TO START

SEAFOOD ON ICE

Boston Lobster • Alaskan King Crab Leg

Snow Crab Leg • Tiger Prawn

Half Shell Scallop • Hard Shell Clam

CONDIMENTS

*Smoky Chilli, Dijonnaise, Lime Aioli, Pickled Aioli, Garlic Aioli,
Lemon Wedge*

FRESH SASHIMI

Salmon • Tuna • Tai • Tako

CONDIMENTS

Pickled Ginger, Wasabi, Shoyu

UNDER THE HEATING LAMP

Ebi Tempura

SOBA STATION

CONDIMENTS

*Toasted Sakura Ebi, Wakame, Takuan, Furikake,
Scallions, Fragrant Soy Sauce*

HOUSE-CURED FISH

Smoked Salmon • Salmon Gravlax

CHARCUTERIE & CHEESE

CHARCUTERIE

Prosciutto • Pur Porc Salami

Pastrami • Beef Pepperoni

Mortadella • Chorizo

CONDIMENTS

*Horseradish, Dijon Mustard, Marinated Taggiasca Olives,
Cornichons, Pickled Pearl Onions*

ASSORTMENT OF EUROPEAN CHEESES

CONDIMENTS

*Fresh Cantaloupe, Grapes, Strawberries, Figs,
Honeycomb, Quince Paste, Grissini,
Assorted Crackers, Nuts, Dried Fruit, Jams*

BREAD COUNTER

Sourdough • Focaccia • Multigrain

Dark Rye • Walnut Cranberry • Baguette

Green Olive Gruyere • Assorted Bread Rolls

SOUP OF THE DAY

Mushroom Truffle Soup

SALAD

Caesar Salad in Parmesan Wheel

BASE

Baby Romaine Lettuce

TOPPING

Smoked Chicken, Smoked Duck,
MSC-certified Sea Prawn, MSC-certified Anchovy Fillet,
Marinated Mussel, Local Quail Egg, Bacon Bits,
Croutons, Grated Parmesan

CLASSIC CAESAR DRESSING

COMPOUND SALADS

Seared Tuna Tataki, Greek-style Vegetable
Chunks, Mustard Dressing

Shredded Sakura Chicken Breast, Pomelo Chunks,
Cucumber, Coriander, Tangy Dressing

Creamy Truffle Orecchiette Pasta,
Chicken Ham, Chives

Duck Breast, Arugula, Orange,
Balsamic Vinaigrette

Thai-style Beef Salad

SALAD BAR

BASE

Locally Farmed Lettuce (Coral, Crystal, Oak), Arugula, Kale

SUPPLEMENTS

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

DRESSINGS

Creamy Balsamic, Roasted Sesame, Honey Mustard,
Lemon Vinaigrette, Italian Herb Vinaigrette, Thousand Island,
Assorted Artisanal Vinegars and Oils

LIVE STATION

Heirloom Tomatoes

tossed with

House-made Pesto Sauce, Burrata Cheese Espuma,
Marinated Olives, Cracked Pepper

BUTCHER'S BLOCK

Roasted Spice and Mustard Rub Angus Beef Ribeye

Green Peppercorn Jus, Béarnaise Sauce

Gochujang-glazed Salmon Fillet

Toasted Sesame, Scallions

SIDES

Maple Roasted Butternut Pumpkin

Truffle Potato Mousseline

Ratatouille

Grilled Broccoli with
MSC-certified Anchovies and Garlic

HOT WESTERN DISHES

Chicken Alla Cacciatore

Locally Farmed Barramundi in
Acqua Pazza Sauce

Braised Beef Cheek in Herbs and
Red Wine Sauce

Grilled Pork Sausage on
Smoky Barbecue Pepperonata

Potato Gnocchi and Pumpkin Gratin

CHINESE ROAST CABINET

Crackling Pork Belly • Pork Char Siew

Roasted Chicken • Roasted Duck

CONDIMENTS

*Dark Soy Sauce, Fragrant Ginger Paste,
Chilli Sauce, Hoisin Sauce, Dijon Mustard*

ASIAN DELIGHTS

Chinese Herbal Black Chicken Soup

Sichuan Spicy Poached Beef Fillet

Spicy Chilli Clam with Crispy Mantou Bun

Steam Barramundi with Preserved Radish

Aromatic Chicken Rendang

Vegetarian Mapo Tofu

Babi Pongteh

(Braised Pork Belly with Fermented Soybean Paste)

TOWN'S SIGNATURE LAKSA WITH BOSTON LOBSTER

Thick Rice Vermicelli, Local Quail Egg, Fish Cake, Bean Curd Puff,
Beansprouts, Laksa Leaf, Spicy Aromatic Coconut Broth

INDIAN SPECIALS

Chicken Tikka Masala

Local Barramundi Masala Curry

Dhal Tadka

Biryani Rice

ACCOMPANIMENTS

Papadum, Mango Chutney

SWEET INDULGENCES

LIVE STATION

Fluffy Pancakes with Durian Filling

Gula Melaka, Red Bean, Salted Corn Flakes, Sweet Corn Flakes

CAKES & TARTS

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

Citrus Sponge, Yuzu Crèmeux, Jasmine Tea Mousse,
Grapefruit Jelly, Yuzu Ganache

Coconut Almond Dacquoise, Mango Passion Crèmeux,
Milk Chocolate Mousse

Raspberry Inspiration Crème, Vanilla Opalys Namelaka,
Pressed Almond Sablé

Chocolate Mousse, Chocolate Chiffon,
Hazelnut Praline Feuilletine, Toasted Macadamia Nuts

Fullerton Signature Chocolate Cake

Peach Frangipane Chocolate Tart

Almond Pineapple Ivory

Blueberry Cheesecake

WARM PUDDINGS

Chocolate Almond • Sliced Peach Bread & Butter Pudding

SHOOTERS

Vanilla Panna Cotta • Pineapple Coconut

Jivara Coffee Noisette • Rose Vanilla Framboesia

CONFECTIONERY

Milk Chocolate Almonds • Dark Chocolate Hazelnuts

Macarons • Pralines • Biscotti

ICE CREAMS & SORBETS

Vanilla • Chocolate • Pistachio • Raspberry Sorbet

Vanilla Puffs, Strawberries, Financier, Chocolate Chip Cookies, Marshmallows

HAZELNUT CHOCOLATE FOUNTAIN

Strawberries, Marshmallows, Vanilla Puffs, Cookies, Biscotti, Fruits

ASSORTMENT OF FRESH FRUITS

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.