



FESTIVE BRUNCH

15 November to 28 December 2025

Saturday and Sunday, 12.00 p.m. to 3.00 p.m.

118* per adult, 59* per child (6 to 11 years of age),
inclusive of free-flow select non-alcoholic beverages

228* per adult, inclusive of free-flow champagne and
select alcoholic beverages

**Prices are stated in Singapore dollars, subject to service charge and prevailing taxes.*

TO START

SEAFOOD BAR

Boston Lobster • Alaskan King Crab Leg

Snow Crab Leg • Half-Shell Scallop

Hard-Shell Clam • Black Mussel • Sea Prawn

*Pickled Aioli, Wasabi Aioli, Miso Aioli, Hot & Spicy Sauce, Dijonnaise Sauce,
Lemon Wedge, Lime Wedge*

SASHIMI

Salmon • Tuna • Akigai • Tako • Hamachi

SUSHI AND APPETISERS

Ebi & Kimchi Sushi Roll

Chuka Idako • Chuka Hotate

Chuka Kurage • Chuka Wakame

Pickled Pink Ginger, Wasabi, Shoyu, Kyurizuke

COLD SOBA STATION

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

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UNDER THE HEATING LAMP

Soft-Shell Crab Tempura Donburi

Pork Katsu Donburi

Tonkatsu Sesame Dip, Hibachi Ginger Sauce

SMOKED FISH

Salmon Gravlox • Smoked Tuna

CHARCUTERIE

Whole Prosciutto Ham on Stand

Salami Milano • Mortadella • Rosette

Beef Pastrami • Chicken Ham

Dijon Mustard, Creamy Horseradish, Cornichons, Capers

ASSORTMENT OF EUROPEAN CHEESES

*Fresh Strawberry, Fresh Grape, Fresh Fig,
Orange Marmalade, Berry Jam,
Assorted Dried Fruits, Selection of Nuts & Crackers*

ARTISAN BREAD COUNTER

Christmas Fruit Loaf • Multigrain • Sourdough

Dark Rye • Green Olive Gruyere • Focaccia

Baguette • Assorted Bread Rolls

ON FOCACCIA

Roasted Mushroom, Buffalo Cheese,
Cherry Tomato, Black Olives

SOUP

Creamy Celeriac Soup

Crabmeat & Corn Egg-Drop Soup

SALAD

Caesar Salad in Parmesan Wheel

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

COMPOUND SALADS

Baby Potato Salad

Black Olives, Caramelised Onion, Cherry Tomatoes, Fresh Chives,
Basil Vinaigrette

Smoked Chicken Wild Rice Salad

Roasted Pumpkin, Cucumber Shavings, Arugula, Dried Cranberry

Roast Beef Salad

Pickled Onion Rings, Charred Broccoli Florets, Toasted Pine Nuts,
Honey Mustard Dressing

Beetroot Salad

Arugula, Feta Crumble, Toasted Walnuts, Lemon Vinaigrette

Prawn Salad

Roasted Piquillo Peppers, Charred Sweet Corn, Celery, Plum Tomatoes,
Dill, Fennel Shavings

Smoked Duck Salad

Roasted Peppers, Courgette Shavings, Orange Segments, Dried Cranberry

SALAD BAR

BASE

Locally Farmed Lettuce (Oak, Coral, Crystal), Yellow Frisée, Arugula

SUPPLEMENTS

Fresh Sea Prawn, Smoked Duck, Smoked Chicken, Marinated Mussel,
Piquillo Pepper, Artichoke, Beetroot, Baby Potato,
Sweet Corn, Pumpkin, Broccoli, Cherry Tomato, Capsicum,
Red Onion, Cucumber, Carrot, Roasted Chestnuts

HOUSE-MADE PICKLES

Carrot, Onion, Cauliflower, Quail Egg, Radish,
Celery, Green Chilli, Green Olives

GRAINS

Orzo with Black Olives, Wild Mushroom, Citrus Chimichurri
Marinated Barley with Marinated Peppers, Citrus Chickpeas
Marinated Quinoa with Olives, Cucumber Shavings
Citrus-Infused Cous Cous with Chickpea
Wild Rice with Roasted Pumpkin, Pomegranate, Arugula

DRESSINGS

Italian Herbs Vinaigrette, Spiced Sesame,
Sweet Worcestershire Aioli, Creamy Balsamic,
Mango Ranch, Thousand Island

BRUNCH INDULGENCES

LIVE STATIONS

Foie Gras Breakfast Burrito

Chilli Chorizo Beef, Scrambled Eggs, Crispy Hash Brown, Mozzarella Cheese, Shredded Lettuce, Warm Tortilla

Eggs Benedict Croffle

Poached Eggs, Salmon Rillettes, Furikake, Smashed Avocado, Coriander Cress, Herb Crumble, Mango Hollandaise Sauce

Chilled Minted Pea Velouté

Asian-style Marinated Mussels, Pickled Radish, Avocado Oil, Crispy Fried Bread

FESTIVE ROASTS

CARVING STATIONS

Traditional Whole Roast Christmas Turkey

Slow-Roasted Premium Angus Beef Prime OP Ribs

Aromatic Spice Crust, Yorkshire Pudding

Orange & Maple-Glazed Boneless Ham

Charred Pineapple

TRIMMINGS

Chestnut Stuffing • Charred Brussels Sprouts

Smashed Roasted Potatoes with Herb Butter

Grilled Cajun Broccolini • Pumpkin Gratin • Bacon Crisps

SAUCES

Bourbon Peppercorn Mustard, Black Truffle Mushroom, Cranberry Sauce, Giblet Sauce

CONDIMENTS

Wholegrain Mustard, Dijon Mustard, Horseradish

WESTERN FARE

Braised Osso Buco

Roasted Mushroom, Charred Cauliflower, Tarragon Jus

Grilled Pork Sausage

Caramelised Onion Gravy

Oven-Baked Barramundi Fillet

Braised Leek Stew, Olive Crumbles

Roasted Spring Chicken

Caramelised Onion, Aged Balsamic Cream Sauce

CHINESE ROAST CABINET

Crackling Pork Belly • Pork Char Siew

Roast Duck • Poached Chicken

Dark Soy Sauce, Hoisin Sauce, Chilli Sauce, Plum Sauce

ASIAN DELIGHTS

Spicy Chilli Crab with Golden Fried Mantou

Crispy Fried Cereal Prawns

Curry Leaves, Red Chilli

Wok-Fried Black Pepper Beef Fillet
with Oyster Mushroom

Steamed Barramundi

Superior Sauce, Fragrant Onion Oil

Spicy Kung Pao Chicken with
Fried Cashew Nuts

Wok-Fried Mussels

Chilli Belado Sambal Sauce

X.O. Scallop and Shrimp Fried Rice

PERANAKAN CORNER

Beef Rendang

Beef in Spicy Coconut Gravy

Ikan Pari Assam Pedas

Stingray in Spicy & Tangy Tamarind Sauce

Nyonya Chap Chye

Braised Vegetables with Glass Noodles and Black Fungus

Kueh Pie Tee

*Crispy Pastry Shell with Vegetables, Prawns,
Traditional Garnishes, House-Made Chilli Sauce*

INDIAN SPECIALS

Butter Chicken Masala • Kadai Tikka Lamb Cutlet

Dal Makhani • Briyani Rice

Papadum • Mango Chutney • Pachranga Pickle

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MAKE-YOUR-OWN-NOODLE BOWL

LIVE STATION

CHOICE OF NOODLES

Thick Rice Vermicelli, Thin Rice Vermicelli,
Yellow Noodles, Kway Teow

CHOICE OF TOPPINGS

Sea Prawn, Hard Shell Clam, Fish Cake,
Quail Egg, Beansprouts, Cabbage

CHOICE OF LOCALLY FARMED VEGETABLES

Xiao Bai Cai, Dou Miao, Nai Bai

CHOICE OF SOUP BASE

Laksa Broth, Prawn Broth

CONDIMENTS

Sambal Onion, Fried Shallots

SWEET INDULGENCES

À LA MINUTE

Cassis Mont Blanc

Cassis Gel, Vanilla Espuma, Candied Chestnut,
Yoghurt Meringue, Speculoos Biscuit

THE FULLERTON'S SIGNATURE CHRISTMAS TREATS

Rum Fruitcake • Traditional Stollen

Assortment of Yule Logs

WARM DESSERTS

Christmas Pudding with Brandy Sauce

Brioche Bread & Butter Pudding with Vanilla Sauce

WHOLE CAKES

Ivory Chocolate Cheesecake

Ondeh Ondeh Cake

Earl Grey Raspberry

White Truffle Peanut Mousse

TARTS & FLANS

Maple Pecan Chocolate Tart

Mont Blanc Cassis Tart

Gingerbread Spice Crème Brûlée

PETITE TREATS & SHOOTERS

Ivory Pistachio Mascarpone • Strawberry Lavender Vanilla

Apple Tatin Caramel Mousse • Nyonya Passion Trifle

Morello Chocolate Chantilly • Chocolate Peppermint

PERANAKAN TREATS

Durian Pengat Shooter • Assorted Nyonya Kueh

CONFECTIONARY

Christmas Cookies • Christmas Macarons

Candy Canes • Caramel Toffees • Peppermint Bark Slab

ICE CREAM

Hazelnut • Chestnut • Chocolate • Vanilla • Raspberry

CHOCOLATE FOUNTAIN

*Gingerbread Cookie, Vanilla Choux, Brownie, Chocolate Wafer,
Marshmallow, Strawberry*