



F1 À LA CARTE MENU

9 – 11 October 2026 | 11.30 a.m. to 1.00 a.m.

SALAD

Caesar Salad

Romaine Lettuce, Prawn, Egg, Cherry Tomato, Artichoke, Crouton, Anchovy, Parmesan, Classic Caesar Dressing, Pecan, Pepper, Extra Virgin Olive Oil

NGDS 28

Heirloom Tomato & Burrata

Olive, Caper, House-made Macadamia & Basil Pesto, Smoked Maldon Salt, Extra Virgin Olive Oil

NGD♦ 26

PASTA *Choice of Spaghetti | Linguine | Tagliatelle | Penne*

Crab Rigatoni ★

Soft-Shell Crab, Sweet Chilli, Laksa Leaf, Cured Egg

GDS 32

Black Truffle Mushroom Cream

Mushroom, Sous Vide Egg, Fresh Parsley

GD♦ 30

Beef Bolognese

Beef Ragout, Mirepoix, Tomato Sauce, Fresh Parsley

GD 30

Basil Pomodoro

Cherry Tomato Sauce, Parmesan, Fresh Basil, Fresh Parsley

GD♦ 24

LOCAL

Lobster Nasi Lemak ★

Bamboo Lobster, Sambal Onion, Egg, Cucumber, Fried Anchovy, Peanut, Emping Cracker, Achar, Coconut Rice

GD 50

Wagyu Beef Rendang ★

Slow-Cooked Wagyu Short Rib, Kaffir Lime, Coconut Gravy, Jasmine Rice, Emping Cracker

NG 38

Seafood Mee Goreng

Stir-Fried Yellow Noodle, King Prawn, Scallop, Squid, Fish Cake, Bean Sprout, Bean Curd, House-made Spicy Sauce, Egg, Greens

NGS 32

Nasi Goreng Kampung

Indonesian-style Fried Rice, Chicken Satay, Fried Chicken, Egg, Greens, Dried Shrimp Chilli Paste, Fried Anchovy, Emping Cracker, Achar

NGS 30

Singapore Satay *Choice of Chicken | Beef*

Lontong Rice Cake, Cucumber, Onion, Pineapple Purée, Spicy Peanut Sauce

NG 21

★ Signature Dish ♦ Vegetarian Option

CONTAINS P Pork N Nuts G Gluten S Seafood D Dairy

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

Our dishes are prepared using responsibly sourced seafood, cage-free eggs from local farms, and locally grown vegetables and mushrooms.



INDIAN *Served with Naan, Biryani Rice, Mango Chutney*

- Murgh Tikka Masala NGD 30
Chicken, Masala Spice, Yoghurt, Cashew, Tomato Gravy
- Dal Tadka NGD ♦ 26
Yellow Lentil, Curry Leaf, Dried Chilli, Sambar Masala, Mustard Seed
- Mulligatawny Soup ★ D 20
Coriander, Fennel, Chicken, Jasmine Rice, Cilantro, Mustard Oil

WESTERN

- Premium Black Angus Ribeye Steak 330g 52
Fresh Rosemary, House-made Spice Rub
- Slow Oven-Roasted Local Barramundi Fillet 200g 38
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

Truffle Mashed Potato GD ♦ | Cajun Fries GD ♦
Grilled Broccoli GD ♦ | Mixed Lettuce D ♦

6 per additional side

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- Mushroom Velouté GD ♦ 20
Black Truffle, Assorted Local Mushrooms, Porcini Mushroom Powder, Crouton

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BURGER & SANDWICH

Served with Local Greens, Cajun Fries

Angus Beef Burger

P G D 40

200g Patty, House-made Cajun Spices, Bacon, Egg, Truffle Nacho Cheese, Lettuce, Tomato, Onion Marmalade, House-made Nori Bun

Pulled Beef Sandwich

G D 32

Slow-cooked Beef, Caramelised Onion, Mushroom, Asiago Cheese, Cabbage Slaw, Gherkin

Club Sandwich

P G D 30

Black Forest Ham, Bacon, Omelette, Lettuce, Tomato, White Bread, Mustard Mayonnaise

DESSERT

Fullerton Signature Chocolate Cake ★

G D ♦ 18

Chocolate Ganache, Chocolate Chiffon, Mixed Berries

Fresh Fruit Platter

♦ 19

Pandan Crème Brûlée

D ♦ 16

Pandan, Coconut Biscuit, Mango Passion

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