



Lunar New Year Brunch

11 FEBRUARY 2024

TO START

SEAFOOD ON ICE

Poached Boston Lobster
Alaskan King Crab Leg
Snow Crab Leg

New Zealand Half Shell Green Mussel

Fresh Sea Prawn • Baby Crawfish

Purple Half Shell Scallop • Hard Shell Clam

CONDIMENTS

*Miso Ponzu Dip, Smoky Chilli Dip, Charred Tomatoes Dip,
Thousand Island, Pickled Aioli, Barbeque Garlic Aioli,
Lemon Wedge, Lime Wedge*

SASHIMI

Maguro • Sake • Tai
Tako • Hamachi

ASSORTMENT OF SUSHI

CONDIMENTS

Pickled Pink Ginger, Wasabi, Shoyu

SOBA STATION

CONDIMENTS

*Prawn, Seaweed, Tofu,
Spring Onion, Fragrant Soy Sauce*



ONE-BOARD GRAZING TABLE

ASSORTMENT OF EUROPEAN CHEESES

CONDIMENTS

*Honeycomb on Stand,
Fresh Grapes, Strawberries, Cherries,
Dried Apricots, Dried Prunes, Dried Figs,
Almonds, Walnuts, Pecans,
Oat Crackers, Cheese Crackers,
Bitter Orange Marmalade, Berry Jam*

CHARCUTERIE

Prosciutto Ham • Pork Salami • Spicy Chorizo

Beef Pastrami • Mortadella Bologna

CONDIMENTS

*Apple Jalapeno Grain Mustard
Kaffir Lime & Sour Mango Sauce
Creamy Horseradish*

BREAD COUNTER

Sourdough • Ciabatta • Focaccia •
Multigrain • Dark Rye • Baguette
Walnut Cranberry Bread • Green Olive Gruyere
Assorted Bread Rolls

SOUP OF THE DAY

Fish Maw, Crabmeat, Sakura Chicken
Lemon & Thyme Roasted Butternut Squash



SALAD

THAI SALAD

FRESHLY PREPARED TO ORDER

CHOICE OF BASE

Julienne Green Papaya or Green Mango

CHOICE OF TOPPINGS

Prawn, Beef or Pork

Chilli Padi, Cherry Tomato, Red Onion,
Long Bean, Sweet Corn, Julienne Carrot, Coriander,
Dried Shrimp, Chilli Lime Dressing

TOWN CAESAR SALAD IN PARMESAN WHEEL

LIVE STATION

Yakiniku Tare Baked Chicken Thigh,
Chilli Coriander & Lemongrass Marinated Green Mussels,
Romaine Lettuce, Quail Egg, Anchovy,
Croutons, Grated Parmesan, Bacon Bits,
Classic Caesar Dressing

COMPOUND SALADS

Marinated Baby Octopus, Toasted Sesame Seeds

Spicy Cucumber & Jellyfish, Ginger Soy Dressing

Asian Smoked Duck, Vegetables, Spicy Hoisin Dressing

XO Wild Rice, Cranberry, Sweet Corn, Parsley

Smoked Barbeque Eel, Japanese Pickles,
Crunchy Vegetables

Fresh Sea Prawn, Pomelo, Coriander,
Chilli Vinaigrette

SALAD BAR

BASE

Arugula, Lollo Rosso, Yellow Frisée,
Butterhead Lettuce, Romaine

TOPPINGS

Soy Vegan Salmon, Roasted Squash, Grilled Zucchini & Eggplant,
Roasted Baby Potato, Thyme Roasted Mushroom,
Garlic Roasted Broccoli, Cherry Tomato, Beetroot,
Sweet Corn, Olives, Artichoke, Piquillo Pepper

DRESSINGS

Manuka Honey & Yuzu, Passion Fruit & Mango,
Asian Soy Sesame, Miso Ponzu,
Xeres Vinegar & Raspberry

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.



BUTCHER'S BLOCK

Roasted London Duck

Miso Ponzu, Grain Mustard Cream

Whole Baby Suckling Pig

Vanilla Bean, Hoisin & Tamarind Jus

Peruvian Spices Rub Beef Prime Rib

Black Garlic Confit Jus

Whole Baked Barramundi in Peri Peri Spices

Mandarin Orange, Pomelo Cream Sauce

SIDES

Herb Butter Roasted Red Skin Potato

Cheesy Smoked Duck Mac & Cheese Gratin

Chargrilled Cajun Broccolini

CHINESE BARBECUE ROASTS

Crispy Pork Belly • Pork Char Siew

Roast Chicken • Lap Cheong •

Chicken Coin Bak Kwa

CONDIMENTS

Fragrant Chicken Rice,

Dark Soy Sauce, Chilli Sauce, Ginger Paste, Cucumber

HERITAGE-INSPIRED PASTA

LIVE STATION

Nyonya Beef Rendang Tagliatelle



ASIAN DELIGHTS

Braised Duck

Sea Cucumber, Chestnut

Szechuan-style Spicy Poached Beef Fillet

Wok-fried Pork Belly

Chinese Leek

Wok-fried Big Clam

Spicy Sweet & Sour Sauce

Poached Sea Bass Fillet

Fragrant Soy Ginger Sauce

Steamed Broccoli

Dried Scallop, Black Moss

XO Prawn Fried Rice

Drunken Prawn

Kueh Pie Tee

Prawn, Chilli Sauce, Coriander

INDIAN SPECIALS

Lamb Rogan Josh

Punjabi Chicken Curry

Boneless chicken cooked in rich onion tomato gravy

Aloo Chana Masala

Potato and chickpea cooked in spicy sauce

SIDE

Biryani Rice

ACCOMPANIMENTS

Papadum, Cucumber Raita,

Mango Chutney



SWEET INDULGENCES

LIVE STATION

Shaved Ice Durian Chendol

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

CAKES

Fullerton Signature Kueh Lapis

Orange Lemon Pound Loaf

Ondeh Ondeh Cake

Fullerton Chocolate Cake

Pandan Kaya Swiss Roll

Mandarin Orange Cheesecake

Pineapple, Mango, Pandan, Coconut, Gula Melaka

Mango Passion Fruit Entremet

Strawberry Shortcake

TARTS, FLAN & JELLY

Pandan Pot De Crème

Coconut Calamansi Tart

Portuguese Egg Tart

Kopi Chocolate Caramel Tart

Orange Crème Caramel

Koi Fish Jelly • Osmanthus Jelly

DESSERT SOUPS

Cold Honey Sea Coconut Jelly

Warm Red Bean Soup, Peanut & Sesame Glutinous Rice Ball

SHOOTERS

Nyonya Trifle • Kopi Tiramisu • Oolong Peach Pears

Tong Shui Nata De Coco & Aloe Vera

CONFECTIONERY

Pineapple Tarts • Love Letters

Peanut Cookies • Kueh Bangkit

Almond Cookies • Pralines • Macarons

Chocolate-coated Almonds & Hazelnuts

ICE CREAMS & SORBETS

Vanilla • Chocolate • Orange Sorbet • Pineapple Sorbet

RASPBERRY CHOCOLATE FOUNTAIN

*Strawberries, Cookies, Marshmallows,
Vanilla Choux Puffs, Chocolate Wafers*