



# *Lunar New Year Lunch Buffet*

10 & 12 FEBRUARY 2024

## TO START

### SEAFOOD ON ICE

Snow Crab Leg • Baby Crawfish • Fresh Sea Prawn  
New Zealand Half Shell Green Mussel  
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

## ASSORTMENT OF SUSHI

#### CONDIMENTS

*Pickled Pink Ginger, Wasabi, Shoyu*

## SOBA STATION

#### CONDIMENTS

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

## UNDER THE HEATING LAMP

Crispy Prawn Tempura  
Seafood Croquette



## HOUSE-CURED FISH

Oakwood Smoked Salmon

Szechuan Pepper Smoked Salmon

Teriyaki Smoked Salmon

## 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

Szechuan Hot & Sour Crabmeat Soup



# 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

Fresh Sea Prawn, Pomelo, Coriander, Chilli Vinaigrette

Asian Smoked Duck, Vegetables, Spicy Hoisin Dressing

Szechuan Hot & Numbing Beef Salad

XO Wild Rice, Cranberry, Sweet Corn, Fresh Parsley

## 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 Dressing, Passion Fruit & Mango,  
Asian Soy Sesame, Miso Ponzu, Xeres Vinegar & Raspberry



## LUNCH SPECIAL

LIVE STATION

Pan-fried Kurobuta Pork Belly

*Sautéed Morel, Confit Black Garlic Sauce, Prune Compote,  
Horseradish Potato Mousseline*

## CHINESE BARBECUE

Crispy Pork Belly • Pork Char Siew

Poached Chicken • Roast Chicken

Chicken Coin Bak Kwa

CONDIMENTS

*Fragrant Chicken Rice,  
Dark Soy Sauce, Chilli Sauce, Ginger Paste, Cucumber*

## UNDER THE HEATING LAMP

Crispy Fried Chicken Ngoh Hiong

Vegetable Spring Roll

## PERANAKAN CORNER

Kueh Pie Tee

*Prawn, Chilli Sauce, Coriander*

Kerabu Mangga

*Green Mango & Dried Shrimp Salad*

Kerabu Timun Nenas

*Cucumber & Pineapple Salad*

Ayam Buah Keluak

*Nyonya Chicken Curry, Black Nut*

Nyonya Chap Chye

*Braised Vegetables, Glass Noodles, Black Fungus*

Babi Pongteh

*Braised Pork Belly, Fermented Soya Bean*



## 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*

#### Braised Ee Fu Noodles

*Vegetables*

#### Kong Bak Pau

*Braised Pork Belly, Steamed Leaf Bun, Traditional Condiments*

## MAKE-YOUR-OWN NOODLE BOWL

### NOODLES

Spinach Noodles, Thick Rice Noodles, Kway Teow, Bee Hoon

### SOUP BASE

Prawn Broth, Laksa Gravy

### TOPPINGS

Sea Prawn, Half Shell Clam, Black Mussel,  
Fish Cake, Quail Egg, Shanghai Greens, Kangkong,  
Broccoli, Cabbage, Beansprouts

### CONDIMENTS

Sambal Chilli, Red Cut Chilli, Crispy Pork Lard

## INDIAN SPECIALS

### Punjabi Chicken Curry

*Boneless chicken cooked in rich onion tomato gravy*

### Aloo Chana Masala

*Potato and chickpea cooked in spicy sauce*

### ACCOMPANIMENTS

*Biryani Rice, Papadum, Cucumber Raita, Mango Chutney*



# SWEET INDULGENCES

## CAKES & TARTS

Fullerton Signature Kueh Lapis  
Eight Treasures Pineapple Entremet  
Mango & Passion Fruit Entremet  
Mandarin Orange Cheesecake  
Orange Butter Cake  
Lemon Pound Cake  
Pandan Chiffon Cake  
Ondeh Ondeh Cake  
Fullerton Chocolate Cake  
Red Velvet Swiss Roll  
Banana Walnut Cake  
Strawberry Shortcake  
Portuguese Egg Tart

## JELLIES

Osmanthus Jelly • Koi Fish Jelly

## PERANAKAN CLASSICS

Durian Pengat • Bubur Terigu  
Assorted Nyonya Kueh

## 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 • Kueh Bangkit

## ICE CREAMS & SORBETS

Vanilla • Chocolate • Orange Sorbet • Pineapple Sorbet

## CHOCOLATE FOUNTAIN

*Strawberries, Cookies, Marshmallows, Chocolate Wafers*