

In-room Dining Menu






















THE FULLERTON HOTEL
SINGAPORE

BREAKFAST

6.00 A.M. TO 11.00 A.M.

LIGHT & HEALTHY

- ACAI GRANOLA BOWL     16
Banana, pomelo, chia seed, assorted berries
- BIRCHER MUESLI    15
Assorted berries
- GREEK YOGHURT   15
Assorted berries
- CEREAL     12
Cornflakes, All-Bran, Coco Pops or Cocoa Frosties
Choice: Full Cream Milk • Skim Milk • Soya Milk
- FRESH FRUIT PLATTER  12
- OATMEAL PORRIDGE    14
Dried fruits, nuts, seeds
- VEGAN AVOCADO TOAST   18
Toasted sourdough, heirloom tomatoes,
local salad greens, organic avocado oil

ALL-TIME FAVOURITES

- WAFFLES   20
Berries, whipped cream, orange marmalade,
maple syrup
- PANCAKES    20
Berries, whipped cream, orange marmalade,
maple syrup
- BREAKFAST PASTRIES     14
6 PIECES
House-baked croissants, Danish pastries,
preserves, jams, butter
- TOAST    10
4 PIECES
Choice: White • Wholemeal • Sourdough
Preserves, jams, butter

BREAKFAST SETS

- All sets include a choice of Fullerton Blend Coffee or Selection of Tea:
- FULLERTON PREMIUM LOCAL BREAKFAST SET    60
Beef Rendang Nasi Lemak
Hard-boiled local egg, cucumber, fried anchovies, peanuts,
emping crackers, achar
 - Fresh Fruit Platter
Choice: Orange Juice • Apple Juice • Pineapple Juice • Guava Juice
 - AMERICAN BREAKFAST SET    46
Two Cage-Free Eggs
Cooked in your preferred style:
Sunny-side-up • Over-easy • Scrambled • Hard-boiled • Soft-boiled
Hash brown, roasted local tomato, asparagus, chicken sausage, bacon,
baked beans
 - Bakery Basket and Toast
Preserves, jam, butter
 - Fresh Fruit Platter, Bircher Muesli
Choice: Orange Juice • Apple Juice • Pineapple Juice • Guava Juice
 - HEALTHY BREAKFAST SET    46
Local Baby Spinach, Avocado & Cage-free Egg White Omelette
Hash brown, roasted local tomato, asparagus, baked beans
 - Bakery Basket and Toast
Preserves, jam, butter
 - Fresh Fruit Platter, Bircher Muesli
Choice: Orange Juice • Apple Juice • Pineapple Juice • Guava Juice
 - CONTINENTAL BREAKFAST SET    38
Bakery Basket and Toast
Preserves, jam, butter
 - Fresh Fruit Platter, Yoghurt
Choice: Orange Juice • Apple Juice • Pineapple Juice • Guava Juice
 - SINGAPOREAN BREAKFAST SET    38
Town Signature Singapore Laksa
Fresh Fruit Platter
Choice: Orange Juice • Apple Juice • Pineapple Juice • Guava Juice

BREAKFAST SPECIALITIES

- All sets are served with chicken sausage, hash brown, bacon,
roasted local tomato, asparagus, and baked beans:
- EGGS BENEDICT    30
Poached cage-free egg, sautéed local spinach, turkey ham, English muffins,
Hollandaise sauce
 - THREE-EGG OMELETTE    28
Cage-free eggs with a choice of filling(s):
Ham • Cheese • Local Mushroom • Local Baby Spinach • Local Tomato
Bell Pepper • Onion
 - SMASHED AVOCADO THREE-EGG OMELETTE    26
Cage-free eggs, avocado
 - BABY SPINACH, AVOCADO &
EGG WHITE OMELETTE    26
Cage-free egg whites, local baby spinach, avocado
 - TWO EGGS    25
Cage-free eggs cooked in your preferred style:
Sunny-side-up • Over-easy • Scrambled • Hard-boiled • Soft-boiled

ASIAN SPECIALTIES

- TOWN SIGNATURE SINGAPORE LAKSA    30
King prawns, spicy aromatic coconut broth,
thick rice vermicelli, local quail egg, fish cakes, bean curd puffs
beansprouts, local laksa leaves and lemongrass
- BEEF RENDANG NASI LEMAK   46
Hard-boiled local egg, cucumber, fried anchovies, peanuts,
emping crackers, achar, fragrant coconut rice
- CONGEE  24
Choice: Fish • Chicken • Pork
Crispy shallots, spring onions, sesame oil, soy sauce
- WANTON NOODLES   28
Egg noodles, shrimp dumplings, roasted pork char siew, local greens

JUICE BOOST

- ATHLETE'S SUPER FUEL 18
Lime, orange, pineapple
- FULLERTON DETOX 18
Apple, ginger, carrot
- GINGER BOOST 18
Carrot, apple, pineapple, ginger

HOT BEVERAGES

- FULLERTON BLEND COFFEE
Single / Double Espresso 9 / 11
Cappuccino | Latte | Flat White 12
Freshly Brewed (Pot) 14
Decaffeinated (Pot) 14
Dairy milk alternative: Almond | Soy | Oat + 1
- PREMIUM TEA 12
English Breakfast | Darjeeling Earl Grey
Green Tea | Chamomile | Peppermint
- HOT CHOCOLATE 13
- MILK
Fresh | Low Fat | Soy 10
Almond | Oat Milk 12

 VEGETARIAN  CONTAINS GLUTEN  CONTAINS DAIRY  CONTAINS PORK  CONTAINS NUTS
PRICES ARE LISTED IN SINGAPORE DOLLARS AND SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.










THE FULLERTON HOTEL
SINGAPORE



In-room Dining



LUNCH & DINNER, 11.00 A.M. to 11.00 P.M.

SALADS & STARTERS

HEIRLOOM TOMATOES & BURRATA     26
Marinated olives, capers, house-made macadamia and local basil pesto, smoked Maldon salt, organic avocado oil

CAESAR SALAD    28
Romaine lettuce, poached prawns, hard-boiled local egg, local cherry tomato, artichokes, croutons, anchovies, grated parmesan, classic Caesar dressing, roasted pecan nut, cracked pepper, extra virgin olive oil




CHICKEN POMELO SALAD   25
House-made chilli dressing, cilantro, crispy shallots & garlic, toasted dried shrimp, roasted peanuts, local lime and mint

SINGAPORE SATAY – Choice: Chicken or Beef   21
Ketupat, cucumber, onion, pineapple purée, spicy peanut sauce

VEGAN CRAB-LESS CAKE   20
Sour plum & mango dip

FIVE-SPICED BONELESS STUFFED CHICKEN WINGS   20
Squid and prawn mousse, hot & spicy sauce



CUTTLEFISH SKEWERS   25
Spicy Szechuan barbecue glaze

MUSHROOM VELOUTÉ    20
Black truffle, assorted local mushrooms, porcini mushroom powder, croutons

PASTA




CHOICE: SPAGHETTI, LINGUINE, TAGLIATELLE, PENNE




BLACK TRUFFLE MUSHROOM CREAM     30
Assorted local mushrooms, sous vide cage-free egg, fresh local parsley

BEEF BOLOGNESE   30
Slow-cooked beef ragout, tomato sauce, fresh local parsley


BASIL POMODORO     24
Local cherry tomato sauce, grated parmesan, fresh local basil and parsley




ARRABIATA VONGOLE   30
Clams, white wine, local cherry tomato sauce, onion, garlic, chilli, fresh local parsley



AMATRICIANA    26
Bacon, local cherry tomatoes, onion, garlic, tomato sauce, fresh local parsley

SPINACH BACON CREAM    26
Sous vide cage-free egg, bacon, local baby spinach, onion, garlic, grated parmesan, fresh local parsley




LOCAL FAVOURITES




HAINANESE CHICKEN RICE – Choice: Chicken Breast or Drumstick  28
Slow-poached chicken, fragrant rice, clear chicken broth, local greens, classic condiments



TOWN SIGNATURE SINGAPORE LAKSA    30
King prawns, fishcake, local quail egg, thick rice vermicelli, beansprouts, bean curd puff, spicy aromatic coconut broth, local laksa leaves and lemongrass



LOBSTER NASI LEMAK   50
Wok-tossed bamboo lobster, sambal onion, hard-boiled local egg, cucumber, fried anchovies, peanuts, emping crackers, achar, fragrant coconut rice



SEAFOOD CHAR KWAY TEOW    32
King prawns, scallops, squid, fishcake, Chinese sausage, local calamansi, local egg wok-fried flat rice noodles, beansprouts, Chinese chives, Chef's soy sauce blend


BAK KUT TEH    37
Fragrant peppery pork rib broth, jasmine rice, braised peanuts, crispy dough fritter

WANTON NOODLES    28
Shrimp dumplings, roasted pork char siew, local greens, egg noodles

SEAFOOD MEE GORENG   32
Stir-fried yellow noodles, king prawns, scallops, squid, fishcake, beansprouts, bean curd, house-made spicy sauce, local egg

WAGYU BEEF RENDANG   38
Slow-cooked wagyu beef in aromatic traditional coconut gravy, jasmine rice, crackers

NASI GORENG KAMPUNG   30
Indonesian-style fried rice, chicken satay, fried chicken, fried local egg, local greens, chilli paste, fried anchovies, emping crackers, achar



VEGETARIAN MAPO TOFU   28
Impossible meat, silken tofu, local greens, fermented broad bean paste, plant-based chicken, jasmine rice

CLASSIC INDIAN

SERVED WITH NAAN, MANGO CHUTNEY AND BIRYANI RICE

GOSHT ROGAN JOSH    33
Tender mutton cooked with traditional spices

MURGH TIKKA MASALA    30
Boneless chicken thigh, rich cashew & tomato gravy




BARRAMUNDI MASALA CURRY    32
Local barramundi cooked in onion & tomato masala with traditional spices



DAL TADKA     26
Yellow lentil curry, cumin, garlic, green chilli



BURGERS & SANDWICHES

SERVED WITH LOCAL SALAD GREENS AND CAJUN FRIES

TOWN GRILLED ANGUS BEEF BURGER    40
200g patty seasoned with house-made cajun spices, bacon, fried local egg, truffle nacho cheese, local lettuce, local tomato, onion marmalade, house-made nori bun

IMPOSSIBLE BURGER    36
200g plant-based patty, smoky eggplant purée, local lettuce, local tomato, smoky barbecue aioli, house-made charcoal bun

PULLED BEEF SANDWICH   32
Slow-cooked beef with caramelised onion and mushrooms, asiago cheese, green mango slaw, gherkins

CLUB SANDWICH   28
Smoked turkey ham, bacon, local egg omelette, local lettuce, local tomato, toasted white bread, mustard mayonnaise

WESTERN CLASSICS

SERVED WITH YOUR CHOICE OF SIDE DISH AND SAUCE











PREMIUM BLACK ANGUS RIBEYE STEAK (330g) 52

ASIAN CHIMICHURRI SOY-GLAZED HALF SPRING CHICKEN (250g) 34

NORWEGIAN SALMON STEAK (250g) 42

LOCAL BARRAMUNDI FILLET (200g) 38

Choice of one sauce:


Green peppercorn   • Black truffle mushroom   • Smoky hot & spicy  
Banana shallot cream   • Coconut miso cream  

Choice of one side:

6 per additional side

Truffle mashed potato    • Organic wild rice pilaf  

Cajun fries   • Grilled broccoli   • Local mixed lettuce  




BEER-BATTERED FISH & CHIPS  34



Deep-fried halibut fillet, tartar sauce, lemon wedge, malt vinegar

DESSERTS

FULLERTON SIGNATURE CHOCOLATE CAKE    18
Rich chocolate ganache & chiffon, mixed berries

CHO-CO-LA SYMPHONY     16
Hazelnut joconde, Manjari chocolate mousse, Gianduja crème, fresh raspberry

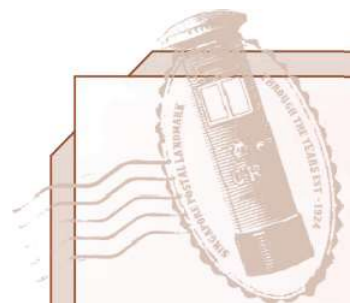
LOCAL KOPI TIRAMISU    16
Mascarpone crème, ladyfingers, kueh lapis crunch, cacao powder

PANDAN CRÈME BRÛLÉE   16
Local pandan, coconut biscuit, mango passion

RASPBERRY LYCHEE BANDUNG    18
Raspberry chiffon, lychee mousse, bandung jelly, local vanilla chantilly cream

 VEGETARIAN  CONTAINS GLUTEN  CONTAINS DAIRY  CONTAINS PORK  CONTAINS NUTS

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



THE FULLERTON HOTEL
SINGAPORE

Midnight Menu

STARTERS

HEIRLOOM TOMATOES & BURRATA     26

Marinated olives, capers, house-made macadamia and local basil pesto, smoked Maldon salt, organic avocado oil

CAESAR SALAD    28

Romaine lettuce, poached prawn, boiled local egg, local cherry tomato, artichokes, anchovies, croutons, grated parmesan, classic Caesar dressing, roasted pecan nut, cracked pepper, extra virgin olive oil

SINGAPORE SATAY   21

Choice of meat: Chicken or Beef
Ketupat, cucumber, onion, pineapple purée, spicy peanut sauce

VEGAN CRAB-LESS CAKE   20

Sour plum & mango dip

PASTA

CHOICE: SPAGHETTI, LINGUINE, TAGLIATELLE, PENNE

BASIL POMODORO    24

Local cherry tomato sauce, grated parmesan, fresh local basil and parsley

BEEF BOLOGNESE   30

Slow-cooked beef ragout, tomato sauce, fresh local parsley

BURGERS & SANDWICHES

SERVED WITH LOCAL SALAD GREENS AND CAJUN FRIES

GRILLED ANGUS BEEF BURGER    40

200g patty seasoned with house-made cajun spices, bacon, fried local egg, truffle nacho cheese, local lettuce, local tomato, onion marmalade, house-made nori bun

BEER-BATTERED FISH & CHIPS   34

Deep-fried halibut fillet, tartar sauce, lemon wedge, malt vinegar

CLUB SANDWICH   30

Smoked turkey ham, bacon, local egg omelette, local lettuce, local tomato, toasted white bread, mustard mayonnaise

CLASSIC INDIAN

SERVED WITH NAAN, MANGO CHUTNEY & BIRYANI RICE

MURGH TIKKA MASALA   30

Boneless chicken thigh, rich cashew & tomato gravy, butter naan

DHAL DAL TADKA    26

Yellow lentil curry, cumin, garlic, green chilli, biryani rice

LOCAL FAVOURITES

NASI GORENG KAMPUNG   30

Indonesian-style fried rice, chicken satay, crispy chicken, fried local egg, local greens, chilli paste, fried anchovies, emping crackers, achar

WAGYU BEEF RENDANG   38

Slow-cooked wagyu beef in aromatic traditional coconut gravy, jasmine rice, crackers

DESSERT

PANDAN CRÈME BRÛLÉE   16

Local pandan, coconut biscuit, mango passion

LOCAL KOPI TIRAMISU    16

Mascarpone crème, ladyfingers, kueh lapis crunch

MOVENPICK ICE CREAM CUP  12

Vanilla bean, chocolate, strawberry, mango sorbet

 VEGETARIAN  CONTAINS GLUTEN  CONTAINS DAIRY  CONTAINS PORK  CONTAINS NUTS

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THE FULLERTON HOTEL
SINGAPORE

Poolside Menu

BURGERS & SANDWICHES

WITH LOCAL SALAD GREENS AND SALTED FRIES

TOWN GRILLED ANGUS BEEF BURGER

200g patty seasoned with house-made cajun spices, bacon, fried local egg, truffle nacho cheese, local lettuce, local tomato, onion marmalade, house-made nori bun

40



PLANT-BASED IMPOSSIBLE BURGER

200g plant-based patty, smoky eggplant purée, local lettuce, local tomato, smoky barbeque aioli, house-made charcoal bun

36



CLUB SANDWICH

Smoked turkey ham, bacon, local egg omelette, local lettuce, local tomato, mustard mayonnaise, toasted white bread

30



PULLED BEEF SANDWICH

Slow-cooked beef with caramelised onion and mushroom, green mango slaw, gherkins, asiago cheese

32



MAIN

BEER-BATTERED FISH & CHIPS

Deep-fried halibut fillet, tartar sauce, lemon wedge, malt vinegar

34



SNACKS

CHICKEN POMELO SALAD

House-made chilli dressing, cilantro, crispy shallots & garlic, toasted dried shrimp, roasted peanuts, local lime and mint

25



SINGAPORE SATAY

CHOICE OF MEAT: CHICKEN OR BEEF

Ketupat, cucumber, onion, pineapple purée, spicy peanut sauce

21



VEGAN CRAB-LESS CAKE

Sour plum & mango dip

20



FIVE-SPICED BONELESS STUFFED CHICKEN WINGS

Squid and prawn mousse, hot & spicy sauce

22



CUTTLEFISH SKEWERS

Spicy Szechuan barbecue glaze

25



CHICKEN NUGGETS & CHIPS

Classic salted fries, pickled aioli

14



CAJUN FRIES

12



DESSERT

MOVENPICK ICE CREAM CUP

Vanilla Bean / Chocolate / Strawberry Ice Cream
Mango Sorbet

12



VEGETARIAN



CONTAINS GLUTEN



CONTAINS DAIRY



CONTAINS PORK



CONTAINS NUTS

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

