



ASIAN FLAVOURS

Dinner Buffet

FRIDAY & SATURDAY

This month, indulge in our exclusive line-up of 'Fullerton Chef Signatures', 12 Asian-inspired creations meticulously crafted by our talented chefs.

Each dish is a culinary expression of the unique expertise, experiences, and creativity of its dedicated chef, promising a heartfelt and flavourful celebration of Asian cuisine.

TO START

SEAFOOD ON ICE

Poached Boston Lobster • Snow Crab

Fresh Tiger Prawn • Half-shell Scallop

Hard-shell Clam • Green-shell Mussel

CONDIMENTS

*Pickled Aioli, Lime Aioli, Wasabi Mayonnaise Dip,
Hot and Spicy Chilli Dip, Dijonnaise Sauce,
Lemon Wedge, Lime Wedge*

SASHIMI

Salmon • Tuna • Tako • Hamachi

CONDIMENTS

Pickled Pink Ginger, Wasabi, Shoyu

APPETISER

Chuka Kuraage • Chuka Hotate

COLD SOBA STATION

CONDIMENTS

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

SMOKED FISH

Oak Smoked Salmon

Salmon Gravlax

Sichuan Spices Smoked Salmon

UNDER THE HEATING LAMP

Tori Karaage (Deep-fried Chicken)

Takoyaki

DIPPING SAUCE

Hot Spicy Sauce, Miso Mayonnaise

CHARCUTERIE & CHEESE

CHARCUTERIE

Prosciutto Ham • Pur Porc Salami • Salami Milano

Mortadella • Beef Pastrami

CONDIMENTS

Dijon Mustard, Horseradish, Cornichons, Caper Berries

ASSORTMENT OF EUROPEAN CHEESES

CONDIMENTS

*Fresh Honeycomb, Fresh Grapes, Dried Fruits,
Assortment of Crackers, Almonds, Walnuts,
Orange Marmalade, Apricot Jam*

BREAD COUNTER

Focaccia • Multigrain • Sourdough

Dark Rye • Baguette • Green Olive Gruyere

Ciabatta • Soft Bun

FULLERTON

Chef Signatures

CHEF ALEX SIAH'S

Sticky Herbs Glazed Beef

Kaffir Lime, Coriander, Chilli Lemongrass, Palm Sugar, Sweet Sauce

CHEF CHAN YIAW CHEE'S

Wok-fried Locally Farmed Frog

Dried Chilli, Onion, Black Vinegar

Crispy "Nam Yee" Pork Belly

Pork Belly Marinated in Fermented Bean Curd

Aromatic Slow-braised Pork Trotter

House-ground Black Pepper

CHEF LIM WEE CHERN'S

Sichuan Mala Squid Otah Bun

CHEF YAP CHEE WHYE'S

Fresh Sea Prawn

House Chilli Rempah, Kepayang Paste, Kaffir Lime

Chicken Sio

Pan-roasted Ground Coriander Seed, Assam Jawa, Sour Plum

CHEF CHRISTOPHER CHIA'S

Hainanese Chicken Rice

Traditional Condiments

CHEF DONALD TAN'S

Korean Gochujang-glazed Norwegian Salmon Fillet

Scallions, Coriander

CHEF LAWRENCE LIM'S

Soft Shell Crab Tempura

Kimchi, Mint Aioli

CHEF ISMAIL KHAN'S

Aromatic Gosht Kadai Tikka

Lamb Ribs

CHEF SIDDHARTH PRABHU'S

Peranakan Twist Dessert

*Pandan, Gula Melaka, Smoked Toffee, Mango Passion,
Pineapple, Coconut, Lime*

SALAD

Caesar Salad in Parmesan Wheel

Baby Romaine Lettuce, Smoked Duck, Marinated Mussel, Sea Prawn, Anchovy Fillet, Quail Egg, Classic Caesar Dressing, Crispy Bacon, Croutons, Grated Parmesan

COMPOUND SALADS

Asian-style Spicy Smoked Duck, Cucumber

Shredded Chicken, Pomelo, Thai Coriander Chilli Dressing

Szechuan Mala Beef, Celery, Green Pepper

Nyonya-style Prawn and Pineapple Salad

Green Mango, Shredded Pork, Dried Shrimp,
Ginger Soy Dressing

Cabbage Kimchi Tuna

SALAD BAR

BASE

Organic Kale, Oak Lettuce, Coral Lettuce, Crystal Lettuce, Arugula

SUPPLEMENTS

Steamed Broccoli, Roasted Pumpkin, Baby Potato,
Cherry Tomato, Cucumber, Capsicum, Sliced Onion,
Julienned Carrot, Takuan, Chickpea, Artichoke, Olive,
Corn Kernel, Piquillo, Beetroot, Gherkin

DRESSINGS

Creamy Balsamic, Honey Mustard, Thousand Island,
Roasted Sesame, Italian Herb Vinaigrette, Wasabi Yuzu

SOUP

Creamy Potato and Corn Chowder

Smoked Salmon, Bacon Bits, Fresh Parsley

UNDER THE HEATING LAMP

Grilled Squid Skewer

Asian Herbs and Spices Soy Glaze

CHINESE ROAST CABINET

Crackling Pork Belly

Pork Char Siew

Roast Chicken

CONDIMENTS

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

ON THE CHARCOAL GRILL

Freshly Grilled Satay

Choice of Chicken or Beef

CONDIMENTS

Cucumber, Onions, Ketupat Rice, Peanut Dipping Sauce

ASIAN DELIGHTS

Kimchi and Egg Fried Rice

Spicy Chilli Mud Crab with Mantou

Chinese Herbal Prawn

Broccoli with Bailing Mushroom, Garlic Gravy

NOODLE LIVE STATION

Town Signature Laksa

*Thick Rice Vermicelli, Fragrant Coconut Broth,
Prawn, Lobster Ball, Fish Cake, Quail Egg,
Beansprouts, Bean Curd Puff, Laksa Leaf*

King Prawn Noodles

*Yellow Noodles, Vermicelli, Pork Rib, Beansprouts,
Crispy Pork Lard, Sambal, Fried Shallots*

INDIAN SPECIALS

Murgh Tikka Masala

Dal Tadka

ACCOMPANIMENTS

Biryani Rice, Naan, Mango Chutney

SWEET INDULGENCES

LIVE STATION

Nyonya Durian Chendol

SERVED WITH

Coconut Milk, Sweet Corn, Attap Seed, Red Bean, Gula Melaka Syrup

WARM

Pandan Kaya Tart

Portuguese Egg Tart

CAKES & TARTS

Royal Charlotte • Matcha Red Bean

Gianduja Mocha • Crunchy Peanut Chocolate

Coconut Lime • Fromage Blanc Strawberry

Strawberry Shortcake • Ondeh Ondeh

Hazelnut Praline Lemon • Cassis Chestnut

Ivory Framboesia • Mango Jivara

SHOOTERS

Durian Pengat • Nyonya Trifle

Kopi Goat Milk 'Tiramisu'

Bubur Cha Cha Panna Cotta

HOT DESSERT

Tau Suan with You Tiao

Cheng Tng

ASSORTMENT OF NYONYA KUEH

ICE CREAM

Vanilla • Chocolate • Red Bean • Matcha Green Tea

With a selection of six toppings

YUZU CHOCOLATE FOUNTAIN

*Vanilla Choux, Marshmallow, Cookie, Macaron, Churro,
Strawberry, Pineapple, Melon, Watermelon, Grape*