




In-room Dining Menu






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 & 26

EGG WHITE OMELETTE   

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



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, roasted peanuts, toasted dried shrimp, local lime and mint		
WOK-FRIED KING PRAWNS		25
Thai green mango salad, tangy plum sauce, crushed peanut, coriander		
SINGAPORE SATAY – Choice: Chicken or Beef		21
Ketupat, cucumber, onion, pineapple purée, spicy peanut sauce		
VEGAN CRAB-LESS CAKE		20
Sour plum & mango dip		
MUSHROOM VELOUTÉ		20
Black truffle, assorted local mushrooms, porcini mushroom powder, croutons		
MULLIGATAWNY SOUP		20
Chicken, cilantro, mustard oil		

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		
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 & 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 KW AY TEOW		32
Wok-fried flat rice noodles, yellow noodles, king prawns, scallops, squid, fishcake, Chinese sausage, local egg, beansprouts, Chinese chives, local calamansi, Chef's soy sauce blend		
KING PRAWN HOKKIEN MEE		34
Rice vermicelli & yellow noodles braised in flavourful pork broth, king prawns, squid, pork belly, fishcake, local egg Chinese chives, beansprouts, local calamansi, crispy pork lard		
BAK KUT TEH		37
Fragrant peppery pork rib broth, jasmine rice, braised peanuts, crispy dough fritter		
TOWN BAK CHOR MEE		32
Meatballs, minced pork, pork liver, braised mushrooms, flat egg noodles, local lettuce, crispy sole fish, crispy pork lard, chilli		
WANTON NOODLES		28
Shrimp dumplings, roasted pork char siew, local greens, egg noodles		
HOR FUN – Choice: Seafood Medley or Beef		33
Local greens, light local egg gravy, wok-fried flat rice 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		
DAL TADKA		26
Yellow lentil curry, cumin, garlic, green chilli		

WESTERN CLASSICS

SERVED WITH YOUR CHOICE OF SIDE DISH AND SAUCE

PREMIUM BLACK ANGUS RIBEYE STEAK 330 g	52
NORWEGIAN SALMON STEAK 250 g	42
LOCAL BARRAMUNDI FILLET 200 g	38
Choice of one sauce:	
Green peppercorn	Black truffle mushroom
Banana shallot cream	Smoky hot & spicy
Choice of one side:	
Truffle mashed potato	Cajun fries
Grilled broccoli	Local mixed lettuce
6 per additional side	
BEER-BATTERED FISH & CHIPS	34
Deep-fried halibut fillet, tartar sauce, lemon wedge, malt vinegar	

BURGERS & SANDWICHES

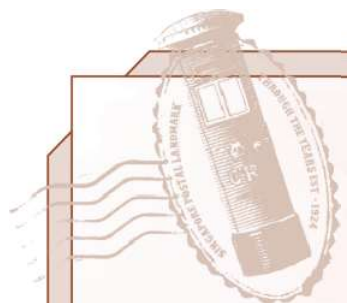
SERVED WITH LOCAL SALAD GREENS AND CAJUN FRIES

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	

DESSERTS

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



THE FULLERTON HOTEL
SINGAPORE

Midnight Menu

STARTERS

HEIRLOOM TOMATOES & BURRATA 26

Marinated olives, capers, smoked Maldon salt, house-made macadamia and local basil pesto, 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 21

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 24

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

DAL TADKA 26

Yellow lentil curry, cumin, garlic, green chilli

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

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

Poolside Menu



THE FULLERTON HOTEL
SINGAPORE

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

DESSERT

MOVENPICK ICE CREAM CUP

Vanilla Bean / Chocolate / Strawberry Ice Cream
Mango Sorbet

12

FRESH FRUIT PLATTER

12

SALADS & SNACKS

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

HEIRLOOM TOMATOES & BURRATA

26

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

ACAI GRANOLA BOWL

16

Banana, pomelo, chia seeds, assorted berries

CHICKEN NUGGETS & CHIPS

14

Classic salted fries, pickled aioli

CAJUN FRIES

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.

