

SALADS & STARTERS

- HEIRLOOM TOMATOES & BURRATA**     26
Marinated olives, capers, house-made basil pesto, macadamia, fleur de sel, avocado oil
- CAVENAGH SALAD**     28
Romaine lettuce, poached prawns, quail egg, crackling pork skin, confit tomato, artichokes, croutons, pumpkin seeds, grated parmesan, classic Caesar dressing, hazelnut oil
- CHICKEN POMELO SALAD**   24
House-made chilli dressing, cilantro, crispy shallots & garlic, roasted peanuts, lime wedge
- PORK LIVER PÂTÉ**     20
Quince jelly, cornichons, toasted sourdough, Maldon salt
- WOK-FRIED KING PRAWN**   24
Thai green mango salad, tangy plum sauce, crushed peanuts, coriander
- SINGAPORE SATAY – Choice of Chicken or Beef**   19
Ketupat, cucumber, onion, pineapple purée, spicy peanut sauce
- STUFFED BONELESS CHICKEN WINGS**     18
Truffle mousseline, Chilean merkén spices, smoked chilli aioli
- VEGAN CRAB-LESS CAKE**    16
Avocado, tomatillo, sweet-sour mango dip

SOUPS

- HERBAL BLACK CHICKEN SOUP**  18
Abalone Mushroom
- ASSORTED MUSHROOMS VELOUTÉ**    20
Mushroom fricassee, truffle oil, fresh chives, croutons

PASTA - CHOICE OF SPAGHETTI, LINGUINE, PENNE

- BLACK TRUFFLE MUSHROOM CREAM**    30
Assorted mushrooms, sous vide egg, garlic, onion
- BEEF BOLOGNESE**   30
Slow-cooked beef ragout, tomato sauce, fresh parsley
- BASIL POMODORO**    24
Cherry tomatoes, fresh basil, grated parmesan

CLASSIC INDIAN

SERVED WITH PAPADUM AND PICKLED PACHARANGA













- GOSHT ROGAN JOSH**    32
Tender mutton, traditional spices, butter naan

LOCAL FAVOURITES

- HAINANESE CHICKEN RICE – Choice of Chicken Breast or Drumstick**  28
Slow-poached chicken, fragrant rice, clear chicken broth, classic condiments
- TOWN SIGNATURE SINGAPORE LAKSA**    28
Thick rice vermicelli, spicy aromatic coconut broth, fresh sea prawn, fishcake, quail egg, beansprouts, bean curd puff
- LOBSTER NASI LEMAK**    50
Wok-tossed bamboo lobster, sambal onion, hard-boiled egg, cucumber, fried anchovies, peanuts, emping crackers, achar, fragrant coconut rice
- WAGYU BEEF RENDANG**   38
Slow-cooked wagyu beef in aromatic traditional coconut gravy, jasmine rice, crackers
- ASIAN-STYLE BARRAMUNDI FILLET**   38
Locally farmed barramundi, crispy garlic, leek soy sauce, Asian greens, jalapeno, jasmine rice
- KING PRAWN HOKKIEN MEE**    34
Braised rice vermicelli, yellow noodles, squid, prawn, pork belly, fishcake, Chinese chives, beansprouts, flavourful pork broth, crispy pork lard, calamansi
- BAK KUT TEH**    37
Fragrant peppery pork ribs broth, jasmine rice, braised peanuts, crisp dough fritter
- HOR FUN - Choice of Seafood or Beef**  33
Wok-fried flat rice noodles, choy sum, Chinese mushrooms, light egg gravy
- SEAFOOD MEE GORENG**   31
Stir-fried yellow noodles, king prawn, squid, mussel, fishcake, beansprouts, choy sum, bean curd, house-made spicy sauce
- SEAFOOD CHAR KWAY TEOW**    31
Wok-tossed flat rice noodles, squid, prawn, pork belly, fishcake, beansprouts, rich pork broth, chives, chef's special soy sauce
- NASI GORENG KAMPUNG**    29
Indonesian-style fried rice, chicken satay, chicken drumlet, fried egg, choy sum, chilli paste, fried anchovies, emping crackers, achar
- TOWN BAK CHOR MEE**    30
Flat egg noodles, meatballs, minced pork, pork liver, braised mushrooms, crispy sole fish, lettuce, crispy pork lard, chilli
- WANTON NOODLES**    26
Egg noodles, pork & shrimp dumplings, vegetables, roasted pork char siew
- MAPO TOFU**   28
Impossible meat, silken tofu, fermented broad beans, plant-based chicken, jasmine 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

BURGERS & SANDWICHES

SERVED WITH MESCLUN SALAD AND FRIES

- TOWN GRILLED ANGUS BEEF BURGER**    40
220g patty seasoned with house-made chermoula spices, bacon, fried egg, truffle nacho cheese, lettuce, tomato, onions, marmalade, house-made charcoal bun
- IMPOSSIBLE BURGER**    36
220g plant-based patty seasoned with house-made chermoula spices, smoky eggplant, lettuce, tomato, orange aioli, house-made charcoal bun
- CRISPY CHICKEN KATSU BURGER**   28
Smoky aioli, pickled mango & sour plum, julienne cabbage, house-made nori bun
- OPEN-FACED ROAST BEEF SANDWICH**   32
Brie, sauerkraut, lettuce, tomato, honey mustard, sourdough bread
- CLUB SANDWICH**    28
Smoked turkey ham, bacon, egg omelette, lettuce, tomato, toasted white bread, mustard mayonnaise

WESTERN CLASSICS

- PREMIUM BLACK ANGUS RIBEYE STEAK (350g)**   50
- SOUS VIDE KUROBUTA PORK BELLY (320g)**     42
- HONEY-GLAZED HALF SPRING CHICKEN (300g)**   34
- NORWEGIAN SALMON STEAK (250g)**   40
- WESTERN-STYLE BARRAMUNDI FILLET (200g)**   38
- Choice of one sauce:**
Black garlic confit jus | Red wine sauce | Yakimuku | Vanilla hoisin | Miso sesame | Blood orange
- Choice of one side:** 6 per addition
Truffle mashed potato | Grilled cajun broccoli | Organic wild pilaf, cranberries & herbs
Soy ponzu napa cabbage, bacon | French fries | Mixed lettuce, cherry tomatoes, goma dressing

- BEER-BATTERED FISH & CHIPS**   34
Deep-fried MSC-certified halibut fillet, tartar sauce, lemon wedge, malt vinegar

DESSERTS

- FULLERTON SIGNATURE CHOCOLATE CAKE**   16
Rich chocolate ganache & chiffon, mixed berries
- CALAMANSI TART**   16
Vanilla sable breton, silky calamansi curd, coconut chantilly, citrus gel
- CHO-CO-LA SYMPHONY**    16
Hazelnut joconde, manjari chocolate mousse, gianduja crème, fresh raspberry
- LOCAL KOPI TIRAMISU** 14
Mascarpone crème, ladyfingers, kueh lapis crunch  
- PANDAN CRÈME BRÛLÉE**  14
Coconut biscuit, mango passion

 VEGETARIAN  CONTAINS GLUTEN  CONTAINS DAIRY
 CONTAINS PORK  CONTAINS NUTS