



# ROARING DINNER FEAST

2-5 October 2025, 6.00 p.m. to 10.00 p.m.

108<sup>++</sup> per adult; 54<sup>++</sup> per child (six to 11 years old),  
inclusive of free-flow chilled juices, coffee and tea

## TO START

### SEAFOOD ON ICE

Alaskan King Crab Leg • Poached Boston Lobster

Snow Crab Leg • Fresh Tiger Prawn

Hard-shell Clam • Half-shell Scallop

*Smoky Chilli Sauce, Dijonnaise Sauce,  
Lime Aioli, Garlic Aioli, Pickled Aioli, Lemon Wedges*

### SASHIMI

Salmon • Tuna • Octopus • Tai

### SOBA NOODLES

Japanese Cold Noodles

*Mentsuyu Dipping Sauce, Wakame, Scallion,  
Inari Slices, Sakura Ebi*

### HOUSE-CURED FISH

Smoked Salmon • Salmon Gravlox

### UNDER THE HEATING LAMP

Ebi Tempura

## SOUP

Hot & Sour Seafood Soup

Creamy Roasted Pumpkin & Cardamon

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE





## ARTISANAL BREAD

Green Olive Gruyere • Walnut Cranberry

Sourdough • Multigrain • Dark Rye

Baguette • Foccacia • Assorted Bread Rolls

## SALADS

Town Caesar Salad in Parmesan Wheel

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

## COMPOUND SALADS

Charred Harissa Pumpkin with Pomegranate, Whipped Feta,  
Honey Za'atar Crisps

Pineapple & Green Mango with Chilli, Lemongrass, Tamarind,  
Lemon & Grapefruit Vinegar

Grilled Octopus with Cucumber, Corn, Grilled Peppers

Grilled Sambal Prawn with Pomelo Chunks,  
Crushed Peanuts

Asian Beef Salad with Cucumber, Scallions

Smoked Duck Breast with King Oyster Mushroom,  
Black Fungus, Spicy Chilli Crisps

## HEALTHY SALAD BAR

Locally Farmed Lettuce, Yellow Frisee, Arugula, Kale

### SUPPLEMENTS

Roasted Pumpkin, Baby Potato,  
Steamed Broccoli, Cherry Tomato, Cucumber,  
Capsicum, Julienne Carrot, Sliced Onions,  
Kimchi, Beetroot, Chickpea, Olives, Corn Kernels,  
Artichoke, Piquillo, Gherkins, Feta Cheese

*Wasabi Citrus, Lemon Vinaigrette, Italian Herbs Vinaigrette  
Honey Mustard, Thousand Island, Roasted Sesame,  
Assorted Oils and Vinegars*





## CHARCUTERIE & CHEESE

Mortadella • Rosette Pur Porc • Prosciutto

Chorizo • Beef Pepperoni • Pastrami

*Dijon Mustard, Horseradish, Marinated Taggiasche Olives,  
Pickled Pearl Onions, Cornichons*

### Assortment of Cheeses

*Fresh Grapes, Cantaloupe, Figs, Strawberries,  
Assorted Dried Fruits and Nuts, Assorted Crackers,  
Whole Honeycomb, Quince Paste, Jam*

## BUTCHER'S BLOCK

### Angus Beef Prime Rib

*Black Pepper, Rosemary & Dijon Mustard Rub,  
Truffle Jus, Béarnaise Sauce*

### Ginger & Miso-glazed Salmon

*Toasted Sesame Seeds, Pickled Ginger*

## WESTERN DELIGHTS

### Jamaican Jerk Chicken

*All-spice & Scotch Bonnet Pepper Glaze*

### Sriracha & Hoisin-glazed Sea Bass

*Dried Chilli, Cumin, Scallions, Toasted Sesame Seeds*

### Mediterranean-style Braised Beef

*Chipotle Peppers, Tomatoes*

### Roasted Potatoes

*Bacon Fat, Cajun Spices*

### Roasted Mixed Vegetables

*Harissa, Caraway Seeds*

## CHINESE ROAST CABINET

Roast Pork Belly • Pork Char Siew

Roast Chicken • Roast Duck

*Hoisin Sauce, Soy Sauce, Fragrant Ginger Paste,  
Chilli Sauce, Dijon Mustard, Cucumber*

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE





## ASIAN FAVOURITES

### Thai-style Chicken Krapow

*Holy Basil, fish Sauce, Bird's Eye Chilli*

### Szechuan Stir-fried Plant-based Tindle Chicken

*Dried Chilli, Szechuan Peppercorn, Roasted Peanut*

### Spicy Stir-fried Haricots Verts

*X.O. Sauce, Sakura Ebi*

### Korean Gochujang Fried Rice with Crispy Pork Belly

*Cabbage Kimchi*

### Stir-fried Chilli Clams

*Golden Mantou Buns*

### Ayam Kuah Lada

*Nyonya-style Black Peppercorn Chicken*

### Babi Pongteh

*Nyonya-style Braised Pork Belly with Fermented Beans*

## LIVE STATIONS

### Kueh Pie Tee

*Sea Prawns, House-made Chilli Sauce, Coriander*

### Town's Signature Laksa with Bamboo Lobster

*Thick Rice Vermicelli, Lobster Ball, Fishcake, Quail Egg,  
Beansprouts, Bean Curd Puff, Laksa Leaf,  
Aromatic Coconut Broth*

## INDIAN DELIGHTS

### Lamb Rogan Josh

### Chicken Tikka Masala

### Dhal Tadka

## SIDES AND CONDIMENTS

### Biryani Rice • Papadum

*Mango Chutney*





# *Sweet Indulgences*

## LIVE STATION

### Fluffy Vanilla Pancakes

Mixed Berry Compôte, Salted Cornflakes, Sweet Cornflakes,  
Maple Syrup, Dark Chocolate Sauce

## WARM TREATS

Bread & Butter Pudding with Sliced Peaches

Spiced Churros

## CAKES

Strawberry Basil Confit, Strawberry Yoghurt Mousse,  
Pistachio Joconde

Gula Melaka Pandan Cake, Mango Passion Pineapple Compôte,  
Smoked Toffee, Coconut Lime

Chocolate Chiffon, Hazelnut Praline Feuilletine,  
Toasted Macadamia

Coconut Almond Dacquoise, Mango Passion Crémeux,  
Milk Chocolate Mousse

Almond Sablé, Raspberry Inspiration Crème, Vanilla Opalys

Blueberry Cheesecake

Fullerton Chocolate Cake

## TARTS & FLAN

Cinnamon Crème Brûlée

Pumpkin Spice Tart

## DESSERT SHOOTERS

Coconut Lime with Saffron Crème

Chocolate Mint

Orange & Clove Panna Cotta







## CONFECTIONERY

Milk Chocolate Almonds • Dark Chocolate Hazelnuts

Assorted Macarons, Pralines and Cookies

## CHOCOLATE FOUNTAIN

Vanilla Choux, Cookies, Marshmallow, Assorted Cut Fruits

## ICE CREAM AND SORBET

Chocolate • Vanilla • Pistachio • Raspberry

