



# LUNAR DELIGHTS DINNER BUFFET

1 February to 3 March 2026, excluding 16 to 19 February  
Sunday to Thursday, 6.30 p.m. to 10.00 p.m.

88\* per adult, 44\* per child (six to 11 years old),  
inclusive of free-flow chilled juices, coffee, and tea

\*Prices are stated in Singapore dollars, subject to service charge and prevailing taxes.

## TO START

### POACHED SEAFOOD ON ICE

Snow Crab Leg • Green-Lipped Mussel

Sea Prawn • Hard-Shell Clam • Baby Crawfish

*Smoky Chilli Dip, Horseradish Sour Cream, Spicy Sweet & Sour Mango,  
Grain Mustard Plum Mayonnaise, Garlic Dill Yoghurt, Thousand Island,  
Lemon Wedge, Lime Wedge*

## SASHIMI

Salmon • Tuna • Octopus • Ark Clam

## SUSHI AND JAPANESE APPETISERS

Assorted Nigiri and Maki • Chuka Kuraage • Chuka Hotate

## COLD SOBA STATION

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

## JAPANESE HOT SELECTION

### Kakiage

*Vegetable Tempura, Hot & Spicy Sesame Dip*

### Takoyaki

*Squid, Hot & Spicy Sesame Dip*

## HOUSE-CURED FISH

Soy & Asian Chimichurri Cured Tuna

Organic Osmanthus Cured Tuna

## UNDER THE HEATING LAMP

Glazed Roast Spring Chicken

*Toasted Fennel, Cumin, Coriander, Chilli, Lime, Crispy Shallots*

Crispy Fried Chicken Ngoh Hiang Roll

Crispy Fried ‘Money Bag’ • Chicken Bak Kwa

## CHARCUTERIE

Proscuitto • Beef Pastrami • Mortadella

Salami Milano • Chicken Ham • Chorizo

*Cornichons, Caper Berries, Dijon Mustard, Creamy Horseradish*

## ASSORTMENT OF EUROPEAN CHEESES

*Fresh Strawberries and Grapes, Fresh Honeycomb,*

*Dried Apricots, Figs and Prunes, Plump Raisins,*

*Almonds, Walnuts, Pecans, Cashews, Oat Crackers, Ritz Crackers,*

*Orange Marmalade, Berry Jam, Quince Paste*

## ANTIPASTI

Marinated Tarragon Mushrooms

Grilled Zucchini in Basil Olive Oil

Marinated Eggplant Verde

Spiced Hummus with Paprika Dust

Garlic & Chilli Baba Ganoush

Tomato Garlic Confit

Pita Bread • Extra Virgin Olive Oil

## SOUP

ONE DAILY, ON A ROTATING BASIS

Winter Melon with Red Dates & Goji Berry Soup

Old Cucumber & Dried Cuttlefish Soup

Lotus Root & Pork Ribs Soup

# SALAD

## Chinese New Year Caesar 'Rojak'

### LIVE STATION

Grilled Chicken Bak Kwa, Poached Sea Prawn, Crispy Anchovy, Crispy Prawn Cracker, Fried Tofu, Fried Tempeh, Baby Romaine Lettuce, Quail Egg, Grated Parmesan, Croutons, Asian-Inspired Caesar Dressing (Shrimp Paste & Sweet Soy)

## 'FLAVOURS OF ASIA' COMPOUND SALADS

### 'Shao Xing' Mala Spiced Beef & Black Fungus Salad

Shallot Rings, Shaved Cucumber, Spring Onion, Mala Peanut Sauce

### Roast Duck & Pickled Mango Salad

Coriander Cress, Shaved Fennel, Roasted Chilli & Garlic Dressing

### Poached Chicken & Kimchi Salad

Charred Corn, Coriander Cress, Cashews, Lime, Soy & Sesame Dressing

### Tangy Haricot Salad

Crumbled Feta, Marinated Olives, Sundried Tomatoes, Roasted Peppers, Lemon Dressing

### Asian-Inspired Pasta Salad

Pickled Black Fungus, Braised Beans, Crispy Dough Fritters, Fried Shallots, Sesame Garlic Dressing

## SALAD BAR

### BASE

Yellow Frisee, Arugula, Locally Farmed Lettuce, Oak Lettuce, Coral Lettuce, Crystal Lettuce

### SUPPLEMENTS

Marinated Mussel, Smoked Chicken, Roasted Butternut Squash, Daikon, Baby Potato, Pumpkin, Broccoli, Cherry Tomato, Capsicum, Red Onion, Cucumber, Carrot, Artichoke, Kimchi, Beetroot, Sweet Corn, Peas

### HOUSE-MADE PICKLES

Pineapple, Cherry, Rose Apple, Celery, Shallots, Cucumber, Radish, Quail Egg, Mushroom

### GRAINS

Wild Rice with Pomegranate and Roasted Maple Pumpkin  
Tangy Garbanzo with Barley and Tarragon Charred Corn

### DRESSINGS

House-Made Maple Bacon Caper Dressing  
House-Made Sweet Chilli Vinaigrette  
House-Made Plum Vinaigrette  
House-Made Mango Ranch

## EAST-WEST BREAD COUNTER

Chicken Bak Kwa Loaf • Chicken Floss Bun

Desiccated Coconut Bun • Peanut Butter Bun

Green Olive Gruyere • Walnut Cranberry

Sourdough • Multigrain • Dark Rye

Baguette • Assorted Bread Rolls

## DO-IT-YOURSELF COUNTER

Kurobuta Pork Belly Kong Bak Pau

Radish-Carrot Slaw, Roasted Chilli and Garlic,  
Fresh Coriander

Kueh Pie Tee

Fresh Prawn, Smoked Duck, House-Made Chilli Sauce,  
Fresh Coriander

## CARVING STATION

Orange-Brined Sakura Chicken

With Char Siu Glaze, Vanilla, Wholegrain Mustard Cream Sauce

### SIDES

Roasted Potatoes, Rosemary

Roasted Root Vegetables, Thyme, Cajun Spices

## CHINESE ROAST CABINET

Pork Char Siu • Crackling Pork Belly

Roast Duck • Roast Chicken

Fragrant Chicken Rice

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

# LOCAL CHINESE FAVOURITES

SIX DAILY, ON A ROTATING BASIS

## Fresh Sea Prawn

Herbal Broth

## Steamed Barramundi

Superior Soy Sauce

## Wok-Fried 'Kam Heong' Clams

Curry Leaves

## Wok-Fried Beef Fillet

Leek, Oyster Sauce

## Braised Pork Trotter

Fermented Red Bean Curd

## Gong Bao Chicken

Crispy Cashew Nuts

## Steamed Broccoli with Black Moss

Garlic Sauce

## Braised Ee-Fu Noodles

Chives, Beansprouts

## Eight Treasures Lotus Rice

Dried Shiitake Mushroom, Chinese Sausage, Dried Shrimp, Chestnut

# MAKE-YOUR-OWN NOODLE BOWL

## CHOICE OF NOODLES

Thick Rice Vermicelli, Thin Rice Vermicelli, Yellow Noodles

## CHOICE OF TOPPINGS

Sea Prawn, Lobster Ball, Hard-Shell Clam,  
Fish Cake, Quail Egg, Beansprouts, Cabbage

## CHOICE OF LOCALLY FARMED VEGETABLES

Xiao Bai Cai, Dou Miao

## CHOICE OF SOUP BASE

Laksa Broth, Prawn Broth

## CONDIMENTS

Sambal Chilli, Red Chilli, Fried Shallots

## PERANAKAN CORNER

THREE DAILY, ON A ROTATING BASIS:

### Ayam Masak Merah

*Chicken in Spicy Tomato Gravy*

### Babi Pongteh

*Braised Pork Belly in Sweet Dark Soya Sauce*

### Asam Pedas Ikan Siakap

*Steamed Sea Bass in Tangy Broth*

### Udang Masak Nenas

*Prawn in Pineapple and Coconut Gravy*

### Sayur Lemak Nyonya

*Braised Vegetables in Coconut Broth with Dried Shrimp*

### Nyonya Chap Chye

*Braised Vegetables, Glass Noodles, Black Fungus*

## INDIAN SPECIALS

### Chicken Korma

*Chicken, Roasted Cumin and Coriander*

### Dhal Tadka

*Braised Yellow Lentils, Curry Leaves, Mustard*

### Palak Paneer

*Cottage Cheese, Spiced Spinach Cream Sauce*

### Fragrant Tomato Basmati

*Spiced Tomato, Aromatics, Plump Raisins, Roasted Cashew*

### Papadum Basket • Mango Chutney

# SWEET INDULGENCES

## DESSERT SOUPS

Peanut and Sesame Glutinous Rice Balls in Sweet Red Bean Soup

Chilled Sea Coconut Jelly with Honey

Bubur Terigu

## WHOLE CAKES

The Fullerton Signature Kueh Lapis

The Fullerton Heritage Chocolate Cake

Mango & Passion Fruit Entremet

‘Fortune in Full Bloom’ Entremet

Orange Butter Upside-Down Cake

Banana Walnut Pound Cake

Red Velvet Swiss Roll

Strawberry Shortcake

Ondeh Ondeh Cake

Pandan Chiffon Cake

## PERANAKAN TREATS

Durian Pengat Shooter • Assorted Nyonya Kueh

## PETITE TREATS

Osmanthus Jelly • ‘Koi Fish’ Jelly • Portuguese Egg Tart

Kueh Bangkit • Pineapple Tart • Love Letter

## ICE CREAM & SORBET

Orange • Pineapple • Chocolate • Vanilla

## CHOCOLATE FOUNTAIN

Strawberries, Cookies, Marshmallows, Chocolate Wafers