



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

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

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 Ngho Hiong 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