



THE FULLERTON HOTEL
SINGAPORE

Lunch & Dinner

In-Room Dining | 11.00 a.m. to 11.00 p.m.

SALADS & STARTERS

Heirloom Tomatoes & Burrata NGD ♦ 26

Marinated olives, capers, house-made macadamia & basil pesto, smoked Maldon salt, extra virgin olive oil

Caesar Salad NGDS 28

Romaine lettuce, poached prawns, hard-boiled egg, cherry tomato, artichokes, croutons, anchovies, grated parmesan, classic Caesar dressing, roasted pecan, cracked pepper, extra virgin olive oil

Chicken Pomelo Salad NGS 25

House-made chilli dressing, cilantro, crispy shallots & garlic, roasted peanuts, toasted dried shrimp, local lime

Wok-Fried King Prawns NGS 25

Shredded Thai green mango, tangy plum sauce, crushed peanut, coriander

Singapore Satay *Choice: Chicken or Beef* NG 21

Lontong rice cake, cucumber, onion, pineapple purée, spicy peanut sauce

Mushroom Velouté GD ♦ 20

Black truffle, assorted local mushrooms, porcini mushroom powder, croutons

Mulligatawny Soup ★ D 20

Coriander, fennel, tender poached chicken, jasmine rice, cilantro, mustard oil

PASTA *Choice: Spaghetti, Linguine, Tagliatelle, Penne*

Crab Rigatoni GDS 32

Crispy soft-shell crab, sweet chilli, laksa leaf element, cured egg

Black Truffle Mushroom Cream GD ♦ 30

Roasted mushrooms, sous vide egg, fresh flat-leaf parsley

Beef Bolognese GD 30

Slow-cooked beef ragout, mirepoix, whole peeled tomato sauce, fresh flat-leaf parsley

Basil Pomodoro GD ♦ 24

Local cherry tomato sauce, grated parmesan, fresh basil & flat-leaf parsley

Arrabbiata Vongole GDS 30

Clams, white wine, local cherry tomato sauce, onion, garlic, chilli, fresh flat-leaf parsley

Spinach Bacon Cream PGD 26

Sous vide cage-free egg, bacon, baby spinach, sautéed onion & garlic, grated parmesan, fresh flat-leaf parsley

LOCAL FAVOURITES

Hainanese Chicken Rice ★ *Choice: Chicken Breast or Drumstick* G 28

Slow-poached chicken, aromatic chicken rice, clear chicken broth, greens, chilli sauce, ginger, house-made soya sauce

Town Signature Singapore Laksa ★ NGDS 30

Thick rice vermicelli in spicy aromatic coconut broth, king prawns, fishcake, quail egg, beansprouts, bean curd puff, local laksa leaves & lemongrass

Lobster Nasi Lemak GD 50

Wok-tossed bamboo lobster, sambal onion, hard-boiled egg, cucumber, fried anchovies, peanuts, emping crackers, achar, fragrant coconut rice

Seafood Char Kway Teow PNGS 32

Wok-fried flat rice noodles & yellow noodles, king prawns, scallops, squid, fishcake, Chinese pork sausage, egg, beansprouts, Chinese chives, local calamansi, Chef's soya sauce blend, crispy pork lard

King Prawn Hokkien Mee ★ PNGS 34

Rice vermicelli & yellow noodles braised in rich pork broth, king prawns, squid, pork belly, fishcake, egg, Chinese chives, beansprouts, local calamansi, crispy pork lard

Bak Kut Teh PNG 37

Fragrant peppery pork rib broth, jasmine rice, braised peanuts, crispy dough fritter

Town Bak Chor Mee PNGS 32

Flat egg noodles, meatballs, shrimp dumpling, poached pork loin, pork liver, braised mushrooms, lettuce, crispy sole fish, crispy pork lard, chilli

Wanton Noodles PNGS 28

Egg noodles, shrimp dumplings, roasted pork char siew, greens, spring onion, fried shallot

Hor Fun *Choice: Seafood Medley or Beef* GS 33

Wok-fried flat rice noodles, egg drop gravy, greens

Seafood Mee Goreng NGS 32

Stir-fried yellow noodles, king prawns, scallops, squid, fishcake, beansprouts, bean curd, house-made spicy sauce, egg, greens

Wagyu Beef Rendang ★ NG 38

Slow-cooked wagyu beef short rib in aromatic kaffir lime & coconut gravy, jasmine rice, emping crackers

Nasi Goreng Kampung NGS 30

Indonesian-style fried rice, chicken satay, fried chicken, fried egg, greens, dried shrimp chilli paste, fried anchovies, emping crackers, achar

Vegetarian Mapo Tofu G ♦ 28

Impossible meat, silken tofu, greens, fermented broad bean paste, plant-based chicken, jasmine rice

INDIAN CLASSICS *Served with naan, biryani rice and mango chutney*

Gosht Rogan Josh NGD 33

Braised mutton, traditional spices, aromatics

Murgh Tikka Masala NGD 30

Tender chicken, aromatic masala spices, yoghurt, cashew & tomato gravy

Dal Tadka NGD ♦ 26

Braised yellow lentil, curry leaves, dried chilli, sambar masala, mustard seed

WESTERN & FUSION FLAVOURS

Asian-Inspired Braised Lamb Shank G 46

Aromatic spices, burnt shallot & kaffir lime element, fragrant yellow rice, achar

Classic Fish & Chips GDS 34

Crispy battered halibut fillet, tartar sauce, lemon wedge, malt vinegar

Grilled Premium Black Angus Ribeye Steak 330g 52

Fresh rosemary, house-made spice rub, cooked to your desired doneness

Pan-Seared Norwegian Salmon Steak 250g 42

Seasoned with house-made Cajun seasoning

Slow Oven-Roasted Local Barramundi Fillet 200g 38

Seasoned with house-made blend

Choice of one sauce:

Green Peppercorn GD | Black Truffle Mushroom GD

Banana Shallot Cream GD ♦ | Smoky Hot & Spicy GD ♦

Choice of one side: 6 per additional side

Truffle Mashed Potato G ♦ | Cajun Fries G ♦

Grilled Broccoli GD ♦ | Mixed Lettuce D ♦

BURGERS & SANDWICHES

Served with local salad greens and Cajun fries

Town Grilled Angus Beef Burger PGD 40

200g patty seasoned with house-made Cajun spices, bacon, fried egg, truffle nacho cheese, lettuce, tomato, onion marmalade, house-made nori bun

Plant-Based Impossible Burger GD ♦ 36

200g plant-based patty, smoky eggplant purée, lettuce, tomato, smoky barbecue aioli, house-made charcoal bun

Pulled Beef Sandwich GD 32

Tender slow-cooked beef with caramelised onion & mushrooms, melted Asiago cheese, shredded cabbage slaw, gherkins

Club Sandwich PGD 30

Smoked Black Forest ham, bacon, omelette, lettuce, tomato, toasted white bread, mustard mayonnaise

DESSERTS

Fullerton Signature Chocolate Cake ★ GD ♦ 18

Rich chocolate ganache, chocolate chiffon, mixed berries

Raspberry Lychee Bandung GD ♦ 18

Raspberry chiffon, lychee mousse, bandung jelly, local vanilla Chantilly cream

Local Kopi Tiramisu GD ♦ 16

Local coffee mascarpone crème, ladyfingers, kueh lapis crunch, cacao powder

Pandan Crème Brûlée D ♦ 16

Local pandan element, coconut biscuit, mango passion

Mövenpick Ice Cream Cup ♦ 12

Vanilla Bean D / Chocolate D / Strawberry D / Mango Sorbet



Midnight Menu

In-Room Dining | 11.00 p.m. to 5.00 a.m.

SALADS & STARTERS

Heirloom Tomatoes & Burrata

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

NGDV 26

Caesar Salad

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

NGD 28

Singapore Satay – Choice: Chicken or Beef

Ketupat, cucumber, onion, pineapple purée, spicy peanut sauce

NG 21

PASTA

Choice: Spaghetti, Linguine, Tagliatelle, Penne

Beef Bolognese

Slow-cooked beef ragout, tomato sauce, fresh local parsley

GD 30

Basil Pomodoro

Local cherry tomato sauce, grated parmesan, fresh local basil & parsley

GDV 24

BURGERS & SANDWICHES

Served with local salad greens and Cajun 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

PGD 40

Club Sandwich

Smoked turkey ham, bacon, local egg omelette, local lettuce, local tomato, toasted white bread, mustard mayonnaise

PGD 28

LOCAL FAVOURITES

Wagyu Beef Rendang

Slow-cooked wagyu beef in aromatic traditional coconut gravy, jasmine rice, crackers

NG 38

Nasi Goreng Kampung

Indonesian-style fried rice, chicken satay, fried chicken, fried local egg, local greens, chilli paste, fried anchovies, emping crackers, achar

NG 30

CLASSIC INDIAN

Served with naan, biryani rice, and mango chutney

Murgh Tikka Masala

Boneless chicken thigh, rich cashew & tomato gravy

NGD 30

Dal Tadka

Yellow lentil curry, cumin, garlic, green chilli

NGDV 26

DESSERTS

Local Kopi Tiramisu

Mascarpone crème, ladyfingers, kueh lapis crunch, cacao powder

GDV 16

Pandan Crème Brûlée

Local pandan, coconut biscuit, mango passion

DV 16

Mövenpick Ice Cream Cup

Vanilla Bean D / Chocolate D / Strawberry D / Mango Sorbet

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