

Dinner'

# LUNAR NEW YEAR SPECIALS – SUNDAY TO THURSDAY

### TO START

Seafood on Ice

Poached Sea Prawns, Baby Crawfish, Green Mussel, Half Shell Scallop, White Clam, Alaskan King Crab, Sashimi: Salmon, Tuna, Tako CONDIMENTS

Lime Dip, Smoked Chilli Dip, Barbecue Ketchup, Grain Mustard Aioli, Miso Dip, Lemon Wedges, Pickled Ginger, Wasabi, Shoyu

#### Smoked Fish

Smoked Salmon, Szechuan Pepper Smoked Salmon

## **BUTCHER'S BLOCK**

Charcuterie Salami Milano, Mortadella, Parma Ham, Beef Pastrami CONDIMENTS Cornichons, Capers Berries, Pickled Onion, Dijon Mustard

## CHEESE BOARD

Manchego, Brie Cheese, Camembert, Gorgonzola, Port Salut, Boursin Garlic Cheese CONDIMENTS Almond, Cashew Nuts, Dried Fig,

## COMPOUND SALAD

Fresh Sea Prawn Salad Chunk Pomelo, Coriander, Chilli Vinaigrette

Chinese Smoked Duck Salad Roasted Leek, Tangy Plum Sauce, Cress

> Spicy Jellyfish Salad Toasted Sesame Seeds

Beef Julienne & Vermicelli Salad Ginger Soy Dressing, Crispy Shallots and Garlic

> Szechuan Chicken Salad Numbingly Hot and Spicy Chicken

X.O. Wild Rice Salad Cranberry, Sweet Corn, Parsley

Healthy Salad Bar Romaine, Mesclun, Butter Head Lettuce, Baby Bocconcini, Artichokes, Semi-dried Tomatoes, Marinated Olives, Feta Cheese, Baby Potato, Butternut Pumpkin, Roasted Mushroom, Beetroot, Broccoli, Cherry Tomatoes, Cucumber, Sweet Corn, Pumpkin Seed, Sunflower Seed, Pistachio Nuts

#### DRESSING

Italian, Thousand Island, Caesar, Miso Ponzu, Passion Fruit Mango,

# ASIAN DELIGHTS

Kueh Pie Tee Poached Prawn, Chilli Sauce, Coriander

Singapore Laksa Rice Noodles, Sea Prawn, Quail Egg, Fish Cake, Beansprouts, Tau Pok, Rich Gravy Coconut Gravy

Mee Sua Minced Pork Stew, Chinese Leek, Quail Egg, Crispy Garlic

### Roasting Cabinet

Pork Char Siew, Crispy Pork Belly, Roasted Chicken, Chicken Fragrant Rice, Dark Soy Sauce, Chilli Sauce, Ginger Sauce

#### 8 SPECIALS ON ROTATION BASIS

X.O. Fried Rice, Shrimp, Vegetables
Poached Fish Fillet, Superior Sauce
Chinese Braised Pork Trotter
Stewed Sesame Chicken
Braised Duck, Chestnut, Mushroom
Impossible Meat Hong Shao Egg Tofu
Crispy Fried Chicken Ngoh Hiong
Spring Rolls
Muar Otah Fried Rice, Chilli Bean Sauce
Poached Chicken, Ginger Scallion Oil
Poached Fish Fillet, Crispy Chye Poh

Dried Apricot, Grapes, Orange Marmalade,

Red Cherry Jam, Crackers

ARTISANAL BREAD

Kimchi Sourdough, Multigrain,

Dark Rye, Green Olive Gruyère Loaf,

Focaccia, Baguette,

Assorted Bread Rolls

Lemon & Roasted Sesame

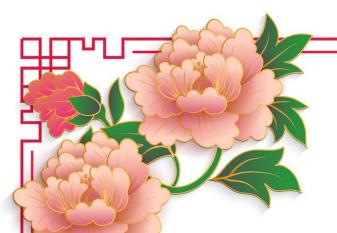
### Make Your Own Fruit Rojak

Green Mango, Rose Apple, Pineapple,

Guava, Green Apple, Calamansi,

Grated Peanuts, Rojak Sauce

#### Braised Tofu, Leek, Broccoli



## SOUP OF THE DAY

CHEF'S CHOICE Local-inspired Flavour

Western Special

# INDIAN SPECIAL

ON ROTATION BASIS

Butter Chicken

Mutter Paneer

Punjabi Chicken Curry

Aloo Chana Masala

Basmati Rice

### ACCOMPANIMENTS

Crispy Papadum, Cucumber Raita, Mango Chutney

# TACO STATION

Hand-pulled Barbecue Chicken

or Smoky Ground Beef

Caramelised Onion, Gherkins, Pico de Gallo, Guacamole, Charred Tomato Sauce, Cilantro

## WESTERN SPECIALS

### 6 SPECIALS ON ROTATION BASIS

Honey-glazed Barbecue Pork Ribs

Burnt Corn on the Cob

Pan-fried Chicken Thigh Au Raisin Jus, Grilled Leek

Braised Whole Lamb Shank Tomato, Lamb Jus

Pan-fried Seabass

Banana Shallot, Vanilla Cream, Caper Berries

Beef & Chorizo Fricassee Mushroom & Spinach Gratin

Mediterranean Vegetable Couscous Fresh Coriander

> Roasted Vegetables Red Skin Potato, Char-grilled Cajun Broccolini, Herbed Butter

Braised Beef Cheek Roasted Celeriac, Parsnip, Baby Carrots

Chicken Fricassee

Assorted Mushrooms, Pearl Onion

# SWEET INDULGENCES

Eight Treasures Pineapple Entremet Mango Passion Entremet Fullerton Signature Kueh Lapis Orange Butter Cake Koi Fish Jelly Pandan Chiffon Cake Ondeh Ondeh Cake Chocolate Fullerton Cake Osmanthus Jelly Red Velvet Swiss Roll Banana Walnut Cake Lemon Pound Cake Strawberry Shortcake Kueh Bangkit **Pineapple Tart** Love Letter Portuguese Tart Peanut& Sesame Ball Sweet Red Bean Soup

Cold Honey Sea Coconut Jelly

Chocolate Fountain

Oven-baked Halibut

Acqua Pazza Sauce, Grilled Artichoke

Wild Rice Pilaf

Toasted Macadamia Nut,

Raisin, Coriander

Choux Puff, Waffle Stick,

Strawberry, Marshmallow

Ice Cream

Vanilla, Strawberry, Chocolate,

Raspberry Sorbet

#### MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.