SALADS & STARTERS

Heirloom Tomatoes & Burrata 🔯 🕴 🧴 🛔 Marinated olives, caper berries, house-made macadamia & local basil pesto, smoked Maldon salt, organic avocado oil	26
Caesar Salad 🕴 🔊 🗓 Romaine lettuce, poached prawns, boiled local egg, artichokes, anchovies, local cherry tomato, croutons, grated parmesan, roasted pecan nut, cracked pepper, classic Caesar dressing, extra virgin olive oil	28
Chicken Pomelo Salad # House-made chilli dressing, cilantro, crispy shallots & garlic, toasted fried shrimp, roasted peanuts, local lime and mint	25
Wok-fried King Prawns 🕴 🖉 Thai green mango salad, tangy plum sauce, crushed peanuts, coriander	25
Singapore Satay - Choice: Chicken / Beef 🕴 🖉 Ketupat, cucumber, onion, pineapple purée, spicy peanut sauce	21
Vegan Crab-less Cake 🏠 🕯 Sour plum mango dip	20
Mushroom Velouté 🔯 🌡 🗎 Assorted local mushrooms, black truffle, porcini mushroom powder, croutons	20
Mulligatawny Soup Chicken, cilantro, mustard oil	20
PASTA	
CHOICE: SPAGHETTI, LINGUINE, TAGLIATELLE, PENNE	2.0
Black Truffle Mushroom Cream 🔯 🖠 🧂 Assorted local mushrooms, sous vide cage-free egg, fresh local parsley	30
Beef Bolognese § Slow-cooked beef ragout, tomato sauce, fresh local parsley	30
Basil Pomodoro 🔯 🕯 🧂 Local cherry tomato sauce, grated parmesan, fresh local basil and parsley	24
Arrabbiata Vongole § a Clams, white wine, onion, garlic, chilli, local cherry tomato sauce	30
Spinach Bacon Cream §	26

In line with our sustainability efforts, we offer a selection of seafood from sustainable sources. Our dishes also showcase freshly grown herbs from our Fullerton Farm, whenever possible.











LOCAL FAVOURITES

Hainanese Chicken Rice - Choice: Chicken Breast / Drumstick Slow-poached chicken, fragrant rice, clear chicken broth, local greens, classic condiments	28
Town Signature Singapore Laksa 🕴 🖉 🧂 Thick rice vermicelli, spicy aromatic coconut broth, king prawn, fish cake, local quail egg, beansprouts, bean curd puff, local laksa leaves and lemongrass	30
Spicy Lobster Nasi Lemak * • Hard-boiled local egg, cucumber, fried anchovies, peanuts, emping crackers, achar, fragrant coconut rice	50
Seafood Char Kway Teow 🔊 🖛 Wok-tossed flat rice noodles and yellow noodles, king prawn, scallop, squid, fish cake, sausage, beansprouts, Chinese chives, chef's special soy sauce, local calamansi, local egg	32
King Prawn Hokkien Mee 🔊 🖛 Braised rice vermicelli & yellow noodles, flavourful pork broth, pork belly, fish cake, prawn, squid, Chinese chives, beansprouts, crispy pork lard, local calamansi, local egg	34
Bak Kut Teh 🖠 🖉 🖛 Fragrant peppery pork ribs broth, jasmine rice, braised peanuts, crisp dough fritter	37
Town Bak Chor Mee 🕯 🧳 📪 Dried scallop, flat egg noodles, meatballs, minced pork, pork liver, braised mushroom, crispy sole fish, local lettuce, crispy pork lard, chilli	32
Wanton Noodles 🖠 🐉 🕽 Shrimp dumplings, roasted pork char siew, local greens, egg noodles	28
Hor Fun - Choice: Beef / Seafood Medley \$ Wok-fried flat rice noodles, local greens, oyster sauce, light local egg gravy	33
Seafood Mee Goreng § Stir-fried yellow noodles, king prawn, scallop, squid, fish cake, beansprouts, bean curd, house-made spicy sauce, local greens	32
Nyonya Wagyu Beef Rendang 🛔 🧳 Slow-cooked wagyu beef in aromatic traditional coconut gravy, jasmine rice, crackers	38
Nasi Goreng Kampung 🖠 🥡 Indonesian-style fried rice, chicken satay, fried chicken, fried local egg local greens, belacan chilli paste, fried anchovies, emping crackers, achar	30
Vegetarian Mapo Tofu 🔯 🖁 Impossible meat, silken tofu, local greens, fermented broad beans, plant-based chicken, jasmine rice	28
CLASSIC INDIAN SERVED WITH NAAN, MANGO CHUTNEY AND BRIYANI RICE	
Gosht Rogan Josh 🕴 🖉 🧵 Tender mutton cooked with traditional spices	33
Murgh Tikka Masala 🕴 🧗 🧻 Boneless chicken thigh, rich cashew & tomato gravy	30
Dal Tadka 🔯 🕴 🧂 Yellow lentil curry, cumin, garlic, green chilli	26

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WESTERN CLASSICS

1, 20, 21, , , , , , , , , , , , , , , , , ,	
SERVED WITH YOUR CHOICE OF SIDE DISH AND SAUCE:	
Premium Black Angus Ribeye Steak - 330g	52
Norwegian Salmon Steak - 250g	42
Local Farmed Barramundi Fillet - 200g	38
Choice of one sauce: Green peppercorn * • Black truffle mushroom * • Smoky hot & spicy sauce * • Banana shallot cream * •	
Choice of one side: Truffle mashed potato 🖙 🖠 🧂 • Cajun fries 🎧 🖠 Grilled broccoli 🕼 🖠 • Mixed local lettuce 🕼 🗂	6 per side
Beer-battered Fish & Chips * • Deep-fried halibut fillet, tartar sauce, lemon wedge, malt vinegar	34
BURGERS & SANDWICHES	
SERVED WITH LOCAL SALAD GREENS AND CAJUN FRIES	
Grilled Angus Beef Burger &	40
Plant-based Impossible Burger 🔯 🕯 all 200g plant-based patty, smoky eggplant purée, local lettuce, local tomato, smoky barbecue aioli, house-made charcoal bun	36
Pulled Beef Sandwich § Slow-cooked beef with caramelised onion and mushroom, green mango slaw, gherkins, asiago cheese	32
Club Sandwich	28
DESSERTS	
Fullerton Signature Chocolate Cake 🔯 🖁 🖟 Rich chocolate ganache & chiffon, mixed berries	18
Local Kopi Tiramisu 🔯 🕯 🧴 Mascarpone crème, kopi ladyfingers, kueh lapis crunch, cacao powder	16
Pandan Crème Brûlée 🔯 🧂 Local pandan, coconut biscuit, mango passion	16
Raspberry Lychee Bandung 🔯 🖁 🖟 Raspberry chiffon, lychee mousse, bandung jelly, local vanilla chantilly	18

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