



THE FULLERTON HOTEL
SINGAPORE

Meet Me
AT THE LIGHTHOUSE

13 & 14 FEBRUARY 2026
198* PER PERSON

3-COURSE SET DINNER
WITH A GLASS OF CHAMPAGNE



Booking prepayment is required.

Menu is subject to change without prior notice.

*Prices are in Singapore Dollars, subject to service charge and
prevailing government taxes.

MENU

OBSIBLUE PRAWN | HOKKAIDO SCALLOP | KING CRAB RILLETES

buckwheat, pickled beets, granny smith, edible flower,
n25 caviar, tangerine gel

WAGYU BEEF | FOIE GRAS

asparagus, courgette, fig, butternut squash, potato, cognac jus

ROSÉE D'AMOUR

lemon financier, rose crème, berries, violet, opalys white 33% cocoa,
feuilletine, raspberry verberna sorbet

PETIT FOURS

THE FULLERTON BLEND COFFEE & TEA



VEGETARIAN MENU

VEGETARIAN SALMON | BULGUR | WHITE ASPARAGUS

Yuzu pearl, baby beet, kohlrabi, granny smith, edible flower

RISONI

asparagus, courgette, fig, butternut squash, espelette chilli, pine nut

ROSÉE D'AMOUR

lemon financier, rose crème, berries, violet, opalys white 33% cocoa, feuilletine, raspberry verbena sorbet

PETIT FOURS

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