

NEW YEAR'S EVE AT THE LIGHTHOUSE

31 DECEMBER 2025
7.00 P.M. TO 12.30 A.M.

6-COURSE DEGUSTATION DINNER

598* per person
with a flute of champagne and
access to the Rooftop Bar (standing area)

**Full payment is required to secure your booking.
Price is stated in Singapore Dollars, subject to service charge
and prevailing government taxes.*

MENU

CARABINERO PRAWN

N°25 Oscietra Caviar, Kale, Tangerine,
Yuzu, Lemon Balm, Passion Fruit

SMOKED DUCK

Duck Rillettes, Brioche, Fig,
Berry Rhubarb Compôte, Murray River Sea Salt

ROASTED KABOCHA VELOUTÉ

Organic Miso, Buckwheat, Espelette Pepper Oil

KAGOSHIMA WAGYU BEEF STRIPLOIN

French Morels, Black Truffle, Baby Vegetables,
Sweet Potato, Green Peppercorn

VANILLA MONT BLANC

Chestnut, Cassis Crème, Hazelnut Feuilletine,
Yoghurt Meringue, Vanilla Bean Ice Cream

PETIT FOURS

THE FULLERTON BLEND COFFEE & TEA

Menu is subject to change without prior notice.

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VEGETARIAN MENU

HEIRLOOM BEETS

Quinoa, Cacao, Akesi Jelly, Kumato Tomato,
Yuzu, Kale, Tangerine, Passion Fruit

KING OYSTER MUSHROOM

White Asparagus, Fresh Peas, Fig,
Berry Rhubarb Compôte, Murray River Sea Salt

ROASTED KABOCHA VELOUTÉ

Organic Miso, Buckwheat, Espelette Pepper Oil

ARTICHOKE

French Morels, Black Truffle Piquillo Coulis,
Courgette, Seasonal Vegetables, Sweet Potato

VANILLA MONT BLANC

Chestnut, Cassis Crème, Hazelnut Feuilletine,
Yoghurt Meringue, Vanilla Bean Ice Cream

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