



THE FULLERTON HOTEL
SINGAPORE

In-room Dining Menu

LUNCH & DINNER

11.00 A.M. TO 10.30 P.M.

SALADS & STARTERS

CHICKEN POMELO SALAD 24
House-made chilli dressing, cilantro, crispy shallots & garlic, roasted peanuts, lime wedge

HEIRLOOM TOMATOES & BURRATA 26
Marinated olives, capers, house-made basil pesto, macadamia, fleur de sel, avocado oil

CAVENAGH SALAD 28
Romaine lettuce, poached prawns, crackling pork skin, quail egg, confit tomato, artichokes, croutons, pumpkin seeds, grated parmesan, classic Caesar dressing, hazelnut oil

PORK LIVER PÂTÉ 20
Quince jelly, cornichons, toasted sourdough, Maldon salt

VEGAN CRAB-LESS CAKE 16
Avocado, tomatillo, sweet-sour mango dip

SINGAPORE SATAY (6 sticks) 19
Choice of meat: Chicken or Beef
Ketupat, cucumber, onion, pineapple purée, spicy peanut sauce

SOUPS

HERBAL BLACK CHICKEN SOUP 18
Abalone Mushroom

ASSORTED MUSHROOM VELOUTÉ 20
Mushroom fricassee, truffle oil, fresh chives, croutons

LOCAL FAVOURITES

HAINANESE CHICKEN RICE 28
Choice of slow-poaced chicken breast or drumstick
Fragrant rice, clear chicken broth, classic condiments

ASIAN-STYLE BARRAMUNDI FILLET 38
Locally farmed barramundi, crispy garlic, leek soy sauce, Asian greens, jalapeno, jasmine rice

SEAFOOD MEE GORENG 31
Stir-fried yellow noodles, king prawn, squid, mussel, fishcake, beansprouts, choy sum, bean curd, house-made spicy sauce

NASI GORENG KAMPUNG 29
Indonesian-style fried rice with house-made chilli paste, chicken satay, crispy chicken, fried egg, choy sum, chilli paste, fried anchovies, onion, emping crackers, achar

SEAFOOD CHAR KWAY TEOW 31
Wok-tossed flat rice noodles, squid, prawn, pork belly, fishcake, beansprouts, chef's special soy sauce, rich pork broth, chives

WAGYU BEEF RENDANG 38
Slow-cooked wagyu beef in aromatic traditional coconut gravy, jasmine rice, crackers

LOBSTER NASI LEMAK 50
Wok-tossed bamboo lobster, sambal onion, hard-boiled egg, cucumber, fried anchovies, peanuts, emping crackers, achar, fragrant coconut rice

MAPO TOFU (V) 28
Impossible meat, silken tofu, fermented broad beans, plant-based chicken, jasmine rice

PASTA

CHOICE OF SPAGHETTI, LINGUINE, PENNE

BASIL POMODORO 24
Cherry tomatoes, fresh basil, grated parmesan

BEEF BOLOGNESE 30
Slow-cooked beef ragout, tomato sauce, fresh parsley

BLACK TRUFFLE MUSHROOM CREAM 30
Assorted mushrooms, sous vide egg, garlic, onion

CLASSIC INDIAN

SERVED WITH PAPADUM AND PICKLED PACHARANGA

GOSHT ROGAN JOSH 32
Tender mutton, traditional spices, butter naan

MURGH TIKKA MASALA 30
Boneless chicken thigh, rich cashew & tomato gravy, butter naan

DHAL DAL TADKA 26
Yellow lentil curry, cumin, garlic, green chilli, biryani rice

WESTERN SPECIALS

SERVED WITH A CHOICE OF ONE SAUCE AND ONE SIDE

PREMIUM BLACK ANGUS RIBEYE STEAK (350g) 50

SOUS VIDE KUROBUTA PORK BELLY (320g) 42

HONEY-GLAZED HALF SPRING CHICKEN (300g) 34

NORWEGIAN SALMON STEAK (250g) 40

BARRAMUNDI FILLET (200g) 38

Choice of Sauce

Black garlic confit jus | Red wine sauce | Yakiniiku | Vanilla hoisin
Miso sesame | Blood orange

Choice of Side

Truffle mashed potato | Soy ponzu napa cabbage & bacon
Organic wild pilaf, cranberries & herbs | Grilled cajun broccoli
Mixed lettuce, cherry tomatoes, goma dressing | French fries
6 per additional side

BEER-BATTERED FISH & CHIPS 34
Deep-fried MSC-certified halibut fillet, tartar sauce, lemon wedge, malt vinegar

KIDS' MENU

CHICKEN NUGGETS & CHIPS 14
Classic salted fries, pickled aioli

BASIL POMODORO 12
Spaghetti, cherry tomatoes, grated parmesan

MUSHROOM CREAM 15
Spaghetti, assorted mushrooms, garlic, onion

BEEF BOLOGNESE 15
Spaghetti, slow-cooked beef ragout, tomato sauce, fresh parsley

FISH & CHIPS 20
Deep-fried battered white fish, classic salted fries, tartar sauce, lemon wedge

BURGERS & SANDWICHES

WITH MESCLUN SALAD AND FRIES

GRILLED ANGUS BEEF BURGER 40
220g patty seasoned with house-made chermoula spices, crispy bacon, fried egg, truffle nacho cheese, lettuce, tomato, onions, marmalade, house-made charcoal bun

IMPOSSIBLE BURGER 36
220g plant-based patty seasoned with house-made chermoula spices, smoky eggplant, lettuce, tomato, orange aioli, house-made charcoal bun

CLUB SANDWICH 30
Smoked turkey ham, bacon, egg omelette, lettuce, tomato, toasted white bread, mustard mayonnaise

CRISPY CHICKEN KATSU BURGER 28
Smoky aioli, pickled mango & sour plum, julienne cabbage, house-made nori bun

OPEN-FACED ROAST BEEF SANDWICH 32
Brie, sauerkraut, lettuce, tomato, honey mustard, sourdough bread

DESSERTS

FULLERTON SIGNATURE CHOCOLATE CAKE 16
Rich chocolate ganache & chiffon, mixed berries

CALAMANSI TART 16
Vanilla sable breton, silky calamansi curd, coconut chantilly, citrus gel

CHO-CO-LA SYMPHONY 16
Hazelnut joconde, manjari chocolate mousse, gianduja crème, fresh raspberry

LOCAL KOPI TIRAMISU 14
Mascarpone crème, ladyfingers, kueh lapis crunch

PANDAN CRÈME BRÛLÉE 14
Coconut biscuit, mango passion

V: VEGAN OPTION

PRICES ARE LISTED IN SINGAPORE DOLLARS AND SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.



THE FULLERTON HOTEL
SINGAPORE

In-room Dining Menu

JAD 玉

LUNCH & DINNER

12:00 P.M. TO 2.30 P.M.

6:30 P.M. TO 9.30 P.M.

Helmed by

Executive Chinese Chef Leong Chee Yeng,
Jade offers authentic Chinese cuisine of
exceptional quality and warm hospitality,
amply earning for itself the reputation
of its precious gemstone namesake.

Jade represents a fusion of heritage, design,
culture, and exquisite dining that is unique
to the Singapore culinary scene.

MEAT AND SEAFOOD

SWEET AND SOUR PORK 38
咕嚕肉

DEEP-FRIED PRAWN COATED WITH WASABI MAYONNAISE 28
青芥末虾球

SAUTÉED DICED CHICKEN WITH CHILLI VINAIGRETTE 31
宫保鸡球

VEGETABLES AND TOFU

BRAISED HOUSE-MADE TOFU WITH FRESH MUSHROOM 32
红烧自制豆腐鲜菇

STIR-FRIED SEASONAL VEGETABLE 30
清炒时蔬

RICE & NOODLES

YANG ZHOU FRIED RICE 40
扬州炒饭

SIMMERED EE-FU NOODLES WITH MUSHROOM AND BEANSPROUTS 36
干烧伊面

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