

F1 À LA CARTE MENU

9 – 11 October 2026
11.30 a.m. to 1.00 a.m.

SALAD

- Caesar Salad

Romaine Lettuce, Prawn, Egg, Cherry Tomato, Artichoke, Crouton, Anchovy, Parmesan, Classic Caesar Dressing, Pecan, Pepper, Extra Virgin Olive Oil
- Heirloom Tomato & Burrata

Olive, Caper, House-made Macadamia & Basil Pesto, Smoked Maldon Salt, Extra Virgin Olive Oil

NGDS 28

NGD 26

PASTA

Choice of Spaghetti | Linguine | Tagliatelle | Penne

- Crab Rigatoni ★

Soft-Shell Crab, Sweet Chilli, Laksa Leaf, Cured Egg
- Black Truffle Mushroom Cream

Mushroom, Sous Vide Egg, Fresh Parsley
- Beef Bolognese

Beef Ragout, Mirepoix, Tomato Sauce, Fresh Parsley
- Basil Pomodoro

Cherry Tomato Sauce, Parmesan, Fresh Basil, Fresh Parsley

GDS 32

GD 30

GD 30

GD 24

LOCAL

- Lobster Nasi Lemak ★

Bamboo Lobster, Sambal Onion, Egg, Cucumber, Fried Anchovy, Peanut, Emping Cracker, Achar, Coconut Rice
- Wagyu Beef Rendang ★

Slow-Cooked Wagyu Short Rib, Kaffir Lime, Coconut Gravy, Jasmine Rice, Emping Cracker
- Seafood Mee Goreng

Stir-Fried Yellow Noodle, King Prawn, Scallop, Squid, Fish Cake, Bean Sprout, Bean Curd, House-made Spicy Sauce, Egg, Greens
- Nasi Goreng Kampung

Indonesian-style Fried Rice, Chicken Satay, Fried Chicken, Egg, Greens, Dried Shrimp Chilli Paste, Fried Anchovy, Emping Cracker, Achar
- Singapore Satay

Choice of Chicken | Beef

Lontong Rice Cake, Cucumber, Onion, Pineapple Purée, Spicy Peanut Sauce

GD 50

NG 38

NGS 32

NGS 30

NG 21

INDIAN

Served with Naan, Biryani Rice, Mango Chutney

- Murgh Tikka Masala

Chicken, Masala Spice, Yoghurt, Cashew, Tomato Gravy
- Dal Tadka

Yellow Lentil, Curry Leaf, Dried Chilli, Sambar Masala, Mustard Seed
- Mulligatawny Soup ★

Coriander, Fennel, Chicken, Jasmine Rice, Cilantro, Mustard Oil

NGD 30

NGD 26

D 20

WESTERN

- Premium Black Angus Ribeye Steak 330g

Fresh Rosemary, House-made Spice Rub

52
- Slow Oven-Roasted Local Barramundi Fillet 200g

House-made Blend

38

CHOICE OF ONE SAUCE

Green Peppercorn GD | Black Truffle Mushroom GD

Banana Shallot Cream GD | Smoky Hot & Spicy GD

CHOICE OF ONE SIDE

Truffle Mashed Potato GD | Cajun Fries G

Grilled Broccoli GD | Mixed Lettuce D

6 per additional side

- Mushroom Velouté

Black Truffle, Assorted Local Mushrooms, Porcini Mushroom Powder, Crouton

GD 20

BURGER & SANDWICH

Served with Local Greens, Cajun Fries

- Angus Beef Burger

200g Patty, House-made Cajun Spices, Bacon, Egg, Truffle Nacho Cheese, Lettuce, Tomato, Onion Marmalade, House-made Nori Bun

PGD 40
- Pulled Beef Sandwich

Slow-cooked Beef, Caramelised Onion, Mushroom, Asiago Cheese, Cabbage Slaw, Gherkin

GD 32
- Club Sandwich

Black Forest Ham, Bacon, Omelette, Lettuce, Tomato, White Bread, Mustard Mayonnaise

PGD 30

DESSERT

- Fullerton Signature Chocolate Cake ★

Chocolate Ganache, Chocolate Chiffon, Mixed Berries

GD 18
- Fresh Fruit Platter

D 19
- Pandan Crème Brûlée

Pandan, Coconut Biscuit, Mango Passion

D 16

★ Signature Dish ♦ Vegetarian Option

CONTAINS P Pork N Nuts G Gluten S Seafood D Dairy

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

Our dishes are prepared using responsibly sourced seafood, cage-free eggs from local farms, and locally grown vegetables and mushrooms.