



DEEPAVALI LUNCH BUFFET

20 October 2025

12.00 p.m. to 2.30 p.m.

55* per adult, 27.50* per child+ (six to 11 years of age),
inclusive of free-flowing coffee and tea

**Prices are stated in Singapore dollars, subject to service charge and prevailing taxes.*

TO START

SEAFOOD ON ICE

Poached Sea Prawn • Green Mussel

Hard-shell Clam • Purple Half-shell Scallop

*Kaffir Lime & Coriander Dip, Thousand Island Dip,
Peri-peri Vinaigrette, Garlic Aioli, Lime Wedge, Lemon Wedge*

SASHIMI

Salmon • Tuna • Tako

Pickled Pink Ginger, Wasabi, Soy Sauce

D-I-Y SOBA STATION

Tofu, Chuka Hotate, Sweet Corn, Takuan, Scallion, Fragrant Soy Sauce

UNDER THE HEATING LAMP

Mixed Vegetable Tempura

Lemon & Miso Mayonnaise Dip

ARTISANAL BREAD

Baguette • Focaccia • Dark Rye

Multigrain • Assorted Bread Rolls

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

❧ DEEPAVALI SPECIALS ❧

SOUP

Rasam

Tangy Indian Spiced Soup

COMPOUND SALADS

Chickpea Chaat with Toasted Cumin, Chilli

Paneer & Chicken Tikka Salad with Kasturi Methi,
Pickled Onion

Spiced Potato Salad with Toasted Mustard Seeds,
Coriander Leaves, Crispy Curry Leaves

CHEF'S SPECIAL

Town's Tulang Merah

Spicy Mutton Soup with Tomato, Chilli and Various Spices

ACCOMPANIMENTS

Chapati, Prata, Baguette

INDIAN CLASSICS

Kerala Prawn Masala

South Indian Sakura Chicken Curry

Kaddu Aloo Matar Sabzi

Fragrant Biryani Rice

ACCOMPANIMENTS

Cucumber Raita, Tamarind Dip, Pachranga Pickle,

Mango Chutney, Red Onion Chutney,

Original Papadum, Spicy Papadum,

Assorted Murukku & Crackers

INDIAN DESSERTS

Sweet Yoghurt Rice

Boondi Ladoo

Jalebi

Royal Burfi

Assorted Kaju Sweets



SALADS

COMPOUND SALADS

Orecchiette Pasta Salad with Asparagus,
Minty Green Peas, Sundried Tomatoes, Grated Parmesan

Tropical Fruit Salad with Green Mango,
Pineapple, Chilli & Lemongrass, Tamarind,
Lemon & Grapefruit Vinegar

Smoked Duck Salad with King Oyster Mushroom,
Black Fungus, Chilli Crisps

Grilled Sambal Prawn with Pomelo Chunks, Peanuts

HEALTHY SALAD BAR

BASE

Coral Lettuce, Romaine Lettuce, Arugula, Yellow Frisée

INGREDIENTS

Smoked Chicken, Quail Egg, Sea Prawn, Anchovies, Bacon Bits,
Roasted Sweet Potato, Roasted Maple Pumpkin, Cucumber,
Poached Baby Potato, Steamed Broccoli, Cherry Tomato
Sweet Corn, Red Onion, Capsicum, Olives, Artichoke,
Piquillo Peppers, Croutons, Grated Parmesan

DRESSING

Classic Caesar, Wasabi Citrus, Honey Mustard,
Sweet Orange Dip, Mango Ranch Dip

TOWN'S SIGNATURE SELECTION

Crispy Battered Fish

Crispy Shallots, Sweet Chilli Thai Dip

Roasted Spring Chicken with Sriracha & Soy Glaze

Pickled Mango Salad, Crispy Garlic

PASTA STATION

Black Pepper Beef Ragu Meatballs,
Linguine, Pecorino Shavings, Crispy Shallots

SIDES

Roasted Mixed Vegetables, Roasted Cajun Potatoes

ASIAN DELIGHTS

Wok-fried Black Pepper Beef Fillet, Capsicum

Thai-style Pork Krapow, Holy Basil, Fish Sauce, Chilli

Wok-tossed Sweet and Sour Clam

Steamed Barramundi Fillet, Superior Soy Sauce, Cilantro

Baby Napa Cabbage, Superior Gravy

Spicy Seafood Mee Goreng

MAKE-YOUR-OWN-NOODLE BOWL

NOODLES

Thick Rice Vermicelli, Thin Rice Vermicelli, Yellow Noodles

SOUP BASE

Laksa Gravy, Chicken Broth

TOPPINGS

Lobster Ball, Hard-shell Clam, Purple Half-shell Scallop,
Fish Cake, Quail Egg, Beansprouts, Choy Sum, Chinese Cabbage

CONDIMENTS

Sambal Chilli, Green Chilli, Crispy Shallots

PERANAKAN CORNER

APPETISERS

Kueh Pie Tee

Prawn, Chilli Sauce, Coriander

HOT DISHES

Ayam Buah Keluak

Nyonya Chicken Curry, Black Nut

Nyonya Chap Chye

Braised Vegetables, Glass Noodles, Black Fungus

Babi Pongteh

Braised Pork Belly, Fermented Soya Bean

SWEET INDULGENCES

WARM LOCAL CLASSICS

ONE DAILY ON A ROTATING BASIS

Bubur Cha Cha • Bubur Terigu • Pulut Hitam

CAKES & TARTS

EIGHT DAILY ON A ROTATING BASIS

Fullerton Chocolate Cake

Fullerton Cheesecake

Mango Shortcake

Mango Passion Coconut Cake

Strawberry Lavender Cake

Dark Chocolate Hazelnut Cake

Coconut Calamansi Cake

Vanilla Sponge with Miso Caramel & Banana Crème

Raspberry Lychee Bandung Cake

NYONYA SWEETS

Assorted Nonya Kueh • Durian Pengat Shooter

ICE CREAM

Chocolate • Vanilla • Strawberry • Raspberry Sorbet

ASSORTMENT OF FRESH FRUITS

Dragon Fruit • Pineapple • Watermelon • Rock Melon