

SALADS & STARTERS

HEIRLOOM TOMATOES & BURRATA   

Marinated olives, capers, house-made macadamia and basil pesto, macadamia, smoked Maldon salt, avocado oil

CAESAR SALAD  

Romaine lettuce, poached prawns, hard-boiled egg, cherry tomato, artichokes, croutons, grated parmesan, classic Caesar dressing, roasted pecan nut, cracked pepper, extra virgin olive oil

CHICKEN POMELO SALAD  

House-made chilli dressing, cilantro, crispy shallots & garlic, toasted dried shrimp, roasted peanuts, lime wedge

WOK-FRIED KING PRAWNS  

Thai green mango salad, tangy plum sauce, crushed peanut, coriander

SINGAPORE SATAY – Choice: Chicken or Beef  

Ketupat, cucumber, onion, pineapple purée, spicy peanut sauce

VEGAN CRAB-LESS CAKE  

Sour plum & mango dip

FIVE-SPICED BONELESS STUFFED CHICKEN WINGS  

Hot & spicy sauce

CUTTLEFISH SKEWERS  

Spicy Szechuan barbecue glaze

MUSHROOM VELOUTÉ   

Black truffle, assorted mushrooms, porcini mushroom powder, croutons

PASTA

CHOICE: SPAGHETTI, LINGUINE, TAGLIATELLE, PENNE

BLACK TRUFFLE MUSHROOM CREAM   

Assorted mushrooms, sous vide cage-free egg

BEEF BOLOGNESE  

Slow-cooked beef ragout, tomato sauce, fresh parsley

BASIL POMODORO   

Cherry tomatoes, fresh basil, grated parmesan

ARRABBIATA VONGOLE  

Clams, white wine, cherry tomato sauce, onion, garlic, chilli

AMATRICIANA   

Bacon, cherry tomatoes, onion, garlic, tomato sauce

SPINACH BACON CREAM   

Sous vide cage-free egg, bacon, spinach, onion, garlic, grated parmesan

 VEGETARIAN  CONTAINS GLUTEN  CONTAINS DAIRY

 CONTAINS NUTS  CONTAINS PORK

LOCAL FAVOURITES

HAINANESE CHICKEN RICE – Choice: Chicken Breast or Drumstick 

Slow-poached chicken, fragrant rice, clear chicken broth, locally farmed greens, classic condiments

TOWN SIGNATURE SINGAPORE LAKSA   

King prawns, fishcake, quail egg, thick rice vermicelli, beansprouts, bean curd puff, spicy aromatic coconut broth

LOBSTER NASI LEMAK  

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

SEAFOOD CHAR KWAY TEOW   

King prawns, scallops, squid, fishcake, Chinese sausage, wok-fried flat rice noodles, beansprouts, Chinese chives, Chef's soy sauce blend

KING PRAWN HOKKIEN MEE   

Rice vermicelli & yellow noodles braised in flavourful pork broth, king prawns, squid, pork belly, fishcake, Chinese chives, beansprouts, calamansi, crispy pork lard

BAK KUT TEH   

Fragrant peppery pork rib broth, jasmine rice, braised peanuts, crispy dough fritter

TOWN BAK CHOR MEE   

Meatballs, minced pork, pork liver, braised mushrooms, flat egg noodles, lettuce, crispy sole fish, crispy pork lard, chilli

WANTON NOODLES  

Shrimp dumplings, roasted pork char siew, locally farmed greens, egg noodles

HOR FUN – Choice: Beef or Seafood Medley 

Locally farmed greens, light egg gravy, wok-fried flat rice noodles

SEAFOOD MEE GORENG  

Stir-fried yellow noodles, king prawns, scallops, squid, fishcake, beansprouts, bean curd, house-made spicy sauce

WAGYU BEEF RENDANG  

Slow-cooked wagyu beef in aromatic traditional coconut gravy, jasmine rice, crackers

NASI GORENG KAMPUNG  

Indonesian-style fried rice, chicken satay, fried chicken, locally farmed greens, chilli paste, fried anchovies, emping crackers, achar

VEGETARIAN MAPO TOFU  

Impossible meat, silken tofu, locally farmed greens, fermented broad bean paste, plant-based chicken, jasmine rice

CLASSIC INDIAN

SERVED WITH NAAN, MANGO CHUTNEY AND BIRYANI RICE

GOSHT ROGAN JOSH   

Tender mutton cooked with traditional spices

MURGH TIKKA MASALA   

Boneless chicken thigh, rich cashew & tomato gravy

BARRAMUNDI MASALA CURRY   

Locally farmed barramundi cooked in onion & tomato masala with traditional spices

DAL TADKA    

Yellow lentil curry, cumin, garlic, green chilli

BURGERS & SANDWICHES

SERVED WITH MIXED SALAD AND CAJUN FRIES

TOWN GRILLED ANGUS BEEF BURGER   

200g patty seasoned with house-made cajun spices, bacon, fried egg, truffle nacho cheese, lettuce, tomato, onion marmalade, house-made nori bun

IMPOSSIBLE BURGER   

200g plant-based patty, smoky eggplant purée, lettuce, tomato, smoky barbecue aioli, house-made charcoal bun

PULLED BEEF SANDWICH  

Slow-cooked beef with caramelised onion and mushrooms, Asiago cheese, green mango slaw, gherkins

CLUB SANDWICH   

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

WESTERN CLASSICS

PREMIUM BLACK ANGUS RIBEYE STEAK (330g)

52

ASIAN CHIMICHURRI SOY-GLAZED HALF SPRING CHICKEN (250g)

34












NORWEGIAN SALMON STEAK (250g)

42

LOCALLY FARMED BARRAMUNDI FILLET (200g)

38

Choice of one sauce:

Green peppercorn   • Black truffle mushroom   • Smoky hot & spicy  
Banana shallot cream   • Coconut miso cream   

Choice of one side:

6 per additional side

Truffle mashed potato    • Organic wild rice pilaf  
Cajun fries   • Grilled broccoli   • Mixed lettuce  

BEER-BATTERED FISH & CHIPS  

34

Deep-fried MSC-certified halibut fillet, tartar sauce, lemon wedge, malt vinegar

DESSERTS

FULLERTON SIGNATURE CHOCOLATE CAKE   



Rich chocolate ganache & chiffon, mixed berries

18

CHO-CO-LA SYMPHONY    



Hazelnut joconde, manjari chocolate mousse, gianduja crème, fresh raspberry

16

LOCAL KOPI TIRAMISU   


Mascarpone crème, ladyfingers, kueh lapis crunch, cacao powder

16

PANDAN CRÈME BRÛLÉE  

Coconut biscuit, Mango passion

16

RASPBERRY LYCHEE BANDUNG   

Raspberry chiffon, lychee mousse, bandung jelly, vanilla chantilly cream

18

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