



INTERNATIONAL LUNCH BUFFET

2-4 October 2025, 12.00 p.m. to 2.30 p.m.

88⁺⁺ per adult; 44⁺⁺ per child (six to 11 years old),
inclusive of free-flow chilled juices, coffee and tea

TO START

SEAFOOD ON ICE

Snow Crab Leg • Fresh Tiger Prawn

Hard-shell Clam • Half-shell Scallop

Green-lipped Mussel

*Smoky Chilli Sauce, Dijonnaise Sauce,
Lime Aioli, Garlic Aioli, Pickled Aioli, Lemon Wedges*

SASHIMI

Salmon • Tuna • Octopus

SOBA NOODLES

Japanese Cold Noodles

*Mentsuyu Dipping Sauce, Wakame, Scallion,
Inari Slices, Sakura Ebi*

HOUSE-CURED FISH

Smoked Salmon • Salmon Gravlox

UNDER THE HEATING LAMP

Ebi Tempura





SOUP

Hot & Sour Seafood Soup

Creamy Roasted Pumpkin & Cardamon

ARTISANAL BREAD

Green Olive Gruyere • Walnut Cranberry

Sourdough • Multigrain • Dark Rye

Baguette • Foccacia • Assorted Bread Rolls

SALADS

Town Caesar Salad in Parmesan Wheel

Baby Romaine Lettuce, Quail Egg, Crispy Bacon, Smoked Duck,
Smoked Chicken, Smoked Mackerel, Marinated Mussel,
Anchovy Fillet, Poached Sea Prawn, Croutons,
Grated Parmesan, Classic Caesar Dressing

COMPOUND SALADS

Charred Harissa Pumpkin with Pomegranate, Whipped Feta,
Honey Za'atar Crisps

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

Grilled Octopus with Cucumber, Corn, Grilled Peppers

Grilled Sambal Prawn with Pomelo Chunks, Peanuts

Asian Beef Salad with Cucumber, Scallions

Smoked Duck Breast with King Oyster Mushroom,
Black Fungus, Spicy Chilli Crisps

HEALTHY SALAD BAR

Locally Farmed Lettuce, Yellow Frisee, Arugula, Kale

SUPPLEMENTS

Roasted Pumpkin, Baby Potato, Steamed Broccoli,
Cucumber, Capsicum, Julienne Carrot, Sliced Onions,
Kimchi, Beetroot, Chickpea, Cherry Tomato, Corn Kernels,
Olives, Artichoke, Piquillo, Gherkins, Feta Cheese

*Wasabi Citrus, Lemon Vinaigrette, Italian Herbs Vinaigrette
Honey Mustard, Thousand Island, Roasted Sesame,
Assorted Oils and Vinegars*

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE





CHARCUTERIE & CHEESE

Mortadella • Rosette Pur Porc • Prosciutto

Chorizo • Beef Pepperoni

*Dijon Mustard, Horseradish, Marinated Taggiasche Olives,
Pickled Pearl Onions, Cornichons*

Assortment of Cheeses

*Fresh Grapes, Cantaloupe, Figs, Strawberries,
Assorted Dried Fruits and Nuts, Assorted Crackers,
Whole Honeycomb, Quince Paste, Jam*

BUTCHER'S BLOCK

Ginger & Miso-glazed Salmon

Toasted Sesame Seeds, Pickled Ginger

WESTERN DELIGHTS

Jamaican Jerk Chicken

All-spice & Scotch Bonnet Pepper Glaze

Sriracha & Hoisin-glazed Sea Bass

Dried Chilli, Cumin, Scallions, Toasted Sesame Seeds

Mediterranean-style Braised Beef

Chipotle Peppers, Tomatoes

Roasted Potatoes

Bacon Fat, Cajun Spices

Roasted Mixed Vegetables

Harissa, Caraway Seeds

CHINESE ROAST CABINET

Roast Pork Belly • Pork Char Siew

Roast Chicken • Roast Duck

*Hoisin Sauce, Soy Sauce, Fragrant Ginger Paste,
Chilli Sauce, Dijon Mustard, Cucumber*





ASIAN FAVOURITES

Thai-style Chicken Krapow

Holy Basil, fish Sauce, Bird's Eye Chilli

Szechuan Stir-fried Plant-based Tindle Chicken

Dried Chilli, Szechuan Peppercorn, Roasted Peanut

Spicy Stir-fried Haricots Verts

X.O. Sauce, Sakura Ebi

Korean Gochujang Fried Rice with Crispy Pork Belly

Cabbage Kimchi

Stir-fried Chilli Clams

Golden Mantou Buns

Ayam Kuah Lada

Nyonya-style Black Peppercorn Chicken

Babi Pongteh

Nyonya-style Braised Pork Belly with Fermented Beans

LIVE STATIONS

Kueh Pie Tee

Sea Prawns, House-made Chilli Sauce, Coriander

Town's Signature Laksa with Bamboo Lobster

*Thick Rice Vermicelli, Lobster Ball, Fishcake, Quail Egg,
Beansprouts, Bean Curd Puff, Laksa Leaf,
Aromatic Coconut Broth*

INDIAN DELIGHTS

Local Barramundi Masala Curry

Chicken Tikka Masala

Dhal Tadka

SIDES AND CONDIMENTS

Biryani Rice • Papadum

Mango Chutney





Sweet Indulgences

CAKES

Strawberry Basil Confit, Strawberry Yoghurt Mousse,
Pistachio Joconde

Gula Melaka Pandan Cake, Mango Passion Pineapple Compôte,
Smoked Toffee, Coconut Lime

Chocolate Chiffon, Hazelnut Praline Feuilletine,
Toasted Macadamia

Coconut Almond Dacquoise, Mango Passion Crèmeux,
Milk Chocolate Mousse

Almond Sablé, Raspberry Inspiration Crème, Vanilla Opalys

Blueberry Cheesecake

Fullerton Chocolate Cake

WARM TREATS

Bread & Butter Pudding with Sliced Peaches

Spiced Churros

TARTS & FLAN

Cinnamon Crème Brûlée

Pumpkin Spice Tart

DESSERT SHOOTERS

Coconut Lime with Saffron Crème

Chocolate Mint

Orange & Clove Panna Cotta

CONFECTIONERY

Milk Chocolate Almonds • Dark Chocolate Hazelnuts

Assorted Macarons, Pralines and Cookies





CHOCOLATE FOUNTAIN

Vanilla Choux, Cookies, Marshmallow, Assorted Cut Fruits

ICE CREAM AND SORBET

Chocolate • Vanilla • Pistachio • Raspberry

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