



LUNAR DELIGHTS SUNDAY BRUNCH

1 February to 1 March 2026
Sunday, 12.00 p.m. to 3.00 p.m.

108* per adult, 54* per child (six to 11 years old),
inclusive of free-flow select non-alcoholic beverages

188* per adult, inclusive of free-flow select alcoholic beverages

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

TO START

POACHED SEAFOOD ON ICE

Boston Lobster • Snow Crab Leg • Green-Lipped Mussel

Baby Crawfish • Sea Prawn • Hard-Shell Clam

*Smoky Chilli Dip, Horseradish Sour Cream, Spicy Sweet & Sour Mango,
Grain Mustard Plum Mayonnaise, Garlic Dill Yoghurt, Thousand Island,
Lemon Wedge, Lime Wedge*

SASHIMI

Salmon • Tuna • Octopus • Ark Clam

SUSHI AND JAPANESE APPETISERS

Assorted Nigiri and Maki • Chuka Kuraage • Chuka Hotate

COLD SOBA STATION

*Sakura Ebi, Tofu, Wakame, Takuan, Shibazuke Pickles,
Scallions, Fragrant Soy Sauce*

RAMEN STATION

*Poached Seafood, Onsen Egg, Local Greens,
Japanese Mushroom, Beansprouts, Tofu Puffs,
Japanese Chilli Oil, Togarashi, Spring Onion,
Seafood Broth*

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

JAPANESE HOT SELECTION

Kakiage

Vegetable Tempura, Hot & Spicy Sesame Dip

Takoyaki

Squid, Hot & Spicy Sesame Dip

HOUSE-CURED FISH

Soy & Asian Chimichurri Cured Tuna

Organic Osmanthus Cured Tuna

CHARCUTERIE

Whole Prosciutto Ham on Stand

Beef Pastrami • Mortadella

Salami Milano • Chicken Ham • Chorizo

Cornichons, Caper Berries, Dijon Mustard, Creamy Horseradish

ASSORTMENT OF EUROPEAN CHEESES

*Fresh Strawberries and Grapes, Fresh Honeycomb,
Dried Apricots, Figs and Prunes, Plump Raisins,
Almonds, Walnuts, Pecans, Cashews, Oat Crackers, Ritz Crackers,
Orange Marmalade, Berry Jam, Quince Paste*

ANTIPASTI

Marinated Tarragon Mushrooms

Grilled Zucchini in Basil Olive Oil

Marinated Eggplant Verde

Spiced Hummus with Paprika Dust

Garlic & Chilli Baba Ganoush

Tomato Garlic Confit

Pita Bread • Extra Virgin Olive Oil

UNDER THE HEATING LAMP

Mini Chicken Pot Pie

SALAD

Chinese New Year Caesar 'Rojak'

LIVE STATION

Grilled Chicken Bak Kwa, Poached Sea Prawn,
Crispy Anchovy, Crispy Prawn Cracker, Fried Tofu, Fried Tempeh,
Baby Romaine Lettuce, Quail Egg, Grated Parmesan, Croutons,
Asian-Inspired Caesar Dressing (Shrimp Paste & Sweet Soy)

'FLAVOURS OF ASIA' COMPOUND SALADS

'Shao Xing' Mala Spiced Beef & Black Fungus Salad
Shallot Rings, Shaved Cucumber, Spring Onion, Mala Peanut Sauce

Heirloom Tomato & Buffalo Mozzarella Salad

Locally Farmed Basil, Espelette Chilli, Avocado Oil

Mixed Seafood Salad

Sea Prawns, Squid Rings, Mussels, Charred Leeks and Kaffir Lime,
Tangy Sesame & Ginger Shoyu Dressing

Fried Tofu & Tempeh Salad

Shredded Green Mango, Julienne Chilli, Tangy Lemongrass Dressing

Asian-Inspired Orzo Salad

Pickled Black Fungus, Braised Beans, Crispy Dough Fritters,
Fried Shallots, Sesame Garlic Dressing

SALAD BAR

BASE

Yellow Frisee, Arugula, Locally Farmed Lettuce,
Oak Lettuce, Coral Lettuce, Crystal Lettuce

SUPPLEMENTS

Smoked Duck, Smoked Chicken, Roasted Butternut Squash,
Daikon, Baby Potato, Pumpkin, Broccoli, Cherry Tomato,
Capsicum, Red Onion, Cucumber, Carrot, Artichoke,
Kimchi, Beetroot, Sweet Corn, Peas

HOUSE-MADE PICKLES

Pineapple, Cherry, Rose Apple, Celery, Shallots,
Cucumber, Radish, Quail Egg, Mushroom

GRAINS

Wild Rice with Pomegranate and Roasted Maple Pumpkin
Tangy Garbanzo with Barley and Tarragon Charred Corn

DRESSINGS

House-Made Maple Bacon Caper Dressing
House-Made Sweet Chilli Vinaigrette
House-Made Plum Vinaigrette
House-Made Mango Ranch

SOUP

Four Treasures Soup

Fish Maw, Crab Meat, Sakura Chicken, Bamboo Pith

Roasted Bacon Cauliflower Soup

Truffle Oil, Fresh Parsley

EAST-WEST BREAD COUNTER

Chicken Bak Kwa Loaf • Chicken Floss Bun

Desiccated Coconut Bun • Peanut Butter Bun

Rainbow Margarine Kaya Bread

Green Olive Gruyere • Walnut Cranberry

Sourdough • Multigrain • Dark Rye

Baguette • Assorted Bread Rolls

BRUNCH SPECIALS

LIVE STATION

Scrambled Cage-Free Eggs with Salmon Polenta

Avocado Crème, Onion Jam Marmalade, Puffed Wild Rice,
Miso Essence, Ikura

Spiced Otah Royale Sandwich

Buttered Brioche, Spicy Mackerel Paste, Maple Bacon,
Truffle Baked Egg, Black Garlic Aioli, Chopped Chives

Crispy Soft-Shell Crab Angel Hair Pasta

Shellfish X.O. Crème, Scallions, Garlic Confit Oil

Pan-Fried Shanghai Sheng Jian Bao

Black Vinegar, Ginger

CHINESE ROAST CABINET

Pork Char Siu • Crackling Pork Belly

Roast Duck • Roast Chicken

Fragrant Chicken Rice

Dark Soy Sauce, Chilli Sauce, Ginger Paste, Fresh Cucumber

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CARVING STATION

Angus Beef Prime Op Ribs

House-Made Chilli Mustard Dry Rub, Classic Yorkshire Pudding,
Bourbon Whiskey Green Peppercorn Sauce, Béarnaise Sauce

Baked Whole Sea Bass

Lime, Fennel & Dill Stuffing, Lemon Capers Cream Sauce

SIDES

Roasted Potatoes, Rosemary

Cauliflower Mornay, Nutmeg Dust

Charred Brussels Sprouts, Fleur de Sel

LOCAL CHINESE FAVOURITES

Crispy Buttered Cereal Prawns

Wok-Fried Chilli Mud Crab with Fried Mantou

Locally Farmed Barramundi Fillet with
Superior Soy Sauce

Wok-Fried Beef Fillet with Leek and Oyster Sauce

Deep-Fried Prawn Paste Chicken Wings

Steamed Broccoli with Black Moss and Garlic Sauce

Braised Ee-Fu Noodles with Mixed Mushrooms

Eight Treasure Lotus Rice

MAKE-YOUR-OWN NOODLE BOWL

CHOICE OF NOODLES

Thick Rice Vermicelli, Thin Rice Vermicelli, Yellow Noodles

CHOICE OF TOPPINGS

Slipper Lobster, Sea Prawn, Lobster Ball, Hard-Shell Clam,
Fish Cake, Quail Egg, Beansprouts, Cabbage

CHOICE OF LOCALLY FARMED VEGETABLES

Xiao Bai Cai, Dou Miao

CHOICE OF SOUP BASE

Laksa Broth, Prawn Broth

CONDIMENTS

Sambal Chilli, Red Chilli, Fried Shallots



PERANAKAN CORNER

Ayam Masak Merah

Chicken in Spicy Tomato Gravy

Asam Pedas Ikan Siakap

Steamed Sea Bass Fillet in Tangy Broth

Sayur Lemak Nyonya

Braised Vegetables in Coconut Broth with Dried Shrimp

INDIAN SPECIALS

Lamb Rogan Josh

Braised Lamb in Spiced Tomato Gravy

Murgh Tikka Masala

Roasted Chicken and Cashew in Spiced Tomato Gravy

Fragrant Tomato Basmati

Spiced Tomato, Aromatics, Plump Raisins, Roasted Cashew

Naan Bread • Papadum Basket

Cucumber Raita • Pachranga Pickles • Mango Chutney



SWEET INDULGENCES

DESSERT SOUPS

Peanut and Sesame Glutinous Rice Balls in
Sweet Red Bean Soup

Chilled Sea Coconut Jelly with Honey

WHOLE CAKES

The Fullerton Signature Kueh Lapis

The Fullerton Heritage Chocolate Cake

Mango & Passion Fruit Entremet

‘Fortune in Full Bloom’ Entremet

Orange Butter Upside-Down Cake

Banana Walnut Pound Cake

Red Velvet Swiss Roll

Strawberry Shortcake

Ondeh Ondeh Cake

Pandan Chiffon Cake

PETITE TREATS

Portuguese Egg Tart

Osmanthus Jelly • ‘Koi Fish’ Jelly

Kueh Bangkit • Pineapple Tart • Love Letter

ICE CREAM & SORBET

Orange • Pineapple • Chocolate • Vanilla

CHOCOLATE FOUNTAIN

Strawberries, Cookies, Marshmallows, Chocolate Wafers