



# Christmas Brunch

## TO START

### Seafood on Ice

Poached Boston Lobster, Alaskan King Crab Leg,  
Snow Crab Leg, Half Shell Scallop,  
Hard Shell Boiled Clam, Baby Crawfish,  
Black Mussels, Fresh Sea Prawn

#### CONDIMENTS

*Miso Ponzu Dip, Smoky Chilli Dip, Charred Tomatoes Dip,  
Thousand Island Dip, Barbecue Aioli, Pickled Aioli, Garlic Aioli,  
Lemon Wedge, Lime Wedge, Calamansi*

### Sashimi

Salmon, Tuna, Tako, Hotate,  
Hamachi, Red Snapper

### Sushi

Assortment of Nigiri, Maki

#### CONDIMENTS

*Chuka Kurage, Chuka Idako, Pickled Pink Ginger,  
Wasabi, Soy Sauce*

### Chirashi

Uni, Ikura

### Smoked Fish

Oakwood Smoked Salmon,  
Salmon Gravlax,  
Smoked Pepper Tuna

### Under the Heating Lamp

Selection of Tempura, Agemono

#### SIDES & CONDIMENTS

*Mocha Salt, Vanilla Aioli Dip, Tentsuyu Sauce*





## CHARCUTERIE

Whole Iberico Ham, Rosette Pur Porc,  
Mortadella, Turkey Ham, Beef Pastrami,  
Chorizo, Chicken Ham, Smoked Duck Breast

### CONDIMENTS

*Cornichons, Capers, Pickled Onion, Dijon Mustard, Honey Mustard*

## CRUDITÉS

Assortment of Sliced Raw Vegetables

### CONDIMENTS

*Apricot, Cinnamon Spices, Pine Nuts*

## BAKERY

Artisanal Bread

Christmas Fruit Loaf, Sourdough,  
Multigrain, Dark Rye, Green Olive Gruyere,  
Ciabatta, Focaccia, Baguette,  
Assorted Bread Rolls

### FRENCH ÉCHIRÉ BUTTER

On Focaccia

*Prosciutto Ham, Asparagus, Olives, Artichoke,  
Banana Shallots, Piquillo Pepper*

## SOUP OF THE DAY

Spiced Cinnamon Butternut Squash

*Apricot, Pine Nut, Crabmeat*

## SALADS

Town Caesar Salad in Parmesan Wheel

### LIVE STATION

*Fresh Sea Prawn, Roasted Chicken, Yakiniku Vegan Salmon,  
Romaine Lettuce, Quail Egg, Anchovy, Croutons,  
Grated Parmesan, Bacon Bits, Classic Caesar Dressing*

Compound Salads

Roasted Beef, Glass Noodles, Onion, Capsicum, Cucumber;  
Chicken Salad, Asian Marinade, Carrot, Lotus Roots, Edamame;  
Heirloom Tomato, Bocconcini, Cracked Pepper, Olive Oil, Basil

Classical German Potato Salad, Bacon;

Niçoise Salad; Panzanella Salad

Healthy Salad Bar

ASSORTMENT OF SALAD BASE, TOPPINGS &  
DRESSINGS





## FRESH POKE BOWL

LIVE STATION

BASE SELECTION

*Organic Brown Rice*

PROTEIN SELECTION

*Cured Hamachi, Spicy Marinated Tuna,  
Japanese Scallop Ceviche, Ginger Soy Salmon*

CONDIMENT SELECTION

*Avocado, Pickled Radish, Cucumber,  
Scallion, Edamame, Corn, Lime*

DRESSING SELECTION

*Ponzu Sesame, Passion Fruit Mango*

## BRUNCH SPECIAL

LIVE STATION

Savoury Croffle

*Roasted London Duck, Poached Egg*

CONDIMENTS

*Winter Truffle, Crispy Bacon Bits, Maple Hollandaise,  
Smoked Paprika*

## CARVING STATION

Roasted Whole Christmas Turkey

Pineapple Honey-glazed Christmas Ham

TRIMMINGS

*Chestnut Stuffing, Brussels Sprout with Bacon, Chargrilled Cajun Broccoli,  
Mashed Potato, Lyonnaise Potato, Roasted Maple Pumpkin,  
Herbs Gravy, Cranberry Sauce, Apple Sauce*

Baked Whole Sea Bass, Cajun

*Sour Mango with Heirloom Tomato Sauce*

Texas Rub Roasted Beef Prime Ribs

*Cracked Penja Pepper Jus, Horseradish, Mustard, Béarnaise Sauce*

## WESTERN HIGHLIGHTS

Braised Beef Cheek

*Roasted Root Vegetables, Herbs*

Seared Kurobuta Pork Belly

*Prune-Raisin Compôte, Hoisin Vanilla Sauce*

Pan-fried Salmon Fillet

*Banana Shallot Cream, Crispy Capers*

Chicken Cacciatore

*Red Bell Pepper, Tomato, Onion*





## CHINESE BARBECUE ROASTS

Pork Char Siew, Crispy Pork Belly, Chinese Sausage,  
Roasted Chicken, Poached Chicken

### SIDES & CONDIMENTS

*Fragrant Rice, Cucumber, Dark Soy Sauce, Chilli Sauce, Ginger Paste*

## PERANAKAN CORNER

Itek Tim

*Salted Vegetables & Duck Soup*

Ayam Buah Keluak

*Nyonya Chicken Curry, Black Nut*

Babi Pongteh

*Braised Pork, Fermented Soya Bean*

Nyonya Chap Chye

*Braised Vegetables, Glass Noodles, Black Fungus*

## INDIAN SPECIALS

Lamb Rogan Josh

Murgh Tikka Masala

### ACCOMPANIMENTS

*Biryani Rice, Naan, Mango Chutney, Papadum Basket*

## CHINESE DELIGHTS

Poached Prawns, Chinese Herbal Broth

Wok-fried Szechuan Mala Mud Crab

Baby Chinese Cabbage, Superior Stock, Goji Berries

Steamed Barramundi, Crispy Garlic, Superior Soy Sauce

Braised Ee Fu Noodles

Make-Your-Own Noodle Bowl

### NOODLES

*Yellow Noodles, Thick Rice Noodles, Kway Teow, Vermicelli*

### SOUP BASE

*Fish Broth, Prawn Broth, Laksa Gravy*

### TOPPINGS

*Sea Prawn, Green Mussels, Hard Shell Scallop, Hard Shell Clam,*

*Fish Cake, Quail Egg, Kangkong, Broccoli, Cabbage,*

*Beansprouts, Bok Choy*

### CONDIMENTS

*Sambal Chilli, Sliced Red Chilli, Pickled Green Chilli,*

*Scallions, Crispy Fried Shallots, Crispy Fried Garlic,*

*Crispy Pork Lard in Oil*





## CHEESEBOARD

Assortment of 12 French Cheeses

### CONDIMENTS

*Honeycomb, Grapes, Strawberries, Figs, Assorted Nuts,  
Assorted Dried Fruits, Assorted Jam, Crackers*

## SWEET INDULGENCES

### LIVE STATION

Toasted Fruit Panettone, Vanilla Ice Cream

### WARM

Brioche Bread & Butter Pudding, Vanilla Sauce  
Christmas Pudding, Brandy Sauce

### CHRISTMAS PÂTISSERIE

Christmas Yule Log  
Rose Lychee Raspberry Yule Log  
Christmas Rum Fruitcake  
Traditional Panettone  
Christmas Stollen  
Fullerton Heritage Chocolate Cake

### TARTS & FLAN

Orange Chestnut Crème Brûlée  
Eggnog Amaretto with Poached Pear  
Chocolate Raspberry Pot De Crème  
Old-fashioned Pecan Tart  
Chocolate Orange Caramel Tart  
Chocolate Baileys Tart  
Orange Chestnut Pot De Crème  
Brownie Fudge with Chantilly  
Nyonya Passion Trifle

### CONFECTIONERY

Assorted Christmas Cookies & Macarons  
Peppermint Bark Slabs  
Mince Pies  
Caramel Toffees  
Candy Canes

### LOCAL CLASSICS

Assorted Nyonya Kueh  
Durian Pengat  
Bubur Cha-Cha

### ICE CREAMS & SORBETS

Chestnut, Vanilla, Chocolate, Hazelnut, Raspberry

### RASPBERRY CHOCOLATE FOUNTAIN

Strawberries, Brownies, Marshmallows,  
Chocolate Wafers

### ASSORTMENT OF FRESH FRUITS

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

