



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, Yakiniiku 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.

