

AUSTRALIAN HARVEST

Dinner Buffet

Featuring Australian specials from Guest Chef Jun Lee,
Executive Sous Chef, The Fullerton Hotel Sydney

2 to 13 June 2026

Tuesday to Saturday | 6.30 p.m. to 10.00 p.m.

S\$98⁺⁺ per adult, **S\$49⁺⁺** per child (six to 11 years old)



With nearly 30 years of international culinary experience, Chef Jun Lee brings his distinctive interpretation of Modern Australian cuisine to this special showcase.

His creations reflect a multicultural palate, shaped by the finest local ingredients and refined with the precision and finesse of Japanese and Korean techniques.

Native Australian ingredients grace the menu, alongside pristine seafood and premium cuts. Each dish offers a bold, contemporary expression of Australia's rich culinary landscape.

Menu

FRESH SEAFOOD ON ICE

Boston Lobster | Snow Crab Leg | Sea Prawn

Half-Shell Scallop | Chilean Black Mussels | Sea Conch (Gong Gong)

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

JAPANESE COUNTER

SASHIMI

Salmon | Tuna | Octopus

SUSHI SELECTION

Pickled Ginger, Wasabi, Shoyu

WARM JAPANESE SNACKS

Crispy Fried Prawn Kakiage | Seafood Croquette

Sesame Yuzu Mayonnaise, Lime Bonito Chilli Mayonnaise

Truffle Ikura Chawanmushi

Shiitake Mushroom, Japanese Fishcake, Ikura

Chicken Curry Rice Bowl

Japanese Rice, Crispy Seaweed, Spring Onion

Cold Soba

Soba Dipping Sauce, Dried Wakame, Spring Onion, Inari Slices

HOUSE-CURED FISH

Cured Tuna with Bonito Yuzu Soy Elements | Salmon Gravlax

★ Signature Dishes by Chef Jun Lee

Menu is subject to change without prior notice.

CHARCUTERIE

Parma Ham | Beef Pastrami | Spicy Chorizo

Pork Salami | Mortadella di Bologna

Cornichons, Kalamata Olives, Green Olives, Silver Onions, Grain Mustard

EUROPEAN CHEESE ASSORTMENT

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

SOUP

Creamy Truffle Cauliflower Soup

Bacon Lardons

Herbal Black Chicken Soup

White Radish, Red Dates

BREAD COUNTER

Green Olive Gruyère | Walnut Cranberry | Sourdough
Multigrain | Dark Rye | Baguette | Assorted Bread Rolls

House-Made Focaccia

Semi-Dried Tomatoes, Black Olives, Garlic, Basil, Chilli Flakes

ANTIPASTI

Spiced Hummus with Paprika Dust | Charred Marinated Asparagus

Marinated Eggplant with Salsa Verde | Tarragon Mushrooms

Grilled Zucchini in Basil Olive Oil | Tomato Garlic Confit

Garlic Baba Ganoush | Warm Pita Bread | Extra Virgin Olive Oil

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SALADS

Warm Pumpkin & Feta Salad with Macadamia ★

Roasted Australian Pumpkin, Creamy Feta, Toasted Macadamias

Cauliflower Steak with Truffle Oil ★

Thick-Cut Cauliflower Steak, Premium Western Australian Black Truffle Oil

Citrus-Beet Composition with Vegemite, Whipped Goat Cheese

Roasted Beets, Citrus Vegemite Dressing, Goat Cheese, Kale Crisps

Prawn Cocktail Salad

Marie Rose Dressing, Celery, Baby Gem Lettuce, Dill, Cherry Tomato

Wild Mushroom & Chicken Salad

Charred Assorted Mushrooms, Cottage Cheese Crumble,
Wild Rocket Leaves, Toasted Walnuts

SALAD BAR

Salad Tossed in Parmesan Wheel

BASE

Yellow Frisée, Arugula, Kale, Baby Romaine Lettuce,
Romaine Lettuce, Coral Lettuce, Red Chicory

SUPPLEMENTS

Fresh Sea Prawn, Smoked Duck, Quail Egg,
Pumpkin, Baby Potato, Broccoli, Beetroot, Cherry Tomato, Cucumber,
Carrot, Capsicum, Red Onion, Daikon, Sweet Corn, Peas,
Artichoke, Piquillo Pepper, Kimchi, Anchovies,
Bacon Bits, Grated Parmesan, Croutons

HOUSE-MADE PICKLES

Plum, Chilli Pineapple, White Turnip, Radish, Jalapeño

GRAINS

Orzo with Pickled Sauerkraut, Charred Sweet Corn
Marinated Barley with Citrus Garbanzo, Marinated Peppers
Wild Rice with Pomegranate, Roasted Pumpkin, Rocket Leaves
Quinoa with Capers, Courgette Shavings

DRESSINGS

House-Made Plum Vinaigrette, House-Made Anchovy & Caper Dressing,
House-Made Mango Ranch, House-Made Sweet Chilli Vinaigrette,
Classic Caesar, Passion Fruit Citrus Mayonnaise, Honey Mustard,
Roasted Sesame, Italian Herbs, Peri-Peri

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LIVE STATIONS

Blue Swimmer Crab Fettuccine ★

Fresh fettuccine tossed to order with sweet Australian blue swimmer crab meat in a chilli-garlic oil base

À la Minute Salt & Pepper Calamari

Tender calamari flash-fried to order with a fragrant salt & pepper seasoning, dill pickle aioli

CARVING STATION

Roasted Black Angus Sirloin ★

Distinctive rub of roasted native wattleseed, tangy bush tomato relish, Australian Cabernet Sauvignon

8-Hour Slow-Roasted Lamb Shoulder ★

Macadamia & lemon myrtle blend, native Australian plum salt

SIDES

Duck Fat Roasted Potatoes ★

Classic Australian-style potatoes roasted in rich duck fat; crisp on the outside, fluffy on the inside

Sweet Potato Wedges ★

Served with the classic pairing of sour cream and sweet chilli sauce

Roasted Broccolini

Served with roasted garlic and bacon marmalade

Charred Baby Romaine

With toasted pine nuts, flat-leaf parsley, anchovy vinaigrette

CONDIMENTS

Pommery Mustard, Dijon Mustard, Horseradish, Fleur de Sel

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WESTERN

Barramundi with Finger Lime Butter ★

Iconic grilled Australian barramundi served with a luxurious butter sauce and citrus caviar

Nature's popping candy, the finger lime, or citrus caviar, is a highly prized citrus native to Australia. Popping in the mouth like caviar, its intensely bright, acidic flavour is often described as a mix of lime and grapefruit.

Crispy-Skin Snapper with Miso Glaze ★

Pan-seared snapper with a crispy skin, glazed with a savoury miso reduction

Honey & Macadamia-Glazed Chicken Thigh ★

Roasted chicken thigh coated in a sweet, crunchy glaze of Australian honey and crushed macadamias

Spiced Chicken Wings with Outback BBQ Sauce ★

Crispy wings tossed in a bold, smoky barbecue sauce inspired by the Australian Outback

Fisherman's Mussels with Fennel & White Wine

Fresh mussels simmered with fennel and garlic in a delicate white wine broth

Pan-Seared Lamb Rissole

Spiced minced lamb patty served with rich caramelised onion gravy

Roadhouse Buttered Pilaf

Savoury rice with spiced chorizo, roasted piquillo, oregano, flat-leaf parsley

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CHINESE ROAST CABINET

Crackling Pork Belly | Pork Char Siew | Roast Duck

Roast Chicken | Poached Chicken

SERVED WITH FRAGRANT CHICKEN RICE

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

ASIAN

Wok-Tossed Black Pepper Crayfish

Drunken Herbal Prawn with Goji Berries

Golden Wok-Fried Chicken in Tangy Lemon Sauce

Braised Tofu with Mixed Seasonal Vegetables

Braised Ee-Fu Noodles

Kueh Pie Tee with Prawn and House-Made Chilli Sauce

NOODLE COUNTER

CHOICE OF SOUP

Laksa Gravy, Prawn Broth

CHOICE OF NOODLES

Vermicelli, Thick Rice Noodles, Yellow Noodles, Kway Teow

TOPPINGS & CONDIMENTS

Sea Prawn, Clam, Lobster Ball, Fishcake,
Bean Curd Puff, Quail Egg, Beansprouts, Locally Farmed Vegetables,
Sambal Onions, Fried Shallots

INDIAN

Chicken Tikka Masala | Lamb Rogan Josh | Aloo Matar

SIDES & CONDIMENTS

Saffron Rice Pilaf | Papadum Basket | Mint Yoghurt

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Sweets

AUSTRALIAN CLASSICS

Wattleseed Pavlova ★

Wattleseed Meringue, Hazelnut Praline Crème Pâtissière, Poached Brown Pears

Australia's ancient superfood, wattleseed is a highly nutritious Australian bushfood harvested from Acacia trees. High in protein and dietary fibre, it is prized for its distinct aroma and notes of roasted coffee, hazelnut and chocolate.

Wild Honey Apricot Macadamia Tart ★

Roasted Salted Macadamias, Wild Honey Toffee, Apricot

Classic Chocolate & Cherry Lamington ★

Classic Vanilla Sponge, Cherry Jam, Dark Chocolate Cherry Glaze,
Vanilla Cream

À LA MINUTE

Eton Mess

Lemon Cake, Citrus Curd, Mixed Berries Compote, Whipped Yoghurt

SERVED WARM

Strawberry Rhubarb Crumble

Chocolate Pear Frangipane with Vanilla Sauce

WHOLE CAKES

Tim Tam Chocolate Cake

Earl Grey & Raspberry Cake

Strawberry Shortcake

Ondeh-Ondeh Cake

Coconut, Mango, Passion Fruit & Milk Chocolate Cake

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TARTS & FLANS

Lemon Meringue Tart

Chocolate Caramel Tart

Vanilla Crème Brûlée

MINI ENTREMETS & VERRINES

Morello Cherry & Chocolate

Lavender, Blueberry & Green Tea

Honey, Chamomile, Peach & Vanilla

Citrus Panna Cotta

Chocolate Mousse & Raspberry Fudge

Apple & Aloe Vera Jelly

PERANAKAN SWEETS

Durian Pengat | Assorted Nyonya Kueh

CONFECTIONERY

Pralines | Macarons | Cocoa Dragees

ICE CREAM & SORBET

Strawberry | Chocolate | Vanilla

Pineapple Sweet Chilli Sorbet

CHOCOLATE FOUNTAIN

Cookies, Marshmallows, Choux Puffs, Brownies, Waffle Biscuits

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