



# FESTIVE LUNCH BUFFET

10 November 2025 to 1 January 2026

Monday to Friday, 12.00 p.m. to 2.30 p.m.

Extended timing on Christmas Eve (24 December '25):

12.00 p.m. to 3.00 p.m.

68\* per adult, 34\* per child (six to 11 years of age),  
inclusive of free-flow select non-alcoholic beverages

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

## TO START

### SEAFOOD ON ICE

Poached Sea Prawn • Green-Lipped Mussel

Half-Shell Scallop • Hard-Shell Clam

*Pickled Aioli, Wasabi Aioli, Miso Aioli,  
Hot & Spicy Chilli Dip, Dijonnaise Sauce,  
Lemon Wedge*

### JAPANESE APPETISERS

Chuka Kurage • Chuka Hotate • Chuka Idako

### SASHIMI

Salmon • Tuna • Tako

*Pickled Pink Ginger, Wasabi, Shoyu*

### COLD SOBA STATION

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

### SMOKED FISH

Smoked Salmon • Smoked Tuna

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

# CHARCUTERIE & CHEESE

## CHARCUTERIE

Salami Milano • Chicken Ham

Beef Pastrami • Mortadella

*Dijon Mustard, Creamy Horseradish, Cornichons, Caper Berries*

## ASSORTMENT OF EUROPEAN CHEESES

*Fresh Grapes, Fresh Strawberries, Dried Fruits,  
Assorted Crackers and Nuts, Orange Marmalade, Berry Jam*

## BREAD COUNTER

Christmas Fruit Loaf

Focaccia • Multigrain

Sourdough • Dark Rye

Green Olive Gruyere • Baguette

Assorted Bread Rolls

## SOUP

### REGULAR MENU:

Potato & Leek Seafood Chowder

Cinnamon Pumpkin Chowder

Roasted Sweet Pumpkin & Carrot Soup

### CHRISTMAS EVE MENU:

Roasted Sweet Pumpkin & Carrot Soup



# SALAD

## Caesar Salad in Parmesan Wheel

*Baby Romaine Lettuce, Quail Egg, Crispy Bacon,  
Anchovy Fillet, Sea Prawn, Marinated Mussels,  
Classic Caesar Dressing, Croutons, Grated Parmesan*

## COMPOUND SALADS

### REGULAR MENU:

#### Potato Salad

French Bean, Celery, Kalamata Olives, Sundried Tomatoes, Orange Vinaigrette

#### Mixed Seafood Salad

Pickled Onions, Roasted Peppers, Cucumber Shavings, Orange Segments

#### Roasted Pumpkin Salad

Arugula, Feta Crumble, Candied Toasted Walnuts, Lemon Vinaigrette

#### Smoked Duck Breast

Radicchio, Charred Broccoli, Dried Cranberries, Aged Balsamic Dressing

### CHRISTMAS EVE MENU:

#### Smashed Potato Salad

Fried Crispy Capers, Caramelised Onion, Fresh Chives, Ranch Dressing

#### Roast Beef Salad

Pickled Onion Rings, Toasted Pine Nuts, Charred Broccoli Florets,  
Honey Mustard Dressing

#### Classic Waldorf Salad

Roasted Walnuts, Green Apples, Raisins, Cucumber Shavings

#### Tangy Prawn Salad

Vermicelli, Roasted Peanuts, Red Chilli, Coriander Leaves

## SALAD BAR

### BASE

Locally Farmed Lettuce (Oak, Coral, Crystal), Yellow Frisée, Arugula

### SUPPLEMENTS

Broccoli, Pumpkin, Baby Potato, Carrot, Cherry Tomato,  
Cucumber, Artichoke, Capsicums, Corn Kernel,  
Piquillo Peppers, Beetroot, Red Onion

### HOUSE-MADE PICKLES

Carrot, Onion, Cauliflower, Quail Egg, Radish,  
Celery, Green Chilli, Green Olives

### GRAINS

Orzo with Black Olives and Citrus Chimichurri  
Wild Rice with Roasted Pumpkin, Arugula and Pomegranate  
Marinated Barley with Citrus Chickpeas and Marinated Peppers

### DRESSINGS

Italian Herbs Vinaigrette, Spiced Sesame,  
Sweet Worcestershire Aioli, Creamy Balsamic,  
Mango Ranch, Thousand Island

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## LUNCH SPECIALS

REGULAR MENU - ONE DAILY, ON A ROTATING BASIS:

### Crispy Battered Fish

Tangy Fennel Salad, Pickled Dill Aioli

### Roasted Spring Chicken

Smoked Paprika Maple Glaze, Garlic Yoghurt Dip,  
Pickled Green Papaya Salad

### CHRISTMAS EVE MENU:

### Five-Spiced Duck Breast

Celeriac Remoulade, Crispy Rice Puffs, Cinnamon-Infused Mango Gel

### Roasted Spring Chicken

Smoked Paprika Maple Glaze, Garlic Yoghurt Dip,  
Pickled Green Papaya Salad

## FESTIVE ROASTS

CARVING STATIONS

### Roast Whole Christmas Turkey

## TRIMMINGS

REGULAR MENU:

Chestnut Stuffing

Charred Brussels Sprouts

Roasted Baby Potato with Rosemary & Garlic Confit

Roasted Sweet Pumpkin & Carrot

Roasted Cajun Broccoli

### CHRISTMAS EVE MENU:

Chestnut Stuffing

Charred Brussels Sprouts

Smashed Roasted Potatoes with Herb Butter

Roasted Root Vegetables with Rosemary & Garlic Confit

*Giblet Sauce, Cranberry Sauce, Red Wine Sauce, Barbecue Sauce,  
Grain Mustard, Dijon Mustard*



# WESTERN FARE

REGULAR MENU - ON A ROTATING BASIS:

## Pan-Seared Barramundi

Pickled Fennel, Basil & Pesto Emulsion

## Sous Vide Pork

Mustard Cream Sauce

## Baked Root Vegetables

Roasted Garlic & Rosemary

OR

## Baked Salmon Fillet

Crispy Leeks, Creamy Spinach Sauce

## Braised Beef Cheek

Roasted Mushroom Sauce, Glazed Carrots

## Roasted Root Vegetables

Roasted Garlic & Rosemary

## CHRISTMAS EVE MENU:

## Braised Beef Cheek

Crispy Fried Leeks, Creamy Mushroom Sauce

## Grilled Pork Sausage

Caramelised Onion Gravy

## Oven-Baked Barramundi Fillet

Braised White Bean Stew

## Black Mussels

Spicy Tangy Broth, Kaffir Lime

# INDIAN SPECIALS

REGULAR MENU:

Chicken Vindaloo • Fish Tikka Masala

Dal Makhani • Saffron Basmati Rice

*Papadum • Mango Chutney • Pachranga Pickle*

## CHRISTMAS EVE MENU:

Butter Chicken Masala • Dal Makhani

Fragrant Pilau Rice

*Papadum • Mango Chutney • Pachranga Pickle*

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# ASIAN DELIGHTS

REGULAR MENU - ON A ROTATING BASIS:

Stir-Fried Hard Shell Clams,  
Nyonya-style Fermented Bean Sauce

Braised Pork Belly  
Honey, Ginger, Garlic Soy Sauce

Barramundi  
Lemongrass, Coconut Broth

Impossible Meat Mapo Tofu

X.O. Shrimp Fried Rice

OR

Steamed Barramundi  
Superior Sauce, Fragrant Onion Oil

Kung Pao Chicken with Fried Cashew Nuts

Wok-fried Black Pepper Beef with Oyster Mushroom

Sweet & Sour Prawn with Capsicum Trio, Onions

Spicy Nasi Goreng Ikan Bilis

CHRISTMAS EVE MENU:

Braised Pork Belly  
Chinese Five Spice

Braised Chicken  
Sesame Oil

Barramundi  
Lemongrass, Coconut Broth

Wok-Fried Nai Bai  
Goji Berries, Mushroom

Braised Ee Fu Noodles with Mushrooms  
and Pea Sprouts

CHOICE OF SOUP BASE  
Laksa Broth, Prawn Broth

CONDIMENTS  
Sambal Onion, Fried Shallots



# PERANAKAN CORNER

REGULAR MENU - ON A ROTATING BASIS:

Itek Tim *Salted Vegetable & Duck Soup*

O' Teng *Nyonya Chicken & Potato Soup*

Ayam Masak Merah  
*Chicken in Spicy Tomato Gravy*

Ayam Buah Keluak  
*Nyonya Chicken & Black Nut Curry*

Beef Rendang  
*Beef in Spicy Coconut Gravy*

Ikan Pari Assam Pedas  
*Stingray in Spicy & Tangy Tamarind Sauce*

Ikan Masak Lemak  
*Fish in Spiced Coconut Milk Gravy*

Nyonya Chap Chye  
*Braised Vegetables, Glass Noodles, Black Fungus*

## CHRISTMAS EVE MENU:

O' Teng  
*Nyonya Chicken & Potato Soup*

Ayam Buah Keluak  
*Nyonya Chicken & Black Nut Curry*

Kueh Pie Tee  
*Prawn, House-Made Chilli Sauce, Coriander*

Ikan Pari Assam Pedas  
*Stingray, Spiced & Tangy Tamarind Sauce*

Nyonya Chap Chye  
*Braised Vegetables, Glass Noodles, Black Fungus*

# MAKE-YOUR-OWN NOODLE BOWL

LIVE STATION

CHOICE OF NOODLES: Thick Rice Vermicelli, Thin Rice Vermicelli,  
Yellow Noodles, Kway Teow

CHOICE OF TOPPINGS: Sea Prawn, Hard Shell Clam, Fish Cake,  
Quail Egg, Beansprouts, Cabbage

CHOICE OF LOCALLY FARMED VEGETABLES:  
Xiao Bai Cai, Dou Miao, Nai Bai

CHOICE OF SOUP BASE: Laksa Broth, Prawn Broth

CONDIMENTS: Sambal Onion, Fried Shallots

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# SWEET INDULGENCES

## À LA MINUTE

Cassis Mont Blanc

Cassis Gel, Vanilla Espuma, Candied Chestnut,  
Yoghurt Meringue, Speculoos Biscuit

## THE FULLERTON'S SIGNATURE CHRISTMAS TREATS

Rum Fruitcake • Traditional Stollen • Assortment of Yule Logs

### CHRISTMAS EVE SPECIAL:

Panettone

## WARM DESSERTS

Christmas Pudding with Brandy Sauce

Brioche Bread & Butter Pudding with Vanilla Sauce

## WHOLE CAKES

Ivory Chocolate Cheesecake • Ondeh Ondeh Cake

Earl Grey Raspberry • White Truffle Peanut Mousse

### CHRISTMAS EVE SPECIALS:

White Snow Forest • Raspberry Symphony

Peranakan Twist • Hazelnut Praline Crunch

Strawberry Shortcake • Blueberry Yuzu Vanilla

Banana Walnut Nutella Pound Cake

Strawberry Lemon Pound Cake

## TARTS & FLANS

Maple Pecan Chocolate Tart • Mont Blanc Cassis Tart

Gingerbread Spice Crème Brûlée

### CHRISTMAS EVE SPECIALS:

Salted Caramel Chocolate Tart

Pear Almond Frangipane Tart

Mixed Berries Clafoutis Tart

Calamansi Almond Meringue Vanilla Tart

Galette des Rois

Pandan Coconut Pot de Crème



## PETITE TREATS & SHOOTERS

Ivory Pistachio Mascarpone • Strawberry Lavender Vanilla

Apple Tatin Caramel Mousse • Nyonya Passion Trifle

Morello Chocolate Chantilly • Chocolate Peppermint

### CHRISTMAS EVE SPECIALS:

Mango Passion Coconut Milk Chocolate

Raspberry Lychee Bandung

Chocolate Almond Moelleux Manjari

Chocolate Raspberry • Mulled Wine Poached Pear

Mango Pineapple Vanilla Panna Cotta

Assorted Choux Puffs

## PERANAKAN TREATS

Durian Pengat Shooter • Assorted Nyonya Kueh

### CHRISTMAS EVE SPECIAL:

Chiffon Cake

## CONFECTIONARY

Christmas Cookies • Christmas Macarons

Candy Canes • Caramel Toffees • Peppermint Bark Slabs

## ICE CREAM

Hazelnut • Chestnut • Chocolate • Vanilla • Raspberry

## CHOCOLATE FOUNTAIN

*Gingerbread Cookie, Vanilla Choux, Brownie, Chocolate Wafer, Marshmallow, Strawberry*