










SALADS & STARTERS

HEIRLOOM TOMATOES & BURRATA    26
Marinated olives, capers, house-made macadamia & local basil pesto, smoked Maldon salt, organic avocado oil

CAESAR SALAD   28
Romaine lettuce, poached prawns, hard-boiled local egg, local cherry tomato, artichokes, croutons, anchovies, grated parmesan, classic Caesar dressing, roasted pecan nut, cracked pepper, extra virgin olive oil

CHICKEN POMELO SALAD   25
House-made chilli dressing, cilantro, crispy shallots & garlic, roasted peanuts, toasted dried shrimp, local lime & mint

WOK-FRIED KING PRAWNS   25
Thai green mango salad, tangy plum sauce, crushed peanut, coriander

SINGAPORE SATAY – Choice: Chicken or Beef   21
Ketupat, cucumber, onion, pineapple purée, spicy peanut sauce

VEGAN CRAB-LESS CAKE   20
Sour plum & mango dip



MUSHROOM VELOUTÉ    20
Black truffle, assorted local mushrooms, porcini mushroom powder, croutons




MULLIGATAWNY SOUP  20
Chicken, cilantro, mustard oil



PASTA




CHOICE: SPAGHETTI, LINGUINE, TAGLIATELLE, PENNE

BLACK TRUFFLE MUSHROOM CREAM    30
Assorted local mushrooms, sous vide cage-free egg, fresh local parsley


BEEF BOLOGNESE   30
Slow-cooked beef ragout, tomato sauce, fresh local parsley




BASIL POMODORO    24
Local cherry tomato sauce, grated parmesan, fresh local basil & parsley



ARRABIATA VONGOLE   30
Clams, white wine, local cherry tomato sauce, onion, garlic, chilli, fresh local parsley

SPINACH BACON CREAM    26
Sous vide cage-free egg, bacon, local baby spinach, onion, garlic, grated parmesan, fresh local parsley

LOCAL FAVOURITES




HAINANESE CHICKEN RICE – Choice: Chicken Breast or Drumstick  28
Slow-poached chicken, fragrant rice, clear chicken broth, local greens, classic condiments




TOWN SIGNATURE SINGAPORE LAKSA    30
King prawns, fishcake, local quail egg, thick rice vermicelli, beansprouts, bean curd puff, spicy aromatic coconut broth, local laksa leaves & lemongrass




LOBSTER NASI LEMAK   50
Wok-tossed bamboo lobster, sambal onion, hard-boiled local egg, cucumber, fried anchovies, peanuts, emping crackers, achar, fragrant coconut rice


SEAFOOD CHAR KWAY TEOW    32
Wok-fried flat rice noodles, yellow noodles, king prawns, scallops, squid, fishcake, Chinese sausage, local egg, beansprouts, Chinese chives, local calamansi, Chef's soy sauce blend



KING PRAWN HOKKIEN MEE    34
Rice vermicelli & yellow noodles braised in flavourful pork broth, king prawns, squid, pork belly, fishcake, local egg Chinese chives, beansprouts, local calamansi, crispy pork lard



BAK KUT TEH    37
Fragrant peppery pork rib broth, jasmine rice, braised peanuts, crispy dough fritter

TOWN BAK CHOR MEE    32
Meatballs, minced pork, pork liver, braised mushrooms, flat egg noodles, local lettuce, crispy sole fish, crispy pork lard, chilli



WANTON NOODLES    28
Shrimp dumplings, roasted pork char siew, local greens, egg noodles

HOR FUN – Choice: Seafood Medley or Beef  33
Local greens, light local egg gravy, wok-fried flat rice noodles

SEAFOOD MEE GORENG   32
Stir-fried yellow noodles, king prawns, scallops, squid, fishcake, beansprouts, bean curd, house-made spicy sauce, local egg

WAGYU BEEF RENDANG   38
Slow-cooked wagyu beef in aromatic traditional coconut gravy, jasmine rice, crackers

NASI GORENG KAMPUNG   30
Indonesian-style fried rice, chicken satay, fried chicken, fried local egg, local greens, chilli paste, fried anchovies, emping crackers, achar

VEGETARIAN MAPO TOFU   28
Impossible meat, silken tofu, local greens, fermented broad bean paste, plant-based chicken, jasmine rice

CLASSIC INDIAN

SERVED WITH NAAN, MANGO CHUTNEY AND BIRYANI RICE

GOSHT ROGAN JOSH   33
Tender mutton cooked with traditional spices

MURGH TIKKA MASALA   30
Boneless chicken thigh, rich cashew & tomato gravy

DAL TADKA    26
Yellow lentil curry, cumin, garlic, green chilli

WESTERN CLASSICS

SERVED WITH YOUR CHOICE OF SIDE DISH AND SAUCE

PREMIUM BLACK ANGUS RIBEYE STEAK 330 g 52

NORWEGIAN SALMON STEAK 250 g 42

LOCAL BARRAMUNDI FILLET 200 g 38

Choice of one sauce:

Green peppercorn   Black truffle mushroom  
Banana shallot cream   Smoky hot & spicy  

Choice of one side:




Truffle mashed potato   Cajun fries  
Grilled broccoli   Local mixed lettuce  




6 per additional side



BEER-BATTERED FISH & CHIPS   34
Deep-fried halibut fillet, tartar sauce, lemon wedge, malt vinegar




BURGERS & SANDWICHES

SERVED WITH LOCAL SALAD GREENS AND CAJUN FRIES

TOWN GRILLED ANGUS BEEF BURGER    40
200g patty seasoned with house-made cajun spices, bacon, fried local egg, truffle nacho cheese, local lettuce, local tomato, onion marmalade, house-made nori bun

IMPOSSIBLE BURGER    36
200g plant-based patty, smoky eggplant purée, local lettuce, local tomato, smoky barbecue aioli, house-made charcoal bun

PULLED BEEF SANDWICH   32
Slow-cooked beef with caramelised onion & mushrooms, Asiago cheese, green mango slaw, gherkins

CLUB SANDWICH    28
Smoked turkey ham, bacon, local egg omelette, local lettuce, local tomato, toasted white bread, mustard mayonnaise

DESSERTS

FULLERTON SIGNATURE CHOCOLATE CAKE    18
Rich chocolate ganache & chiffon, mixed berries

LOCAL KOPI TIRAMISU    16
Mascarpone crème, ladyfingers, kueh lapis crunch, cacao powder

PANDAN CRÈME BRÛLÉE   16
Local pandan, coconut biscuit, mango passion

RASPBERRY LYCHEE BANDUNG    18
Raspberry chiffon, lychee mousse, bandung jelly, local vanilla chantilly cream

 VEGETARIAN  CONTAINS GLUTEN  CONTAINS DAIRY
 CONTAINS NUTS  CONTAINS PORK