



FUEL UP

Sunday Brunch

TO START

SEAFOOD ON ICE

Boston Lobster • Alaskan King Crab Leg
Snow Crab Leg • Tiger Prawn • Baby Crawfish
Half Shell Scallop • Hard Shell Clam

CONDIMENTS

*Smoky Chilli, Horseradish, Sweet & Sour Mango, Dijonnaise,
Lime Aioli, Pickled Aioli, Garlic Aioli, Lemon Wedge, Lime Wedge*

SASHIMI

Salmon • Tuna • Tai • Tako • Hamachi

ASSORTMENT OF SUSHI

Crispy MSC-certified Soft Shell Crab Roll
Japanese Mayonnaise, Togarashi Spices

JAPANESE APPETISERS

Chuka Hotate, Chuka Idako

SOBA STATION

*Toasted Sakura Ebi, Wakame, Takuan, Furikake,
Scallions, Fragrant Soy Sauce*

UNDER THE HEATING LAMP

Ebi Tempura • Tori Karaage

CONDIMENTS

Sriracha Furikake Mayonnaise, Black Truffle Mayonnaise

HOUSE-CURED FISH

Smoked Salmon • Salmon Gravlax

CHARCUTERIE & CHEESE

ASSORTMENT OF EUROPEAN CHEESES

CONDIMENTS

*Fresh Cantaloupe, Grapes, Strawberries, Cherries,
Honeycomb, Quince Paste, Grissini,
Assorted Crackers, Nuts, Dried Fruit & Jams*

CHARCUTERIE

Whole Jamón Ibérico • Rosette Pur Porc
Bresaola • Beef Pepperoni • Mortadella
Pastrami • Chorizo

CONDIMENTS

*Horseradish, Dijon Mustard,
Marinated Taggiasca Olives, Cornichons,
Pickled Pearl Onions*

BREAD COUNTER

Sourdough • Ciabatta • Focaccia • Multigrain
Dark Rye • Sesame • Walnut Cranberry
Baguette • Green Olive Gruyere
Assorted Bread Rolls

SOUP OF THE DAY

Minestrone with Salmon Broth

Fish Maw, Abalone & Crabmeat

SALAD

Caesar Salad in Parmesan Wheel

BASE

Baby Romaine Lettuce

TOPPINGS

Smoked Chicken, Smoked Duck, Smoked Mackerel,
MSC-certified Sea Prawn, MSC-certified Anchovy Fillet,
Marinated Mussel, Local Quail Egg, Bacon Bits,
Croutons, Grated Parmesan

CLASSIC CAESAR DRESSING

COMPOUND SALADS

Seared Tuna Tataki, Greek-style Vegetable Chunks,
Mustard Dressing

Shredded Sakura Chicken Breast, Pomelo Chunks,
Cucumber, Coriander, Tangy Dressing

Grilled Octopus, Baby Potato, Parsley,
Lemon Vinaigrette

Creamy Truffle Orecchiette Pasta, Chicken Ham,
Chives

Duck Breast, Arugula, Orange, Balsamic Vinaigrette

Thai-style Beef Salad

SALAD BAR

BASE

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

SUPPLEMENTS

Roasted Pumpkin, Julienned Carrot, Pickled Radish,
Baby Potato, Steamed Broccoli, Beetroot,
Cherry Tomato, Sweet Corn Kernel, Sliced Onion, Chickpea,
Cucumber, Capsicum, Olives, Gherkin, Kimchi,
Feta Cheese, Artichoke, Piquillo Pepper

DRESSINGS

Creamy Balsamic, Wasabi Yuzu, Roasted Sesame, Honey Mustard,
Lemon Vinaigrette, Italian Herb Vinaigrette, Thousand Island,
Assorted Artisanal Vinegar and Oil

BRUNCH SPECIALS

LIVE STATIONS

CAGE-FREE EGG STATION

63°C Sous Vide Egg

*Sea Urchin Salsa, Oscietra Caviar,
Dashi Ponzu Broth*

Scrambled Eggs

Shaved Black Truffle, Alaskan King Crab Meat

Sunny Side Up

Salmon Ikura, French Toast, Dried Herbs

Hokkaido Scallop Ceviche

*Heirloom Tomatoes, Burrata Espuma, Marinated Olives,
Cracked Pepper*

MSC-certified Soft Shell Crab

*Savoury Herbed French Toast,
Local Organic Kale, Local Kaffir Lime,
Creamy Kimchi Tartar Sauce, Balsamic Vinaigrette,
Freshly Grated Parmigiana, Ikura Roe*

Town's Signature Laksa with Boston Lobster

*Half Boston Lobster, Local Quail Egg,
Fish Cake, Beancurd Puff, Beansprouts*

CHINESE ROAST CABINET

Crackling Pork Belly • Suckling Pig

Pork Char Siew • Roasted Duck

CONDIMENTS

*Dark Soy Sauce, Fragrant Ginger Paste,
Chilli Sauce, Hoisin Sauce, Dijon Mustard*

BUTCHER'S BLOCK

Roasted Whole Baby Lamb

Creamy Yoghurt, Coriander and Masala Spice Rub

Peri-Peri Spice Rub Beef Prime Ribs

Green Peppercorn Jus, Horseradish, Mustard, Béarnaise Sauce

Whole Baked Norwegian Salmon

Pomelo, Pico de Gallo

SIDES

Roasted Maple Butternut Pumpkin

Vegetable Ratatouille

Truffled Potato Mousseline

Grilled Broccoli with Garlic & MSC-certified Anchovies

OUTDOOR BARBECUE

Grilled Szechuan Chilli Squid Skewers

Asian Chimichurri Angus Beef Ribeye Steak

Thai Herbed Boneless Chicken Leg

Mauritian Spice Rub Salmon Fillet

Cajun Lamb Cutlet

HOT DISHES

Duck Confit Parmentier

Potato Gnocchi with Pumpkin Gratin

Acqua Pazza Local Barramundi

Chicken alla Cacciatora

Braised Lamb Shank Osso Buco

Pork Sausage with Smoky Barbecue Peperonata

ASIAN DELIGHTS

Pan-fried Chilli Crab Gyoza

Fragrant Soy Sauce, Sichuan Pepper Oil Vinaigrette

Nonya Beef Rendang

Braised Pork Trotter

Toasted Black Pepper

Stir-fried Clams

Spicy Kam Heong Sauce

Steamed Local Barramundi

Preserved Radish

INDIAN SPECIALS

Lamb Rogan Josh

Chicken Tikka Masala

Local Barramundi Masala Curry

MSC-certified Sea Prawn Curry

ACCOMPANIMENTS

Naan Bread, Biryani Rice, Papadum,
Mango Chutney, Pachranga Pickles

SWEET INDULGENCES

LIVE STATION

Fluffy Pancakes with Durian Filling

Gula Melaka, Red Bean, Salted Corn Flakes, Sweet Corn Flakes

CAKES & TARTS

Pandan, Gula Melaka, Mango Passion Pineapple,
Smoked Toffee, Coconut Lime

Citrus Sponge, Yuzu Crèmeux, Jasmine Tea Mousse,
Grapefruit Jelly, Yuzu Ganache

Coconut Almond Dacquoise, Mango Passion Crèmeux,
Milk Chocolate Mousse

Raspberry Inspiration Crème, Vanilla Opalys Namelaka,
Pressed Almond Sable

Lemon Financier, Rose Crème Brûlée,
Flamingo Tea Crèmeux, Blood Orange Mousse

Chocolate Mousse, Chocolate Chiffon,
Hazelnut Praline Feuilletine, Toasted Macadamia Nuts

Blueberry Cheesecake

Peach Frangipane Chocolate Tart

Almond Pineapple Ivory

Fullerton Signature Chocolate Cake

WARM

Chocolate Almond Pudding

Sliced Peach Bread & Butter Pudding

SHOOTERS

Vanilla Panna Cotta • Pineapple Coconut
Jivara Coffee Noisette • Rose Vanilla Framboesia

CONFECTIONERY

Milk Chocolate Almonds • Dark Chocolate Hazelnuts
Macarons • Colourful Pralines • Biscotti

ICE CREAMS & SORBETS

Vanilla • Chocolate • Pistachio
Raspberry Sorbet

HAZELNUT CHOCOLATE FOUNTAIN

Strawberries, Marshmallows, Vanilla Puffs, Cookies, Biscotti

ASSORTMENT OF FRESH FRUITS