



EASTER SUNDAY BRUNCH

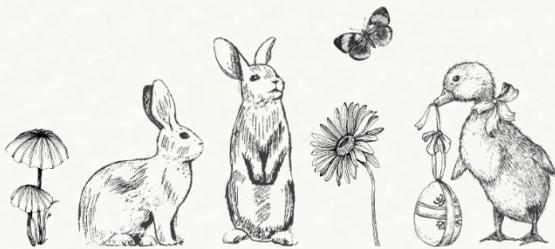
5 April 2026, 12.30 p.m. to 3.30 p.m.

With access to the Easter Carnival at the Hotel's East Garden

148* per adult, 74* per child (six to 11 years old),
inclusive of free-flow chilled juices, coffee, and tea

228* per adult, inclusive of free-flow champagne, house wine,
Tiger Draught, Bloody Mary, Gin & Tonic, and Negroni

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



TO START

POACHED SEAFOOD ON ICE

Boston Lobster • Alaskan King Crab Leg

Snow Crab Leg • Sea Prawn • Half-Shell Scallop

Green-Lipped Mussel • Babylon Snail

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

SASHIMI

Salmon • Tuna • Octopus • Yellowtail

SUSHI AND JAPANESE APPETISERS

California Maki • Spicy Tuna Maki • Ebi Maki

Chuka Hotate • Chuka Wakame • Chuka Idako

HOT JAPANESE SNACKS

Squid Takoyaki • Prawn & Vegetable Kakiage

Okonomiyaki Sauce, Mentaiko Mayonnaise

COLD SOBA

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

HOUSE-CURED FISH

Whole Smoked Salmon

Ikura, Tobiko, Cucumber 'Scales'

Oakwood-Smoked Salmon • Salmon Gravlax

CHARCUTERIE

Whole Prosciutto on Stand • Beef Pastrami • Mortadella

Salami Milano • Spicy Chorizo

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

EUROPEAN CHEESE ASSORTMENT

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

SOUP

Leek & Potato Velouté with Smoked Bacon Lardons

Asian Hot & Sour Pepper Soup

BREAD COUNTER

Green Olive Gruyere • 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

Marinated Eggplant with Salsa Verde

Tarragon-Marinaded Mushrooms

Grilled Zucchini in Basil Olive Oil

Charred Marinated Asparagus

Tomato Garlic Confit

Garlic Baba Ganoush

Warm Pita Bread • Extra Virgin Olive Oil

SALAD

COMPOUND SALADS

Roasted Beet, Citrus & Whipped Goat Cheese Salad

Kale, Citrus Vinaigrette

Smoked Duck & Citrus Salad

Radicchio, Toasted Walnuts, Pomegranate, Sherry Vinaigrette

Yakiniku Beef Salad

Roasted Pimentos, Crispy Nori, Toasted Sesame, Pea Sprouts,
Crispy Garlic Chilli Dressing

Baby Potato & Egg Salad

Whipped Avocado, Smoked Black Forest Ham, Crispy Shallots,
Mustard Mayonnaise

Crab & Prawn Cocktail Salad

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

Classic Cold Slaw

Plump Golden Raisins, Grated Carrot and Purple Cabbage, Grain Mustard

SALAD BAR

BASE

Yellow Frisée, Arugula, Locally Farmed Lettuce

Romaine Lettuce, Coral Lettuce, Radicchio

SUPPLEMENTS

Persian Spice Gambas, Mussel Escabeche, Smoked Chicken

Quail Egg, Roasted Maple Pumpkin, Baby Potato, Broccoli

Beetroot, Cherry Tomato, Cucumber, Carrot

Capsicum, Red Onion, Artichoke, Piquillo Pepper, Sweet Corn

Anchovy, Bacon Bits, Grated Parmesan, Croutons

GRAINS

Orzo with Black Olives, Citrus Chimichurri

Marinated Barley with Citrus Garbanzo, Marinated Peppers

Wild Rice with Pomegranate, Roasted Pumpkin, Rocket Leaves

Quinoa with Pimentos, Caper Berries, Mint Vinaigrette

DRESSINGS

House-Made Anchovy & Caper Dressing

House-Made Sweet Chilli Vinaigrette

House-Made Plum Vinaigrette

House-Made Mango Ranch

Mandarin Orange Mayonnaise

Creamy Balsamic, Thousand Island

Honey Mustard, Roasted Sesame

LIVE STATIONS

White Asparagus Truffle Royale Tart

Wild Mushroom Medley, Potato Truffle Mousseline,
Porcini Dust, Grated Cured Egg, Chervil

Risotto alla Milanese with Foie Gras, Au Jus

Saffron, Shaved Parmesan, Sunchoke, Pickled Vanilla Shallots

CARVING STATION

Beef Wellington

Mushroom Duxelles, Parma Ham, Buttered Puff Pastry, Crêpes

Crispy Porchetta

Sage Stuffing, Herb Chimichurri, Fennel, Garlic

Whole Baked Salmon

Lemon-Herb Infusion, Herb & Citrus Marinade

SIDES

Roasted Red Potatoes with Fresh Rosemary

Charred Creamed Corn with Bacon and Dill

Spicy Honey-Glazed Baby Carrots

Charred Broccoli Florets

WESTERN DELIGHTS

Slow-Braised Wagyu Beef Cheek

Coffee Vanilla Bean, Charred Shallots, Aged Balsamic Demi-Glace,
Fresh Rosemary

Lamb Bourguignon with Peruvian Aji Spices

Slow-Braised Lamb, Spiced Tomato Sauce, Toasted Coriander Seeds,
Fresh Herbs

Oven-Baked Sea Bass with Olive & Tomato Provençal

Herb & Caper Gremolata, Shaved Fennel

Spatchcocked Roast Chicken

Lemon & Thyme Marinade, Sage Cream, Grain Mustard

Golden Crusted Seafood 'Pub' Pie

Cod, Salmon, Prawn, Squid, Charred Leeks, Buttery Mash

CHINESE ROAST CABINET

Roast Suckling Pig • Pork Char Siew

Roast Chicken • Poached Chicken

Fragrant Chicken Rice

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

ASIAN FLAVOURS

Wok-Fried Beef Fillet

Broccoli, Oyster Mushroom

Salted Egg Prawn

Curry Leaves, Chilli

Ayam Masak Merah

Braised Chicken in Spicy Tomato Sauce

Sichuan Braised Eggplant

Smoky Bacon, Scallion

Braised Tofu and Mushroom

Egg Drop Garlic Sauce

Nasi Goreng Kampung

Wok-Fried Rice with Spicy Shrimp and Chilli

Wok-Fried Black Pepper Udon

NOODLE COUNTER

Town's Premium Crustacean Laksa

Bamboo Lobster, Clam, Lobster Ball, Fish Cake,
Bean Curd Puff, Quail Egg, Beansprouts,
Rich Coconut Gravy

Prawn Broth Noodles

Bamboo Lobster, Prawn, Clam, Beansprouts,
Yellow Noodles, Vermicelli

CONDIMENTS

*Sambal Chilli, Cut Red Chilli, Crispy Fried Shallot and Garlic,
Crispy Pork Lard, Scallions, Dehydrated Laksa Leaf*

FROM THE CHARCOAL GRILL

AL FRESCO BARBECUE STATION

Szechuan Mala Beef Flank

Gochujang-Glazed Pork Rib

Spring Chicken à la Chilli Oelek

Pork Sausage

INDIAN CLASSICS

Methi Chicken Masala

Fish Tikka Masala

Mutton Keema

Tomato Herb Rice

Naan • Chapati • Papadum Basket

Mango Chutney, Cucumber Raita

Sweet

INDULGENCES

À LA MINUTE

Easter Exuberance

Honeycomb Yoghurt, Passionfruit Curd, Mango Cubes,
Calamansi Honey Sago, Raspberry Sorbet

SERVED WARM

Bread & Butter Almond Apricot Pudding

Chocolate Pudding with Raspberries

Mixed Berry Clafoutis

TARTS & FLANS

Coconut & Calamansi Meringue Tart

French Vanilla Custard Tart

Crème Caramel

Crème Brûlée

WHOLE CAKES

The Fullerton Heritage Chocolate Cake
Coconut Passionfruit Milk Chocolate Cake
Pistachio Mascarpone Almond Cake
Strawberry Vanilla Cheesecake
Peanut Brownie Mousse Cake
Earl Grey Chocolate Cake
Strawberry Shortcake
Jasmine Yuzu Cake

MINI ENTREMETS

Tangerine

Earl Grey Tea Mousse, Guanaja 70% Dark Chocolate, Tangerine, Moist Chocolate Sponge

Chamomile Thyme

Honey Chamomile Mousse, Orange-Peach-Thyme Compôte, Vanilla Chiffon

Lavender Rosemary

Earl Grey Lavender Mousse, Smoked Rosemary Blueberry Confit, Green Tea Sponge

Ju-Pu

Chrysanthemum & Pu-Er Tea Mousse, Almond Joconde

DESSERT SHOOTERS

Pineapple & Coconut • Framboise & Grapefruit
Rose Vanilla & Framboise • Chocolate & Caramel Brownie

PERANAKAN CLASSICS

Durian Pengat • Assorted Nyonya Kueh & Chiffon Cakes

CONFECTIONARY

Hot Cross Pralines • Mini Chocolate Eggs • Mr. Egg Lollipops
Milk Chocolate Almonds • Sea Salt Caramel Almonds
Dark Chocolate Hazelnuts • Macarons

ICE CREAM & SORBET

Strawberry • Chocolate • Vanilla
Raspberry • Mango

CHOCOLATE FOUNTAIN

Cookies, Marshmallows, Choux Puffs, Financiers, Fresh Strawberries