



SUNDAY Brunch

Each dish is carefully prepared by our chefs upon order. Enjoy!

S\$173* per adult

with free flow of house wine, Tiger Crystal, Champagne, Bloody Mary, Gin & Tonic and Negroni

S\$120* per adult; S\$60* per child^

with free flow of chilled juices and soft drinks

STARTERS

Chilled Seafood Delight

Half Maine Lobster, Tiger Prawns, Half-Shell Scallops, Snow Crab Legs, Venus Clams

Butcher Block Charcuterie

Parma Ham, Duck Rillettes, Saucisson, Bresaola with freshly baked olive & rosemary focaccia, French baguette

OMAKASE MAKIMONO

Selection of Chef's Specials Maki Roll & Sushi

Kappa Maki, Spicy Tempura Ebi Roll, California Maki

Sushi & Sashimi Platter

Salmon, Yellow Fin Tuna, Wasabi, Ginger, White Radish

Assorted Vegetables Tempura

FARM TO TABLE

Classic Caesar Salad

Baby Romaine, Housemade Dressing, Anchovies, Parmesan, Bacon

Green Power

Wilted Baby Spinach, Granny Smith Apples, Avocado, Semi-Dried Tomatoes, Aged Balsamic

EGG STATION

Organic Eggs as You Like: Omelette, Fried or Scrambled with choice of sides: mini rösti, crispy bacon, chicken chipolata

ASIAN DELIGHTS

Dim Sum Selection

Steamed Crystal Prawn Dumplings, Chicken Siew Mai, Hong Kong-Style Char Siew Pau

Traditional Malay-Style Grilled Chicken & Beef Satays

Ketupat, Chunky Peanut Sauce

From The Tureen

Forest Mushroom Soup, White Truffle Scent

BBQ Hong Kong Roasts

Five-Spice Roasted Duck, Crispy Crackling Pork Belly, Honey-Glazed Char Siew

Chicken Rice

Town Signature Tender-Poached Chicken Rice with Housemade Chilli, Ginger

NOODLES

Lan Zhou Hand-Pulled La Mian Noodles

Tender-Braised Wagyu Beef Cheek, Szechuan Chilli, Scallion Oil

Laksa

Silky Rice Noodles, Tiger Prawns, Spicy Coconut Broth

FLAVOURS OF INDIA

Tandoori Chicken

Cucumber Raita, Bhindi Do Pyaza, Lady Fingers with Tomato Onion Masala

Tandoori King Prawn

White Spiced, Yoghurt Marinade Kadai Paneer

ITALIAN CORNER

Choice of Penne or Spaghetti

Bolognaise

Tomato, Minced Beef, Parmesan

Vongole

White Wine Fresh Clams, Chilli

Napolitana

Cherry Tomato Sauce, Fresh Basil

WOOD FIRED PIZZA

Spicy Pepperoni Pizza

Classic Margherita Pizza

WESTERN CLASSICS

- COOKED TO ORDER -

From the Grill

Grilled Angus Striploin

Mousseline Potato, Smoked Mustard, Au Jus

Garlic Studded Lamb Leg,

Slow-Roasted Rosemary, Balsamic Jus, Mint Jelly

Grilled Seabass

Piperade, Lemon, Thyme, Shellfish Emulsion

SIDES

Potato Mousseline, French Butter, Sea Salt

Broccoli Almondine, Beurre Noisette

Roasted Champignon Mushrooms, Thyme

Signature Truffle Fries, Parmesan

ARTISAN CHEESE SELECTION

Selection of International Cheese Plate
Dried Fruits, Water Crackers, Nuts

DESSERTS

Sweet Memories

Fullerton Signature Chocolate Cake, Fruit Cake, Pecan Tart

Delightful Treats

Key Lime Tart, Mango Panna Cotta, Assorted Macaron

Local Delights

Assorted Nyonya Kueh

Sliced Tropical Fruits

Ice Cream

Chocolate, Vanilla, Sorbet



Our staff will be pleased to assist with dietary requirements. Menu is subject to change without prior notice. Prices are subject to service charge and prevailing government taxes.

^Children from 6 to 11 years of age. In line with government regulations, please note that the sale and consumption of alcohol in all food and beverage establishments are prohibited after 10.30 p.m. daily.