

JAD 玉

EXECUTIVE CHINESE CHEF
LEONG CHEE YENG

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The Fullerton Farm

1 to 31 March 2021

Monday to Friday, 11.30 a.m. to 3.00 p.m.

Monday to Sunday, 6.30 p.m. to 10.30 p.m.

Chef Leong Chee Yeng presents a special plant-based menu as a delicious step towards sustainable living. Made without the use of meat, eggs or dairy, each dish is completely free of animal products, delivering a refreshing yet rich taste experience.

Featuring organic herbs and fresh produce grown in The Fullerton Hotel Singapore's very own Fullerton Farm, the carefully curated menu showcases the versatility of plant-based recipes, without compromising on flavour.

5-COURSE PLANT-BASED MENU

S\$68 每位 per person

菜园沙律百香果酱 · 兰花松露野菇饺 · 薄荷橙香素北京鸭

Fullerton Farm Salad with Passion Dressing,
Steamed Blue Pea Truffle and Mushroom Dumpling,
Vegetarian Peking Duck with Mint Leaf and Orange



腐茸三宝文丝羹

(鲜淮山 · 木瓜 · 菠菜 · 腐皮)

Braised Three Treasures Winter Melon Broth
(Fresh Huai Shan, Papaya, Spinach, Beancurd Sheet)



陈醋罗勒三椒芦笋豆腐

Simmered Asparagus, Beancurd, Capsicum, Basil Leaf, Vinaigrette



松子姜米素肉炒五谷饭

Wok Fried Five Grain Fragrant Rice, Omni Meat[#], Minced Ginger, Pine Nut



鲜草莓冻红豆玫瑰椰雪花伴琉璃香蕉

Shaved Rose-Coconut Ice, Fresh Strawberry Jelly, Red Bean, Caramelised Banana

[#]Plant-based meat alternative

[#]Price is subject to service charge and prevailing government taxes. Menu is subject to change without prior notice.