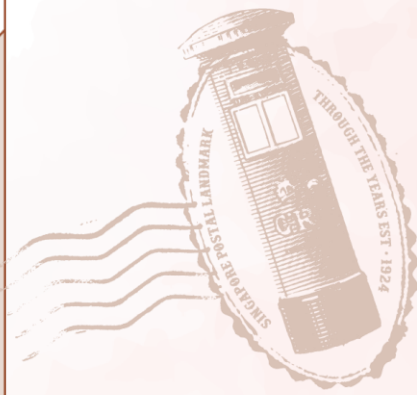


Sunday Brunch

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



S\$120* per adult; **S\$60*** per child[^]
with free flow of chilled juices and soft drinks

S\$173* per adult with free flow of house wine, Tiger Crystal, Veuve Clicquot N.V. Brut Champagne, Bloody Mary, Gin & Tonic and Negroni
Add on **S\$35*** to elevate your Champagne experience with free flow Ruinart Blanc de Blanc

Add on **S\$15*** for a glass of Martini (Bar Selections)
Add on **S\$40*** for free flow of wine red and white wine

Add on **S\$88*** for a bottle of Prosecco

Add on **S\$118*** for a bottle of Veuve Clicquot N.V. Brut Champagne

STARTERS

Chilled Seafood Galore

FAMILY STYLE PLATTER

Spanner Crab, Half Maine Lobster, Tiger Prawn, Half-Shell Scallop, Snow Crab Leg

Butcher Block Charcuterie

FAMILY STYLE PLATTER

Parma Ham, Duck Rillettes, Saucisson, Wagyu Bresaola, Olive Focaccia, French Baguette

Candied Beets & Burrata

FAMILY STYLE PLATTER

Organic Beetroot Salad, East Garden Cress, Modena Balsamic

OMAKASE MAKIMONO

Sashimi & Maki Roll

FAMILY STYLE PLATTER

Hamachi, Salmon, Octopus, Yellow Fin, Wasabi, Ginger, White Radish, Lobster Avocado Salad Maki Roll, Spicy Tempura Ebi Roll, California Maki

Sushi

Hamachi, Salmon, Unagi, Octopus, Yellow Fin Tuna

Agemono

Breaded Ebi, Potato Croquette, Crispy Squid, Cheese Net Ball, Japanese Mayonnaise

FRESH FROM THE FULLERTON FARM

East Garden Herb Salad

Beancurd, Lady Fingers, Avocado, Sesame Vinaigrette

Spicy Thai-Style Omni Meat[#] in Crispy Pastry

East Garden Opal Basil, Fresh Coriander, Green Papaya

Caesar Salad

Baby Romaine, Housemade Dressing, Anchovy, Parmesan, Bacon

ASIAN DELIGHTS

HONG KONG ROAST & CHICKEN RICE

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

Town's Signature Tender-Poached Chicken Rice

Housemade Chilli, Ginger

FROM THE TUREEN

Shellfish Bisque

Cognac-Infused, Kataifi Prawn

Steamed Soup

Pork Rib, Fish Maw, Mushroom

NOODLE

Lan Zhou Hand-Pulled La Mian Noodle

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

WOOD-FIRED PIZZA

Sliced Classic Margherita

WESTERN CLASSICS FROM THE GRILL

- ONE TIME ORDER -

Meat Galore

PORTION FOR 2 PERSONS

Herb-Roasted Prime Beef, Braised Beef Cheek, Truffle Au Jus Béarnaise Sauce

Herb-Roasted Half Baby Spring Chicken

6-Hour Braised Australian Lamb Shank

Red Wine Sauce

Grilled Iberico Pork Secreto

Sarawak Pepper Sauce

Dill-Roasted Temasek Seabass

Avruga Caviar Beurre Blanc, Meyer Lemon

- SERVED WITH -

Broccoli & Brocolini, Beurre Noisette, Smashed Baby Potato, Sour Cream, Spring Onion, Roasted Champignon Mushroom, Thyme

FROM THE WOK

- ONE TIME ORDER -

Wok-Fried Half Spiny Rock Lobster

X.O. Sauce, Ee Fu Noodle, Golden Pumpkin Collagen Broth

Stir-Fried Prime Beef

Capsicum, Onion, Black Pepper Sauce

Deep-Fried Seabass

Sweet & Sour Sauce, East Garden Papaya Salad

- SERVED WITH -

Sautéed East Garden Organic Greens, Crisp Garlic, Wok-Fried Grain Rice, Shio Kombu, Asparagus, Silver Sprouts

SIDES

Potato Mousseline, French Butter, Sea Salt

Signature Truffle Fries, Parmesan

ARTISAN CHEESE SELECTION

Sainte-Maure, Mimolette, Double Brie, Kikorangi

Grapes, Dried Fruits, Crackers, Nuts

DESSERTS

FAMILY STYLE PLATTER

Assorted Macaron, Fullerton Fudge Cake, Rose Lychee Raspberry, Coconut Kaya, Mango-Passion Trifle, Vanilla Strawberry Chiffon Shortcake

Ice Cream

FAMILY STYLE PLATTER

Chocolate, Vanilla, Strawberry, Sorbet

Sliced Tropical Fruits



[#]Plant-based meat alternative | 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.