



Sunday Brunch

S\$120* per adult; S\$60* per child^
with free-flowing chilled juices and soft drinks

S\$173* per adult with free-flowing house wine, Tiger Beer,
Veuve Clicquot Ponsardin Reims France NV,
Bloody Mary, Gin & Tonic and Negroni

Add on S\$15* for a glass of Martini (Bar Selections)

Add on S\$40* for free-flowing wine red and white wine

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

Add on S\$118* for a bottle of Veuve Clicquot Ponsardin Reims
France NV

Last pour for drinks is at 3.00 p.m.

Last order for food is at 3.30 p.m.

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

STARTERS

Chilled Seafood Galore

FAMILY-STYLE PLATTER

Spanner Crab, Half Maine Lobster, Smoked Salmon,
Tiger Prawn, Half Shell Scallop, Mussels, Conch

Butcher Block Charcuterie

FAMILY-STYLE PLATTER

Parma Ham, Duck Rillettes, Salami,
Wagyu Bresaola, Mortadella, Country Pate
Olive Focaccia, French Baguette

Caprese Salad

FAMILY-STYLE PLATTER

Heirloom Tomato, Buffalo Mozzarella
Virgin Olive Oil Caviar, Modena Balsamic

FRESH FROM

THE FULLERTON FARM

Herb Salad

Charred Octopus, Smoked Romesco, Ikura

Spicy Thai-style Son-in-Law Egg

Chilli Vinaigrette

Caesar Salad

Baby Romaine, House-made Dressing,
Anchovy, Parmesan, Bacon

OMAKASE MAKIMONO

FAMILY-STYLE PLATTER

Sushi & Sashimi

Hamachi, Salmon, Octopus, Yellow Fin, Mekajiki,
Wasabi Ginger, White Radish

Maki Roll

SERVED 3 TYPES AS PER CHEF CHOICE

Lobster Avocado Salad Maki Roll
Soft Shell Crab Maki, Mentai Mayonnaise
Spicy Tempura Ebi Roll
Breaded Unagi Roll, Chicken Floss
California Maki

Japanese Rice Bowl

Mini Crispy Chicken Katsu Curry, Pickles

ASIAN DELIGHTS

HONG KONG ROASTS & CHICKEN RICE

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

Town's Signature Chicken Rice

Tender-poached Chicken, House-made Chilli, Ginger

Singapore Laksa

Silky Rice Noodles, Prawn, Quail Egg, Fish Cake,
Laksa Leaf, Spicy Coconut Broth

King Prawn Noodle

Yellow Noodle, Water Convolvulus, Crispy Pork Lard,
Fish Cake, Pork Ribs, Prawn Broth

FROM THE TUREEN

Lobster Bisque

Kataifi Prawn

Roasted Butternut Soup

Smoked Duck, Sour Cream

PASTA

CHOICE OF

Spaghetti or Penne

AND SAUCE:

Spicy Arrabbiata, Seafood
Truffle, Parmesan Cream Sauce
Cherry Tomato Sauce, Fresh Basil
Beef Bolognese

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

Pepper-crusting Smoked Duck

Passion Fruit Coulis, Baby Greens

Braised Lamb Shank

Red Wine Sauce, Grilled Vegetables, White Rocket Salad

Grilled Iberico Pork Jowl

Chipotle Sauce, Green Salsa

Pan-seared Sea Bream

Saffron Aioli, Baby Cress Salad

SERVED WITH

Vegetable Prima Vera

Sautéed Selection of Farm Fresh Spring Vegetable
Cajun Red Skin Potatoes, Sour Cream, Spring Onion

FROM THE WOK

ONE-TIME ORDER

Rock Lobster White Vermicelli

Prawns, Clams, Squid, Silver Sprouts

Wok-fried Prime Angus Beef

Capsicum, Onion, Black Pepper Sauce

Deep-fried Seabass

Sze Chuan Sauce, Fullerton Farm's Papaya Salad

Tandoori

Chicken, Fish, Prawn Tandoori

Cucumber Raita, Chutney, Assorted Naan Bread

SERVED WITH

East Garden Sautéed Organic Greens, Crisps Garlic
Forest Mushroom Kabayaki Glaze, Crispy Shallots
Indonesian Style-fried Rice, Lemon Grass Dry Shrimp,
Caramelised Onion

SIDES

Potato Mousseline, French Butter, Sea Salt

Signature Truffle Fries, Parmesan

WOOD-FIRED FLAT BREAD

Prosciutto, Arugula, Buffalo Mozzarella

Smoked Salmon, Mascarpone, Capers,
Charred Baby Gem

Hummus, Olive, Sun-dried Tomato,
Artichoke, Falafel, Sumac

KID'S SPECIALS

Shoestring French Fries

Egg Fried Rice

Shredded Boiled-chicken, Corn Kernel

Macaroni Salad, Vegetables

Tomato, Mozzarella, Basil

Spaghetti Beef Bolognese Parmesan

Penne Pomodoro Sauce

ARTISAN CHEESE SELECTION

Selection of International Cellar Affined

Cheeses, Truffle Brie, Bleu d'Auvergne,
Mimolette, Taleggio

Grapes, Dried Fruits, Crackers, Nuts, Fruit Jelly

SWEET MEMORIES

FAMILY-STYLE PLATTER

SERVED ON DRY ICE

Sweet Ending

Ondeh Ondeh Lamington

Snow Drift Wild Berries Short Cake

Brownie Fudge Gianduja Chantilly

Raspberry Lychee Bandung

Mango Pomelo Pana Cotta Shooter

Lemon Meringue Blueberry Tart

Ice Cream

Chocolate, Vanilla

Strawberry, Raspberry Sorbet

Pretzel, Chocolate Wafers, Marshmallow,

Chocolate Streusel, Fresh Berries,

Cheesecake Cubes, Chocolate Cake

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.