



The Fullerton Building was a public monument in the grand, triumphal tradition. It dominated the city's skyline, becoming the most prominent feature of the waterfront. From its opening in 1928, The Fullerton Building played a significant role as the centre of Singapore's commercial, social and official life. The business community passed through its stately doors and caught views of its stately colonnade each day, whether crossing Anderson Bridge, visiting the General Post Office, consulting the Inland Revenue Authority or conducting business with the many government offices within the majestic façade. Today, The Fullerton Hotel's Town Restaurant continues the tradition of welcoming business professionals and travellers who gather to enjoy a hearty meal while overlooking the charming Singapore River.

FULLERTON SIGNATURES

Bobby's Wagyu Beef Hor Fun (P) <i>wok-fried dry rice noodles, wagyu beef, chye sim, bean sprouts, shredded carrots, crispy pork lard</i>	\$35
Lobster Nasi Lemak (N) <i>deep-fried whole tangy chilli-marinated lobster, coconut-scented rice, omelette</i>	\$35
Town Laksa (N) <i>rice vermicelli, prawns, quail eggs, bean curd puff, spicy coconut gravy</i>	\$32
Fullerton's Hainanese Chicken Rice <i>boneless simmered chicken, fragrant rice, chilli, ginger, dark soy sauce</i>	\$31
Mee Goreng <i>yellow noodles, prawns, fish cake, potato, bean sprouts, tomato, chilli tomato sauce</i>	\$31
Nasi Goreng (N) <i>Indonesian style fried rice, chicken satay, fried chicken, fried egg</i>	\$31
Chicken Curry <i>aromatic chicken in spicy coconut gravy, potato, fragrant rice or French loaf</i>	\$31
Fish Curry <i>red snapper, braised with traditional spices, fragrant rice, Grandma's condiments</i>	\$31
Char Kway Teow (P) <i>wok-fried mixed noodles, prawns, fish cake, pork lard, Chinese sausage, egg, bean sprouts, chives, chilli</i>	\$31
Hokkien Mee (P) <i>stir-fried mixed yellow noodles and rice vermicelli in pork broth, seafood, pork belly</i>	\$31
Bak Kut Teh (P) <i>pork rib soup, peppery broth, fragrant rice, Chinese dough fritters</i>	\$31
Tze-Char Hor Fun <i>wok-fried rice noodles, beef or seafood, light egg gravy</i>	\$31
Shrimp Wonton Noodle Soup (P) <i>egg noodles, shrimp dumplings, pork char siew in fish broth</i>	\$31
Fried Carrot Cake <i>wok-fried white radish cake, eggs, prawns, garlic, black sweet sauce, preserved turnip, sambal chilli</i>	\$22
Singapore Satay (N) <i>spice-marinated chicken, mutton or beef skewers, ketupat, spicy peanut sauce</i>	\$24

FULLERTON CLASSICS

Wild Mushroom Soup (V) <i>with cream, garlic stick</i>	\$20
Caprese Salad (V) <i>fresh mozzarella, ripe plum tomatoes, basil, aged balsamic</i>	\$29
Cobb Salad with Charred Chicken (P) <i>bibb lettuce, bacon, blue cheese, avocado, charred chicken breast</i>	\$29
Caesar Salad (P) <i>Romaine lettuce, Caesar dressing, shaved parmesan, bacon, anchovies, croutons, poached egg with charred chicken breast or smoked salmon</i>	\$29
The Fullerton Burger (P) <i>220g beef patty, caramelised onions, lettuce, tomato, bacon cheddar or Swiss cheese, fries</i>	\$38
The Fullerton Club Sandwich (P) <i>grilled chicken, streaky bacon, fried omelette, lettuce, tomato, aioli, mesclun salad, fries, guacamole</i>	\$31
Town's Beyond Burger (V) <i>Beyond Burger patty, sesame bun, pickled cucumber, butterhead lettuce, grilled portobello mushrooms, tomatoes, non-dairy cheddar cheese, fries, wild rocket salad, aged balsamic vinegar</i> <i>< The Future of Protein's latest product, Beyond Burger (未來漢堡), is the world's first 100% plant-based burger that looks, cooks and satisfies like ground beef ></i>	\$28
Grilled Vegetables & Ciabatta Bread (V) <i>basil pesto, semi-dried tomatoes, rocket leaves, assorted grilled vegetables</i>	\$28
Seafood Linguine <i>linguine, seafood, white wine, basil, tomato sauce</i>	\$32
Spaghetti Bolognese <i>classic minced beef, tomato sauce, parmesan cheese</i>	\$31
Town Pizza Margherita (V) <i>housemade tomato sauce, mozzarella, basil, roma tomatoes</i>	\$31
Wagyu Rib Eye 280g <i>truffle horseradish sauce, grilled baby romaine lettuce, natural cut fries</i>	\$68
Pan-Seared Sea Bass Fillet <i>tomato salsa, parsley potatoes, grilled vegetables</i>	\$43
Fish and Chips <i>Singapore's own Tiger Beer crispy batter, housemade tartar sauce, malt vinegar, natural cut fries</i>	\$39
Sushi Moriawase (N) <i>nigiri sushi – maguro, yellowtail, salmon, sea bream, king fish, salmon roe, maki, scallop</i>	\$54
Kaisen Chirashi Don (N) <i>assorted premium seafood and raw fish, sushi rice, miso soup</i>	\$36

DESSERTS

Chocolate Fondant (N) <i>molten chocolate cake, vanilla pod ice cream</i>	\$20
Fresh Fruit Platter (G)	\$19
Cheesecake (N) <i>raspberry brownie cheesecake</i>	\$18
Cappuccino Tiramisu (N) <i>mascarpone cream, savoiardi biscuits, espresso coffee, kahlua jelly, coffee sauce</i>	\$16
Chendol (G) (N) <i>local shaved ice dessert with green jelly, red beans, attap seed, palm sugar syrup, coconut cream</i>	\$12
Cheng Tng (N) <i>traditional sweet dessert soup, longan, barley, ginkgo nuts, white fungus (hot or cold)</i>	\$12
Ice Cream and Sorbet (G) <i>ice cream and sorbet of the day</i>	\$9 <i>per scoop</i>

COFFEE & CO.

	Single	Double
Espresso	\$9	\$12
Macchiato	\$10	\$12
Fullerton Blend / Decaffeinated		\$12
Latte / Cappuccino / Hot Chocolate / Mocha		\$13
<i>Cold versions are available upon request</i>		
Irish Coffee		\$20
Affogato		\$16

AROMATIC & HERBAL TEAS

Green Tea <i>Emperor Sencha, Jasmine Tea</i>	\$18
Black Tea <i>Royal Darjeeling</i>	\$18
<i>Earl Grey, English Breakfast</i>	\$14
Herbal Infusion <i>Chamomile, Mint</i>	\$14

WHITE WINES

	Glass	Bottle
Nautilus Estate Sauvignon Blanc , Marlborough New Zealand	\$26	\$128
Jean Pierre et Alexandre Ellevin Chablis , Burgundy, France	\$26	\$125
M. Chapoutier Schieferkopf Riesling , Alsace, France	\$24	\$120
Scarbolo Pinot Grigio , Friuli Venezia Giulia, Italy	\$23	\$112
Karri Oak Estate Chardonnay , Western Australia	\$19.5	\$97
Pio Cesare Chardonnay , 'Fullerton Blend', Piedmont, Italy D.O.C.	\$19	\$118

RED WINES

	Glass	Bottle
Joseph Faiveley Pinot Noir , Burgundy, France	\$25	\$128
Castello Banfi Superiore Chianti , Tuscany, Italy D.O.C.G.	\$25	\$125
Mitolo Jester Shiraz , McLaren Vale, Australia	\$25	\$120
Francois Janoueix Genevieve D'Arthus , Bordeaux, France	\$23.5	\$115
Miguel Torres Santa Digna Reserva Merlot , Central Valley, Chile	\$19.5	\$97
Pio Cesare, Nebbiolo , 'Fullerton Blend', Piedmont, Italy D.O.C.	\$19	\$118

CHAMPAGNE

	Glass	Bottle
Veuve Clicquot Ponsardin Rosé , Reims France N.V.	\$39	\$188
Veuve Clicquot Ponsardin , Reims France N.V.	\$29	\$139
Chandon Brut Rosé, Yarra Valley , Victoria, Australia N.V.	\$28	\$138
Chandon Brut, Yarra Valley , Victoria, Australia N.V.	\$24	\$118

CHAMPAGNE COCKTAILS

Bellini <i>Charleston follies, peach syrup, topped with champagne</i>	\$32
Mimosa <i>a real pleasure for your senses, orange twist topped with champagne</i>	

CLASSIC COCKTAILS

The Merlion <i>lime juice, cane syrup, ginger juice, egg white, grenadine syrup and tequila</i>	\$24
Singapore Sling <i>a world renowned traditional sling from a century-old recipe, perfected by bartenders with passion and creativity to meet today's discerning palate</i>	\$23
Mojito <i>Cuban rum muddled with fresh limes, mint and stirred with ginger ale</i>	\$23
Margarita <i>tequila, triple sec, lemon juice, rim with salt serving: straight-up, on the rocks or frozen</i>	\$23
Long Island Iced Tea <i>vodka, rum, tequila, gin, triple sec, Coke</i>	\$22
Manhattan <i>bourbon whisky, semi-sweet vermouth, bitters, cherry, cinnamon stick</i>	\$22
Bloody Mary <i>vodka, fresh tomato juice, red Tabasco, Lea & Perrins sauce, celery</i>	\$21

BEER

	Draught	Bottle
Heineken Pint	\$20	
Tiger Pint	\$18	
Asahi Extra Dry, Corona, Stella Artois, Guinness Stout, Hoegaarden		\$19

SOFT DRINKS

	\$12
Coke, Coke Zero, Sprite, Tonic Water, Soda, Ginger Ale, Ginger Beer, Bitter Lemon	

JUICES

Freshly-squeezed Juices Carrot, Orange	\$13
Chilled Fresh Juices Apple, Cranberry, Pink Guava, Lime, Mango, Pineapple, Tomato	\$12

MINERAL WATER

	Still	Sparkling
Nordaq Fresh	\$8	
Acqua Panna 500ml	\$10	
Acqua Panna 750ml	\$13	
Nordaq Fresh		\$8
San Pellegrino 500ml		\$10
San Pellegrino 750ml		\$13