



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.

\$20

FULLERTON CLASSICS

Wild Mushroom Soup (V)

		with cream, gariic stick	
		Caprese Salad (V)	\$29
FULLERTON SIGNATURES		fresh mozzarella, ripe plum tomatoes, basil, aged balsamic	
(I)	*-/-	Cobb Salad with Charred Chicken (P) bibb lettuce, bacon, blue cheese, avocado, charred chicken breast	\$29
Bobby's Wagyu Beef Hor Fun (P)	\$35	Caesar Salad (P)	\$29
wok-fried dry rice noodles, wagyu beef, chye sim, bean sprouts, shredded carrots, crispy pork lard		Romaine lettuce, Caesar dressing, shaved parmesan, bacon,	Ψ21
		anchovies, croutons, poached egg	
Lobster Nasi Lemak (N)	\$35	with charred chicken breast or smoked salmon	
deep-fried whole tangy chilli-marinated lobster, coconut-scented rice, omelette	17.	The Fullerton Burger (P)	\$38
Town Laksa (N) rice vermicelli, prawns, quail eggs, bean curd puff, spicy coconut gravy	\$32	220g beef patty, caramelised onions, lettuce, tomato, bacon	
nce verificent, prowns, qualitieggs, bear card pull, spicy coconac gravy		cheddar or Swiss cheese, fries	
Fullerton's Hainanese Chicken Rice	\$3 I	The Fullerton Club Sandwich (P)	\$31
boneless simmered chicken, fragrant rice, chilli, ginger, dark soy sauce		grilled chicken, streaky bacon, fried omelette, lettuce,	
Mee Goreng	\$31	tomato, aioli, mesclun salad, fries, guacamole	
yellow noodles, prawns, fish cake, potato, bean sprouts, tomato, chilli tomato sauce		Town's Beyond Burger (V)	\$28
Nasi Goreng (N) Indonesian style fried rice, chicken satay, fried chicken, fried egg	\$31	Beyond Burger patty, sesame bun, pickled cucumber, butterhead lettuce, grilled portobello mushrooms, tomatoes, non-dairy cheddar cheese, fries, wild rocket salad, aged balsamic vinegar	
Chicken Curry aromatic chicken in spicy coconut gravy, potato,	\$31	< 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 >	
fragrant rice or French loaf		Grilled Vegetables & Ciabatta Bread (V)	\$28
Fish Curry red snapper, braised with traditional spices, fragrant rice,	\$31	basil pesto, semi-dried tomatoes, rocket leaves, assorted grilled vegetables	
Grandma's condiments		Seafood Linguine	\$32
Char Kway Teow (P)	\$31	linguine, seafood, white wine, basil, tomato sauce	
wok-fried mixed noodles, prawns, fish cake, pork lard, Chinese sausage, egg, bean sprouts, chives, chilli		Spaghetti Bolognese classic minced beef, tomato sauce, parmesan cheese	\$3
Hokkien Mee (P) stir-fried mixed yellow noodles and rice vermicelli in pork broth, seafood, pork belly	\$31	Town Pizza Margherita (V) housemade tomato sauce, mozzarella, basil, roma tomatoes	\$3
scapoud, pork belly		Wagyu Rib Eye 280g	\$68
Bak Kut Teh (P) pork rib soup, peppery broth, fragrant rice, Chinese dough fritters	\$3 I	truffle horseradish sauce, grilled baby romaine lettuce, natural cut fries	
Tze-Char Hor Fun wok-fried rice noodles, beef or seafood, light egg gravy	\$31	Pan-Seared Sea Bass Fillet tomato salsa, parsley potatoes, grilled vegetables	\$43
Shrimp Wanton Noodle Soup (P) egg noodles, shrimp dumplings, pork char siew in fish broth	\$31	Fish and Chips Singapore's own Tiger Beer crispy batter, housemade tartar sauce, malt vinegar, natural cut fries	\$39
Fried Carrot Cake wok-fried white radish cake, eggs, prawns, garlic, black sweet sauce, preserved turnip, sambal chilli	\$22	Sushi Moriawase (N) nigiri sushi – maguro, yellowtail, salmon, sea bream,	\$54
Singapore Satay (N)	\$24	king fish, salmon roe, maki, scallop	
spice-marinated chicken, mutton or beef skewers, ketupat, spicy peanut sauce	1 - 1	Kaisen Chirashi Don (N) assorted premium seafood and raw fish, sushi rice, miso soup	\$36

DESSERTS		}
Chocolate Fondant (N) molten chocolate cake, vanilla pod ice cream	\$20	
Fresh Fruit Platter (G)	\$19	5
Cheesecake (N) raspberry brownie cheesecake	\$18	2
Cappuccino Tiramisu (N) mascarpone cream, savoiardi biscuits, espresso coffee, kahlua jelly, coffee sauce	\$16	
Chendol (G) (N) local shaved ice dessert with green jelly, red beans, attap seed, palm sugar syrup, coconut cream	\$12	~
Cheng Tng (N) traditional sweet dessert soup, longan, barley,	\$12	5
gingko nuts, white fungus (hot or cold)		5
Ice Cream and Sorbet (G) ice cream and sorbet of the day	\$9 per scoop	5

COFFEE & CO).		(
Espresso Macchiato	Single \$9 \$10	Double \$12 \$12	()
Fullerton Blend / Decaffeinated Latte / Cappuccino / Hot Chocolate / Mocha Cold versions are available upon request		\$12 \$13	
Irish Coffee Affogato		\$20 \$16	(
& HERBAL TEA	45		
Green Tea Emperor Sencha, Jasmine Tea		\$18	(
Black Tea Royal Darjeeling Earl Grey, English Breakfast		\$18 \$14	
Herbal Infusion Chamomile, Mint		\$14	

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

RED WINES

'Fullerton Blend',

Piedmont, Italy D.O.C.

Joseph Faiveley Pinot Noir, Burgundy, France	Glass \$25	Bottle \$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

Veuve Clicquot Ponsardin Rosé Reims France N.V.	Glass \$39	Bottle \$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

\$32

Bellini

Charleston follies, peach syrup, topped with champagne

Mimosa

a real pleasure for your senses, orange twist topped with champagne

CLASSIC COCKTAILS

The Meulieus	ተ ጋፈ
The Merlion	\$24
lime juice, cane syrup, ginger juice, egg white, grenadine syrup and tequila	
Singapore Sling	\$23
a world renowned traditional sling from a century-old	
recipe, perfected by bartenders with passion and creativity	
to meet today's discerning palate	
Mojito 🔭 🔭	\$23
Cuban rum muddled with fresh limes,	
mint and stirred with ginger ale	
Margarita	\$23
tequila, triple sec, lemon juice, rim with salt	7
serving: straight-up, on the rocks or frozen	
Long Island Iced Tea	\$22
vodka, rum, tequila, gin, triple sec, Coke	ΨZZ
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Manhattan	\$22
bourbon whisky, semi-sweet vermouth, bitters, cherry, cinnamon stick	
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Bloody Mary	\$21
vodka, fresh tomato juice, red Tabasco, Lea & Perrins sauce, celery	
Lea & Ferris Sauce, Celery	

BEER

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

SOFT DRINKS

\$12

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

JUICES

Freshly-squeezed Juices \$13

Carrot, Orange

Chilled Fresh Juices \$12 Apple, Cranberry, Pink Guava, Lime, Mango, Pineapple, Tomato

MINERAL WATER

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