



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 CLASSICS

Wild Mushroom Soup (V) \$20
with cream, garlic stick

Caprese Salad (V) \$29
fresh mozzarella, ripe plum tomatoes, basil, aged balsamic

Caesar Salad (P) \$29
romaine lettuce, Caesar dressing, shaved parmesan, bacon, anchovies, croutons, poached egg
with charred chicken breast or smoked salmon

The Fullerton Burger (P) \$38
220g beef patty, caramelised onions, lettuce, tomato, bacon cheddar or Swiss cheese, fries

The Fullerton Club Sandwich (P) \$31
grilled chicken, streaky bacon, fried omelette, lettuce, tomato, aioli, mesclun salad, fries, guacamole

Town's Impossible Burger (V) \$30
grilled plant based patty, toasted bun, avocado, lettuce, non dairy cheese, fries

Spaghetti Bolognese \$31
classic minced beef, tomato sauce, parmesan cheese

Town Pizza Margherita (V) \$31
housemade tomato sauce, mozzarella, basil, roma tomatoes

Wagyu Rib Eye 280g \$68
truffle horseradish sauce, grilled baby romaine lettuce, natural cut fries

Pan-Seared Sea Bass Fillet \$43
tomato salsa, parsley potatoes, grilled vegetables

Fish and Chips \$39
Singapore's own Tiger Beer crispy batter, housemade tartar sauce, malt vinegar, natural cut fries

Braised Oxtail \$32
grass fed oxtail, mash potatoes, heirloom vegetable sauce

Aburi Miso Salmon \$38
sushi rice bowl, soft egg, chilli soy, miso soup

DESSERTS

Fresh Fruit Platter (G) \$19

Cheesecake (N) \$18
raspberry brownie cheesecake

Cappuccino Tiramisu (N) \$16
mascarpone cream, savoiardi biscuits, espresso coffee, kahlua jelly, coffee sauce

Cheng Tng (G) \$12
traditional sweet dessert soup, longan, barley, ginkgo nuts, white fungus (hot or cold)

Cakes Of The Day \$11
from The Fullerton Cake Boutique

Ice Cream and Sorbet (G) \$9
seasonal flavours
Per scoop

FULLERTON SIGNATURES

Bobby's Wagyu Beef Hor Fun (P) \$35
wok-fried dry rice noodles, wagyu beef, chye sim, bean sprouts, shredded carrots, crispy pork lard

Lobster Nasi Lemak (N) \$35
deep-fried whole tangy chilli-marinated lobster, coconut-scented rice, omelette

Fullerton Salmon Biryani \$34
spiced basmati rice with salmon, achar pickles, papadam

Town Laksa (N) \$32
rice vermicelli, prawns, quail eggs, bean curd puff, spicy coconut gravy

Fullerton's Hainanese Chicken Rice \$31
boneless simmered chicken, fragrant rice, chilli, ginger, dark soy sauce

Nasi Goreng (N) \$31
Indonesian style fried rice, chicken satay, fried chicken, fried egg

Chicken Curry \$31
aromatic chicken in spicy coconut gravy, potato, fragrant rice or French loaf

Best Bak Chor Mee (P) \$31
mee pok (flat egg noodles) prepared with crispy pork lard, meatballs, wonton, minced pork, pork liver, braised mushroom, lettuce, chilli

Char Kway Teow (P) \$31
wok-fried mixed noodles, prawns, fish cake, pork lard, Chinese sausage, egg, bean sprouts, chives, chilli

Hokkien Mee (P) \$31
stir-fried mixed yellow noodles and rice vermicelli in pork broth, seafood, pork belly

Bak Kut Teh (P) \$31
pork rib soup, peppery broth, fragrant rice, Chinese dough fritters

Tze-Char Hor Fun \$31
wok-fried rice noodles, beef or seafood, light egg gravy

Shrimp Wonton Noodle Soup (P) \$31
egg noodles, shrimp dumplings, pork char siew in fish broth

Singapore Satay (N) \$24
spice-marinated chicken or beef skewers, ketupat, spicy peanut sauce

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

RED WINES

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

CHAMPAGNE

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

SOFT DRINKS

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

JUICES

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

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

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
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BEER

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

TIPPLES FOR TEETOTALLERS

A plethora of booze-free cocktails, sparkling, red and white wines, juices and spirits to toast without the guilt

SEEDLIP SPIRITS

The elegant spirits are perfect enjoyed over ice with premium tonic or soda top with your favourite garnish.

Seedlip Spice 94
Seedlip Garden 10
Seedlip Grove 42
\$14

THE PIERRE ZÉRO WINES

Pierre Zéro is a de-alcoholised wine based drink which still passes through the most traditional of vinification methods. It is the de-alcoholisation process that produces 0% alcohol content without losing any of its aroma

	Glass	Bottle
Domaines Pierre Zéro Sparkling Chardonnay, <i>Languedoc-Roussillon, France</i>	\$16	\$78
Domaines Pierre Chavin Zéro Merlot, <i>Languedoc-Roussillon, France</i>	\$14	\$68
Domaines Pierre Chavin Zéro Chardonnay, <i>Languedoc-Roussillon, France</i>	\$14	\$68

DIDIER GOUBET WINE JUICES

These pure traditional grape juice give essence of Bordeaux grapes without the alcohol

Didier Goubet Le Jus Vieilles Vignes Sparkling Merlot, <i>Bordeaux, France</i>	Bottle	\$16
Didier Goubet Le Jus Vieilles Vignes Cabernet, <i>Bordeaux, France</i>		\$16
Didier Goubet Le Jus Vieilles Vignes Semillon, <i>Bordeaux, France</i>		\$16

HEINEKEN® 0.0 BEER

A non-alcohol lager with a unique recipe for a distinct balanced taste. Heineken's® Master Brewers use only natural ingredients, resulting in a beer brewed for beer lovers, by beer lovers

\$10 per bottle