



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 wines, 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 red and white wines

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 Pâté
Olive Focaccia, French Baguette

Caprese Salad

FAMILY-STYLE PLATTER

Heirloom Tomato, Buffalo Mozzarella
Virgin Olive Oil Caviar, Aged 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

FROM THE TUREEN

Lobster Bisque

Kataifi Prawn

OMAKASE MAKIMONO

FAMILY-STYLE PLATTER

Sushi & Sashimi

Hamachi, Salmon, Octopus, Yellow Fin Tuna, 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, King Prawn, Quail Egg, Fish Cake,
Laksa Leaf, Spicy Coconut Broth

Tandoori

Chicken, Fish, Prawn

Cucumber Raita Chutney, Assorted Naan Bread

PASTA

CHOICE OF

Spaghetti or Penne

AND SAUCE:

Spicy Arrabbiata, Seafood
Truffle, Parmesan Cream Sauce
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

Temasek Sea Bass

Chimichurri, Baby Cress Salad

SERVED (UPON REQUEST)

Vegetable Prima Vera

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

FROM THE WOK

ONE-TIME ORDER

Rock Lobster, Crabmeat Sauce

Golden Mantou

Wok-fried Prime Angus Beef

Roasted Garlic, Vintage Soy Sauce

Deep-fried Seabass

Fermented Bean Sauce

SERVED (UPON REQUEST)

East Garden Sautéed Organic Greens,
Kabayaki-glazed Forest Mushroom, Crispy Shallots
Golden Egg Fried Rice

SIDES

Potato Mousseline, French Butter, Sea Salt

Signature Truffle Fries, Parmesan

WOOD-FIRED FLAT BREAD

Prosciutto, Arugula, Buffalo Mozzarella

Unagi, Spring Onion, Tamago, Sweet Soy Sauce

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

KID'S SPECIALS

Shoestring French Fries

Tomato, Mozzarella, Basil

Egg Fried Rice

Shredded Boiled Chicken, Corn Kernel

Macaroni Salad, Vegetables

Spaghetti Beef Bolognese Parmesan

Penne Pomodoro Sauce

ARTISANAL 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

Strawberry Shortcake

Brownie Fudge Gianduja Chantilly

Raspberry Lychee Bandung

Mango Pomelo Panna 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

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.

