

SALADS & STARTERS

- HEIRLOOM TOMATOES & BURRATA** (V) (G) (D) (N) 26
Marinated olives, capers, house-made basil pesto, macadamia, fleur de sel, avocado oil
- CAVENAGH SALAD** (G) (D) (N) (P) 28
Romaine lettuce, poached prawns, quail egg, crackling pork skin, confit tomato, artichokes, croutons, pumpkin seeds, grated parmesan, classic Caesar dressing, hazelnut oil
- CHICKEN POMELO SALAD** (G) (D) 24
House-made chilli dressing, cilantro, crispy shallots & garlic, roasted peanuts, lime wedge
- PORK LIVER PÂTÉ** (G) (D) (N) (P) 20
Quince jelly, cornichons, toasted sourdough, Maldon salt
- WOK-FRIED KING PRAWN** (G) (D) 24
Thai green mango salad, tangy plum sauce, crushed peanuts, coriander
- SINGAPORE SATAY – Choice of Chicken or Beef** (G) (D) 19
Ketupat, cucumber, onion, pineapple purée, spicy peanut sauce
- STUFFED BONELESS CHICKEN WINGS** (G) (D) (N) 18
Truffle mousseline, Chilean merkén spices, smoked chilli aioli
- VEGAN CRAB-LESS CAKE** (G) (D) (N) 16
Avocado, tomatillo, sweet-sour mango dip

SOUPS

- HERBAL BLACK CHICKEN SOUP** (G) 18
Abalone mushroom, rice wine
- ASSORTED MUSHROOMS VELOUTÉ** (V) (G) (D) (N) 20
Mushroom fricassee, truffle oil, fresh parsley, croutons

PASTA - CHOICE OF SPAGHETTI, LINGUINE, PENNE

- BLACK TRUFFLE MUSHROOM CREAM** (V) (G) (D) (N) 30
Assorted mushrooms, sous vide egg, garlic, onion
- BEEF BOLOGNESE** (G) (D) 30
Slow-cooked beef ragout, tomato sauce, fresh parsley
- BASIL POMODORO** (V) (G) (D) 24
Cherry tomatoes, fresh basil, grated parmesan

CLASSIC INDIAN

SERVED WITH PAPADUM AND PICKLED PACHARANGA

- GOSHT ROGAN JOSH** (G) (D) (N) 32
Tender mutton, traditional spices, butter naan

LOCAL FAVOURITES

- HAINANESE CHICKEN RICE – Choice of Chicken Breast or Drumstick** (G) 28
Slow-poached chicken, fragrant rice, clear chicken broth, classic condiments
- TOWN SIGNATURE SINGAPORE LAKSA** (G) (D) (N) 28
Thick rice vermicelli, spicy aromatic coconut broth, fresh sea prawn, fishcake, quail egg, beansprouts, bean curd puff
- LOBSTER NASI LEMAK** (G) (D) (N) 50
Wok-tossed bamboo lobster, sambal onion, hard-boiled egg, cucumber, fried anchovies, peanuts, emping crackers, achar, fragrant coconut rice
- WAGYU BEEF RENDANG** (G) (D) 38
Slow-cooked wagyu beef in aromatic traditional coconut gravy, jasmine rice, crackers
- ASIAN-STYLE BARRAMUNDI FILLET** (G) (N) 38
Locally farmed barramundi, crispy garlic, leek soy sauce, Asian greens, jalapeno, jasmine rice
- KING PRAWN HOKKIEN MEE** (G) (D) (N) 34
Braised rice vermicelli, yellow noodles, squid, prawn, pork belly, fishcake, Chinese chives, beansprouts, flavourful pork broth, crispy pork lard, calamansi
- BAK KUT TEH** (G) (D) (N) 37
Fragrant peppery pork ribs broth, jasmine rice, braised peanuts, crisp dough fritter
- HOR FUN - Choice of Seafood or Beef** (G) 33
Wok-fried flat rice noodles, choy sum, Chinese mushrooms, light egg gravy
- SEAFOOD MEE GORENG** (G) (D) 31
Stir-fried yellow noodles, king prawn, squid, mussel, fishcake, beansprouts, choy sum, bean curd, house-made spicy sauce
- SEAFOOD CHAR KWAY TEOW** (G) (D) (N) 31
Wok-tossed flat rice noodles, squid, prawn, crispy pork lard, fishcake, beansprouts, chives, chef's special soy sauce
- NASI GORENG KAMPUNG** (G) (D) (N) 29
Indonesian-style fried rice, chicken satay, chicken drumlet, fried egg, choy sum, chilli paste, fried anchovies, emping crackers, achar
- TOWN BAK CHOR MEE** (G) (D) (N) 30
Flat egg noodles, meatballs, minced pork, pork liver, braised mushrooms, crispy sole fish, lettuce, crispy pork lard, chilli
- WANTON NOODLES** (G) (N) 26
Egg noodles, pork & shrimp dumplings, vegetables, roasted pork char siew
- MAPO TOFU** (V) (G) (D) 28
Impossible meat, silken tofu, fermented broad beans, plant-based chicken, jasmine rice
- MURGH TIKKA MASALA** (G) (D) (N) 30
Boneless chicken thigh, rich cashew & tomato gravy, butter naan
- DHABA DAL TADKA** (V) (G) (D) 26
Yellow lentil curry, cumin, garlic, green chilli, biryani rice

BURGERS & SANDWICHES

SERVED WITH MESCLUN SALAD AND FRIES

- TOWN GRILLED ANGUS BEEF BURGER** (G) (D) (N) 40
220g patty seasoned with house-made chermoula spices, bacon, fried egg, truffle nacho cheese, lettuce, tomato, onions, marmalade, house-made charcoal bun
- IMPOSSIBLE BURGER** (V) (G) (D) (N) 36
220g plant-based patty seasoned with house-made chermoula spices, smoky eggplant, lettuce, tomato, orange aioli, house-made charcoal bun
- CRISPY CHICKEN KATSU BURGER** (G) (D) 28
Smoky aioli, pickled mango & sour plum, julienne cabbage, house-made nori bun
- OPEN-FACED ROAST BEEF SANDWICH** (G) (D) 32
Brie, sauerkraut, lettuce, tomato, honey mustard, sourdough bread
- CLUB SANDWICH** (G) (D) (N) 28
Smoked turkey ham, bacon, egg omelette, lettuce, tomato, toasted white bread, mustard mayonnaise

WESTERN CLASSICS

- PREMIUM BLACK ANGUS RIBEYE STEAK (350g)** 50
- SOUS VIDE KUROBUTA PORK BELLY (320g)** 42
- HONEY-GLAZED HALF SPRING CHICKEN (300g)** 34
- NORWEGIAN SALMON STEAK (250g)** 40
- WESTERN-STYLE BARRAMUNDI FILLET (200g)** 38
- Choice of one sauce:
Black garlic confit jus (G) (N) | Red wine sauce (G) (D) | Yakimiku (G) (D) (N) | Vanilla hoisin (G) (D)
Miso sesame (G) (D) (N) | Blood orange (G) (D) (N)
- Choice of one side: 6 per addition
Truffle mashed potato (V) (G) (D) | Soy ponzu napa cabbage & bacon (G) (D) | French fries (V) (G) (D)
Grilled cajun broccoli (V) (G) (D) | Organic wild pilaf rice, cranberries & herbs (G) (D)
Mixed lettuce, cherry tomatoes, goma dressing (V) (G) (D)
- BEER-BATTERED FISH & CHIPS** (G) (D) 34
Deep-fried MSC-certified halibut fillet, tartar sauce, lemon wedge, malt vinegar

DESSERTS

- FULLERTON SIGNATURE CHOCOLATE CAKE** (G) (D) 16
Rich chocolate ganache & chiffon, mixed berries
- CALAMANSI TART** (G) (D) 16
Vanilla sable breton, silky calamansi curd, coconut chantilly, citrus gel
- CHO-CO-LA SYMPHONY** (G) (D) (N) 16
Hazelnut joconde, manjari chocolate mousse, gianduja crème, fresh raspberry
- LOCAL KOPI TIRAMISU** (G) (D) 14
Mascarpone crème, ladyfingers, kueh lapis crunch
- PANDAN CRÈME BRÛLÉE** (D) 14
Coconut biscuit, mango passion