A la carte

Available From
11.00AM – 11.00PM

Appetizers

French Onion Soup
With melted Gruyère cheese crouton

(v) Porcini Mushroom Soup
With Mascarpone cheese truffle ravioli and parmesan foam

Caesar Salad
Caesar brushed romaine Leaf, focaccia croutons, bacon bits and white anchovies, shaved parmesan
Chicken, prawns or smoked salmon

(V) Arugula & Chevre Beignet
With honey onion jam croutons and William pear

Mango & Avocado Salad
Grilled or tempura black tiger prawn spicy dressing

Wagyu Beef Carpaccio
Grilled porcini, arugula and parmesan lace

Mains

FBH Club Sandwich
Egg, bacon, lettuce
roast chicken or vegetarian

Croque Monsieur / Madame
Grilled with melted Gruyère cheese and Paris ham / Fried Egg

Wagyu Cheeseburger
Aged cheddar, caramelized onion jam and classic garnished with truffle fries, topped with seared slab of Foie Gras

Pan Fried Bass Fillet
Char grilled courgettes, Citrus and fresh tomato gastrique

Steak & Frites
Grilled Angus beef entrecote, Buerre Maître d'hôtel and truffle fries

Spaghetti / Penne Pasta
Choice of Bolognaise or Carbonara

Saffron Seafood Risotto
With prawns, clams, mussels, baby squid and candied tomatoes

(V) Vegetarian option

A la carte

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11.00AM – 11.00PM

Local

Our Laksa
Rice vermicelli, prawns, quail eggs, bean curd puff spicy coconut gravy

Fullerton's Hainanese Chicken Rice
Boneless simmered chicken fragrant rice, chili ginger dark soy sauce

Nasi Goreng
Fried rice, Indonesian style with shrimp, chicken satay fried chicken, fried egg

Bak Kut Teh
Pork rib soup, herbal broth fragrant rice & Chinese dough fritters

Fried Bee Hoon
Vegetarian
Chicken / Seafood

Dim Sum Basket
Siew Mai & Har Kow

Chicken / Lamb Curry
Basmati rice with papadum, cucumber and carrot pickle

Shanghainese Wanton noodle soup

Taiwanese Beef Noodle Soup

SIDES

Truffle Fries
Our signature truffle scented fries

Roasted Asparagus
Tarragon hollandaise sauce

Truffle Mash Potatoes
With normandy butter

Wild Mushroom Ragout
In red wine sauce

SWEETS

Dessert of The Day

Lemon Tart
Lemon cream, black berries, Italian meringue

Trio of Crème Brûlee
Vanilla bourbon, milk chocolate and pandan with banana financier

Seasonal Asian Fruits

Chocolate Fondant
Baked soft center chocolate cake, Madagascar vanilla ice cream griottines sauce

NIBBLES

Available From
11.00AM Till Late

Vegetarian Spring Roll
Thai Chili Sauce

Pork Belly Sandwich
Apple-Radish Slaw,
Pineapple Mustard

8-Piece Satay
Chicken or Wagyu beef

Wagyu Short Rib Mini Burger
Aged Cheddar, Tomato BBQ Sauce

House Hummus or Guacamole
Organic Vegetable Sticks,
Turkish Bread

Lamb Shoulder Samosa
Yogurt Mint

Crab Cake
Chili Aioli

Fresh Oysters
Mignonette Sauce

Cheese Platter