



THE FULLERTON HOTEL
SINGAPORE

DELIGHTFUL WEEKEND DIM SUM GOURMET BRUNCH MENU

VALID FOR SATURDAYS & SUNDAYS

\$38++ PER ADULT
\$19++ PER CHILD (6 TO 11 YEARS OF AGE)

1ST SEATING FROM 11:00AM TO 12:45PM
2ND SEATING FROM 1:15PM TO 3:00PM

SPECIAL BEVERAGE LIST

	GLASS	BOTTLE
MOËT & CHANDON, 'BRUT IMPERIAL', EPERNAY, FRANCE, NV	\$22.00	\$108.00
GRANT BURGE "BENCHMARK", CHARDONNAY, SOUTH AUSTRALIA, 2010 / 11	\$9.80	\$55.00
CASA LAPOSTOLLE MERLOT, RAPEL VALLEY, CHILE, 2010 / 11	\$9.80	\$55.00
TIGER BEER	\$9.80	--
CHILLED JUICES (MANGO, ORANGE & GUAVA)	\$5.50	--
SOFT DRINKS	\$5.50	--

NO FURTHER DISCOUNT
PRICES ARE SUBJECT TO SERVICE CHARGE & GOVERNMENT TAXES

点心 DIM SUM

- 1) 黄金芝士石榴球 ♡
DEEP-FRIED GOLDEN CHEESE DUMPLINGS
- 2) 野菇崧露芋角
DEEP-FRIED TARO PASTE WRAPPED WITH TRUFFLE
AND MUSHROOM
- 3) 脆皮明虾饺
CRISPY PRAWN DUMPLING
- 4) 香煎腐皮虾卷
PAN-FRIED SHRIMP AND PORK BEAN CURD ROLL
- 5) 酥脆蔬菜春卷
CRISPY VEGETABLES SPRING ROLL
- 6) 香煎萝卜糕
PAN-FRIED RADISH CAKE
- 7) 韭菜滑肉锅贴 ♡
PAN-FRIED MINCED PORK AND CHIVES "GUO TIE"
- 8) 麻香叉烧酥
BAKED BARBECUE PORK PIE
- 9) 荷叶珍珠鸡
STEAMED GLUTINOUS RICE WITH CHICKEN AND MUSHROOMS
WRAPPED IN LOTUS LEAF
- 10) 白玉鲜虾饺
STEAMED CRYSTAL SHRIMP DUMPLINGS
- 11) 鲍鱼蒸烧卖 ♡
STEAMED PORK SIEW MAI WITH ABALONE

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点心 DIM SUM

- 12) 豆豉蒸肉排
STEAMED PORK RIB WITH BLACK BEAN SAUCE
- 13) 蚝油蒸凤爪
STEAMED CHICKEN FEET WITH OYSTER SAUCE
- 14) 翡翠素菜饺
STEAMED VEGETABLES DUMPLINGS
- 15) 红油抄手
POACHED SHRIMP WANTON WITH CHILI VINEGAR DRESSING
- 16) 蜜汁叉烧包
STEAMED CHAR SIEW PAU
- 17) 陈皮牛肉球
STEAMED BEEF BALL WITH SUN-DRIED ORANGE PEEL
- 18) 汤汁小笼包
STEAMED SUPERIOR STOCK XIAO LONG PAU
- 19) 家乡芋头糕
STEAMED YAM CAKE WITH DRIED SAUSAGE, MUSHROOM
AND DRIED SHRIMP
- 20) 蒸奶皇流沙包
STEAMED CUSTARD BUN
- 21) 辣汁蟹肉馒头包(每人限点一粒) ♡
GOLDEN 'MANTOU' STUFFED WITH SPICY CRAB MEAT
(ONE PIECE PER DINER)

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汤类 SOUP

每人只可享用以下汤羹一碗
ONE SERVING PER DINER

- 22) 红烧松露蛋白蟹肉燕窝羹 [♡]
BRAISED BIRD NEST WITH TRUFFLE EGG WHITE
IN SUPERIOR BROTH
- 23) 是日炖汤
SOUP OF THE DAY
- 24) 豆花酸辣鸡丝 / 海鲜汤 [♡]
HOT AND SOUR CHICKEN OR SEAFOOD SOUP
LAYERED WITH SILKEN BEANCURD
- 25) 竹笙冬瓜汤
DOUBLE-BOILED WINTER MELON WITH BAMBOO MUSHROOMS
- 26) 鸡茸粟米羹
BRAISED SWEET CORN SOUP WITH MINCED CHICKEN

前菜

APPETIZER

- 27) 蜜饯鲈鱼片
CRISPY HONEY VINAIGRETTE SLICED SEA BASS
- 28) 凉拌青瓜海蜇
TOSSED JELLY FISH AND CUCUMBER IN GARLIC FRAGRANT OIL
- 29) 五香海盐烧腩
ROASTED PORK BELLY WITH FIVE SPICE AND SEA SALT
- 30) 青芥菜虾球
DEEP-FRIED PRAWN COATED WITH WASABI MAYO
- 31) 椒盐豆腐
CRISPY BEAN CURD WITH CHILI FRAGRANT SALT
- 32) 蜜汁叉烧
HONEY GLAZE BARBECUE PORK
- 33) 口水鸡
CHILLED CHICKEN WITH SPICY SAUCE
- 34) 陈年卤水鸭翼
BOILED DUCK WING WITH SUPERIOR SPICED SOYA
- 35) 窝烧羊肉
GRILL STEWED LAMB LOIN
- 36) 猪脚姜醋
BRAISED PORK KNUCKLE WITH GINGER AND SWEET VINEGAR

特选小菜

MAIN COURSE

- 37) 蒜茸四季豆
STIR-FRIED FRENCH BEAN WITH MINCED GARLIC
- 38) 香茅宫保鸡丁
SAUTÉED DICED CHICKEN WITH LEMONGRASS AND
DRIED CHILI VINAIGRETTE
- 39) 酸甜鸡球
SWEET AND SOUR CHICKEN
- 40) 柱侯牛腩
STEWED BEEF BRISKET WITH BEAN SAUCE
- 41) 榆香茄子豆腐
FRIED EGGPLANT AND BEAN CURD IN SPICED SAUCE
- 42) 清炒时蔬
STIR-FRIED SEASONAL VEGETABLES
- 43) 咖啡肉排
SAUTÉED PORK RIBS WITH COFFEE SAUCE
- 44) 胜瓜烩自制豆腐
STEWED ANGLE LUFFA WITH HOMEMADE TOFU
- 45) 姜葱炒牛肉片
SAUTÉED SLICED BEEF WITH SPRING ONION AND GINGER

粥，粉，面，饭

RICE / NOODLE / CONGEE

46)滑蛋海鲜河粉

BRAISED RICE NOODLES WITH SEAFOOD IN SILKEN EGG GRAVY

47)鸭丝银芽焖生面

BRAISED EGG NOODLE WITH SHREDDED DUCK AND BEAN SPROUTS

48)干炒鸡丝生面

WOK FRIED EGG NOODLES WITH SHREDDED CHICKEN
IN SUPERIOR SOY SAUCE

49)扬州炒饭

FRIED RICE YANG CHOW STYLE

50)净蛋炒饭

EGG FRIED RICE

51)皮蛋瘦肉粥

CONGEE WITH PRESERVED EGG AND SHREDDED PORK

52)龙虾瑶柱滚粥

BOILED CONGEE WITH LOBSTER AND DRIED SCALLOP

甜品 DESSERT

53) 是日甜品 (热/冷)
DESSERT OF THE DAY (HOT / COLD)

54) 是日凉糕
DAILY PUDDING

55) 香酥滑蛋挞
OVEN BAKED EGG TART