SUSTAINABLY SOURCED

At the kitchen table, sustainability is at the heart of every dish.
We carefully select our seafood from responsible sources, like wild-caught tuna from Indonesia, octopus from the pristine waters of Australia, and farm-raised fish from trusted local fisheries.

Each ingredient is chosen not only for its quality and flavor, but also for its respect for the ocean and its ecosystems.

SMALL PLATES

Lobster Bisque 28
Pan-seared Japanese Scallops, Coconut, Kaffir Lime

Freshly Shucked Oysters (GF) Market price per pc
(Seasonal Offerings per piece)
Served with American Cocktail Sauce, Mignonette, Lemon

Baby Beetroot & Heirloom Tomato Salad (V) 22
Goat Cheese, Arugula, Baby Spinach, Walnuts, Balsamic

Burrata & Caramelized Figs (V | GF) 38
Heirloom Tomatoes, Pomegranate, Pistachio, Basil, Olive Oil, Balsamic

Vegan Mediterranean Buddha Bowl (PB | DF) 28
Avocado, Olives, Quinoa, Chickpeas, Sun Dried Tomatoes, Mint Leaves, Baba Ghanoush, Mixed Seeds

Salmon Poke Bowl (DF) 28
Purple Cabbage, Sliced Carrots, Edamame, Avocado, Cucumber, Radish, Sesame, Japanese Rice

Seasonal Greens (PB | DF | GF) 24
Asparagus, Heirloom Tomatoes, Artichokes, Pine Nuts, Extra Virgin Olive Oil, 10 year aged Balsamic

Charcuterie Platter 26
4 kinds of Iberian Cured Meats, Pickles, Marinated Vegetables, Grilled Sourdough

Cheese Platter (V) 36
4 kinds of French Farmhouse Cheese, Nuts, Dried Fruits, Sourdough, Fig Jam, Truffle, Honeycomb

MAINS

Grilled Seafood Platter For Two (S | GF) 118
Barramundi, Squid, Tiger Prawns, Australian Octopus, Japanese Scallops, Thai Seafood Sauce, Lemon Butter

Free Range Chicken (GF) 48
Yuzu Caper Butter Sauce, Watercress, Sweet Potato Fries

Wood Fired US Sakura Pork Tomahawk (S) 54
Pickled Mustard Seed Jus, French Fries, Watercress

Barramundi Fillet (Local | Sustainably Sourced | DF | GF) 48
Miso Glaze, Quinoa & Edamame Salad, Yuzu Kosho, Organic Heirloom Tomatoes

Australian Wagyu Hanger Steak Frites 64
Gruyere Truffle Fries, Maple Mustard Sauce, Watercress

Wood Fired Cauliflower Steak (Local | PB | GF) 28
Smoked Leeks, Caper Raisin Glaze, Cauliflower Purée, Toasted Walnuts

David Blackmore's Wagyu Beef Burger (S) 46
Onion Jam, Heirloom Cherry Tomato Chutney, Truffle Brie, Arugula, Toasted Brioche Bun, French Fries

Vegan Chipotle Burger (PB | DF) 32
Vegan Butcher Meat, Guacamole, Chipotle Sauce, Vine-ripened Tomato Chutney, French Fries

Beer-Battered Fish And Chips (Local | Sustainably Sourced) 38
Barramundi, Lager Beer Batter, French Fries, Pea Mash, Tartar Sauce, Lemon

Smoked Chicken Caesar Wrap 32
Smoked Chicken, Romaine, Bacon, Cage-Free Egg, Parmesan, Anchovy, Caesar Dressing, French Fries

ASIAN ALL STARS

Chef's Chicken Rice (S | Local) 36
Steamed Chicken, Local Seasonal Greens, Ginger & Spring Onion Sauce, Chili Sauce, Dark Soy Sauce, Chicken Broth

Seafood Laksa (Local) 39
Tiger Prawns, Mussels, Squid, Cage-Free Egg, Fish Cake, Coconut Cream, Noodles, Bean Sprouts, Tofu Puffs

Singapore Char Kway Teow (Local) 32
Flat Rice Noodles, Yellow Noodles, Chinese Sausages, Tiger Prawns, Chives Cage-Free Egg, Squid, Fresh Bean Sprouts

Pork & Chicken Satay (Local) 28
Marinated Pork & Chicken BBQ Skewers, Sticky Rice, Spicy Peanut Sauce, Achar

Sweet & Sour Iberico Pork 32
Bell Peppers, Figs, Red Onions

Wok Fried Black Pepper Australian Beef 32
Sesame, Crispy Garlic, Mushrooms

Wasabi Tiger Prawns 28
Wasabi, Mayonnaise, Bonito

Forest Mushroom Ee-fu Noodles (Local | V) 26
Button Mushrooms, Shimeji Mushrooms, King Oyster Mushrooms, Choy Sim

Crab Meat & Egg White Fried Rice (S | DF | Local) 28
Dried Scallops, Spring Onions, Asparagus, Cage-Free Egg

PIZZAS & PASTAS

Forest Mushroom Pizza (V) 32
Mushrooms, Truffles, Garlic Cream, Parmesan, Mozzarella, Brie de Meaux, Rosemary, Arugula

Smoked Mozzarella Pizza (V) 32
Vine Ripened Tomatoes, Basil

Iberico Chorizo Pizza 32
Garlic Prawns, Goat Cheese, Heirloom Cherry Tomatoes, Basil

Burrata Pizza (V) 32
Mushrooms, Peppers, Eggplants, Zucchini, Herbs, Arugula, Walnuts

BBQ Chicken Pizza (S) 32
Espresso Peach BBQ Sauce, Mozzarella, Red Onions, Grilled Chicken Breast

Prawn Aglio Olio Pasta (DF) 32
Spaghetti, Sautéed Prawns, Olive Oil, Garlic, Parsley, Crushed Red Pepper

Maine Lobster Spaghetti 42
Lobster, Cherry Tomatoes, White Wine, Lobster Fumet, Basil

SIDES

Grilled Broccolini (PB | DF | GF) 14

Charred Heirloom Baby Carrots (PB | DF | GF) Basil Oil 12

Charred Green Asparagus (PB | DF | GF) 10

Sweet Potato Fries (PB | DF | V) 12

Truffle Fries with Gruyere Cheese (V) 15

SWEET TREATS

Bitter Chocolate Hazelnut Tart 18
64% Bitter Chocolate Ganache, Berries Compote

Sticky Toffee Pudding 18
Date Sponge Cake with Toffee Sauce, Vanilla Ice Cream

Avocado Chocolate Whip and Sesame Rice Pop Crisps (PB | GF | DF) 18
Avocado Chocolate Mousse with Roasted Sesame and Rice Pops

Banoffee Cake 20
Salted Caramel Ice Cream

Black Sesame Parfait 20
Black Sesame Affogato, Salted Caramel Nuts, Yuzu Gel

S - Signature | GF - Gluten Free | DF - Dairy Free
PB - Plant Based (Vegan) | Local - Locally Sourced
V - Vegetarian

ICE CREAM

Per Scoop 6

Vanilla
Chocolate
Strawberry
Coffee
Coconut
Black Sesame
Pistachio

SORBET

Per Scoop 6

Lime
Forest Berries
Banana Passion
Caramelized Apple Cinnamon

the kitchen table

Please approach our Talent for any special dietary requirements.
Prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes.

Scan to find out more about what's happening at the kitchen table

可持续甄选

我们精心挑选来自负责任渠道的海鲜。例如印尼的野生金枪鱼、澳大利亚纯净海域的章鱼，以及本地可信赖渔场养殖的鱼类。
每一种食材的甄选，既为其卓越的品质与风味，也出于对海洋与生态系统的尊重。

小食

龙虾浓汤 28
香煎日本扇贝、椰子、青柠叶

鲜活生蚝 (GF) 时价 / 每只计价
(时令精选，按只计价)
搭配美式鸡尾酒酱、红酒醋汁、柠檬

甜菜根和原种番茄沙拉 (V) 22
山羊奶酪、意大利香醋、芝麻菜、嫩菠菜、核桃

布拉塔芝士配焦糖无花果 (V | GF) 38
烤无花果、石榴、开心果、原种番茄、
罗勒、橄榄油、意大利香醋

纯素地中海沙拉 (PB | DF) 28
牛油果、橄榄、藜麦、鹰嘴豆、番茄干
薄荷、中东茄泥、什锦果仁

三文鱼波奇碗 (DF) 28
紫甘蓝、胡萝卜、毛豆、牛油果、黄瓜、萝卜、
芝麻、日式米饭

时令蔬菜 (PB | DF | GF) 24
芦笋、彩色番茄和洋蓟，拌以烤松子、
特级初榨橄榄油、十年陈酿香醋

西班牙伊比利亚风干肉拼盘 26
四种伊比利亚风干肉、泡菜、腌制蔬菜、烤酸面包

芝士拼盘 (V) 36
四种法国农庄芝士、
坚果、干果、酸面包、无花果酱、松露蜂巢蜜

主食

双人烧烤海鲜拼盘 (S | GF) 118
巴拉曼迪鱼、鱿鱼、虎虾、澳洲章鱼、日式扇贝，泰式海鲜酱、
炭烤柠檬鱼、柠檬奶油酱

散养鸡 (GF) 48
柚子刺山柑奶油酱、西洋菜、红薯薯条

木烤美国樱花战斧猪排 (S) 54
腌芥末籽汁、薯条、西洋菜

本地澳洲鲈鱼柳 (Local | 可持续性 | DF | GF) 48
味噌酱汁、藜麦毛豆沙拉、柚子胡椒酱、
有机原种番茄

澳洲和牛横膈膜牛排薯条 64
格鲁耶尔松露薯条、枫糖芥末酱、西洋菜

木火烤花椰菜 (Local | PB | GF) 28
熏韭葱、酸豆葡萄干酱、花椰菜泥、烤核桃

David Blackmore's 和牛汉堡 (S) 46
洋葱果酱、原种樱桃番茄酱、松露布里奶酪、
芝麻菜、黄油吐司面包、薯条

素食墨西哥辣酱汉堡 (PB | DF) 32
素食"肉排"、牛油果酱、墨西哥辣酱、番茄酸辣酱、薯条

啤酒炸鱼薯条 (Local | 可持续性) 38
本地澳洲鲈鱼柳、拉格啤酒面糊、薯条、豌豆泥、塔塔酱、柠檬

烟熏鸡凯撒卷 32
烟熏鸡肉、罗马生菜、培根、散养鸡蛋、帕尔马干酪、腌制凤尾鱼、
凯撒酱、薯条

亚洲经典

厨师推荐海南鸡饭 (S | Local) 36
清蒸鸡、本地时令蔬菜、葱姜酱、
辣椒酱、老抽、鸡汤

新加坡海鲜叻沙 (Local) 39
虎虾、青豪、鱿鱼、散养鸡蛋、鱼饼
椰浆、面条、豆芽、豆腐卜

新加坡炒粿条 (Local) 32
河粉、黄面、 中式腊肠、虎虾
韭菜、散养鸡蛋、鱿鱼、豆芽、

猪肉及鸡肉沙爹 (Local) 28
腌制猪肉及鸡肉串、马来饭团、
香辣花生酱、马来泡菜

甜酸西班牙黑毛猪 32
甜椒、无花果、 紫洋葱

锅炒澳洲黑椒牛肉 32
芝麻、蒜、蘑菇

芥末虎虾 28
芥末、蛋黄酱、 柴鱼片

什锦蘑菇伊府面 (Local | V) 26
白蘑菇、香菇、杏鲍菇、 菜心

蟹肉蛋白炒饭 (S) 28
干贝、青葱、芦笋、散养鸡蛋

披萨与意大利面

森林菌菇披萨 (V) 32
蘑菇、松露、蒜香奶油、帕玛森奶酪、
马苏里拉奶酪、莫城布里奶酪、
迷迭香、芝麻菜

烟熏马苏里拉奶酪披萨 (V) 32
藤熟番茄酱、罗勒

西班牙烟熏辣肠披萨 32
蒜香大虾、山羊奶酪、
原种番茄、罗勒

布拉塔奶酪披萨 (V) 32
蘑菇、甜椒、茄子、西葫芦、
香草、芝麻菜、核桃

烤鸡披萨 (S) 32
香桃烧烤酱、马苏里拉奶酪、
紫洋葱、烤鸡胸

大虾蒜香橄榄油意大利面 (DF) 32
意面、大虾、橄榄油
大蒜、欧芹、红甜椒

缅因州龙虾意大利面 42
龙虾、小番茄、白酒、
龙虾汤、罗勒

配菜选择

碳烤西兰花苗 (PB | DF | GF) 14

炭烤原种小胡萝卜 (PB | DF | GF) 12
罗勒油

碳烤绿芦笋 (PB | DF | GF) 10

红薯薯条 (PB | DF | V) 12

松露薯条配瑞士格鲁耶尔芝士 (V) 15

甜点

黑巧克力挞 18
64 % 黑巧克力甘纳许、莓果酱

太妃布丁 18
枣海绵蛋糕配太妃酱、香草冰淇淋

油果巧克力慕斯和卜卜米 (PB | GF | DF) 18
牛油果巧克力慕斯配烤芝麻和卜卜米

香蕉太妃蛋糕 20
咸焦糖冰淇淋

黑芝麻冻糕 20
黑芝麻阿芙佳朵、咸焦糖坚果、柚子凝胶

冰淇淋
每球 6

香草
巧克力
草莓
咖啡
椰子
黑芝麻
开心果

雪葩
每球 6

青柠
森林杂莓
香蕉百香果
焦糖
苹果肉桂

S - 招牌 | GF - 无麸质 | DF - 无乳制品
PB - 天然食材 (纯素) | Local - 本地采购 | V - 素食

the kitchen table

如有任何特殊饮食要求，请联系我们的工作人员。
价格以新加坡元为单位，须加收 10% 收服务费及现行政府税。

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