



## 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

<b>Lobster Bisque</b> Pan-seared Japanese Scallops, Coconut, Kaffir Lime	28
<b>Freshly Shucked Oysters (GF)</b> (Seasonal Offerings per piece) Served with American Cocktail Sauce, Mignonette, Lemon	Market price per pc
<b>Baby Beetroot &amp; Heirloom Tomato Salad (V)</b> Goat Cheese, Arugula, Baby Spinach, Walnuts, Balsamic	22
<b>Burrata &amp; Caramelized Figs (V   GF)</b> Heirloom Tomatoes, Pomegranate, Pistachio, Basil, Olive Oil, Balsamic	38
<b>Vegan Mediterranean Buddha Bowl (PB   DF)</b> Avocado, Olives, Quinoa, Chickpeas, Sun Dried Tomatoes, Mint Leaves, Baba Ghanoush, Mixed Seeds	28
<b>Salmon Poke Bowl (DF)</b> Purple Cabbage, Sliced Carrots, Edamame, Avocado, Cucumber, Radish, Sesame, Japanese Rice	28
<b>Seasonal Greens (PB   DF   GF)</b> Asparagus, Heirloom Tomatoes, Artichokes, Pine Nuts, Extra Virgin Olive Oil, 10 year aged Balsamic	24
<b>Charcuterie Platter</b> 4 kinds of Iberian Cured Meats, Pickles, Marinated Vegetables, Grilled Sourdough	26
<b>Cheese Platter (V)</b> 4 kinds of French Farmhouse Cheese, Nuts, Dried Fruits, Sourdough, Fig Jam, Truffle, Honeycomb	36

### MAINS

<b>Grilled Seafood Platter For Two (S   GF)</b> Barramundi, Squid, Tiger Prawns, Australian Octopus, Japanese Scallops, Thai Seafood Sauce, Lemon Butter	118
<b>Free Range Chicken (GF)</b> Yuzu Caper Butter Sauce, Watercress, Sweet Potato Fries	48
<b>Wood Fired US Sakura Pork Tomahawk (S)</b> Pickled Mustard Seed Jus, French Fries, Watercress	54
<b>Barramundi Fillet (Local   Sustainably Sourced   DF   GF)</b> Miso Glaze, Quinoa & Edamame Salad, Yuzu Kosho, Organic Heirloom Tomatoes	48
<b>Australian Wagyu Hanger Steak Frites</b> Gruyere Truffle Fries, Maple Mustard Sauce, Watercress	64
<b>Wood Fired Cauliflower Steak (Local   PB   GF)</b> Smoked Leeks, Caper Raisin Glaze, Cauliflower Purée, Toasted Walnuts	28
<b>David Blackmore's Wagyu Beef Burger (S)</b> Onion Jam, Heirloom Cherry Tomato Chutney, Truffle Brie, Arugula, Toasted Brioche Bun, French Fries	46
<b>Vegan Chipotle Burger (PB   DF)</b> Vegan Butcher Meat, Guacamole, Chipotle Sauce, Vine-ripened Tomato Chutney, French Fries	32
<b>Beer-Battered Fish And Chips (Local   Sustainably Sourced)</b> Barramundi, Lager Beer Batter, French Fries, Pea Mash, Tartar Sauce, Lemon	38
<b>Smoked Chicken Caesar Wrap</b> Smoked Chicken, Romaine, Bacon, Cage-Free Egg, Parmesan, Anchovy, Caesar Dressing, French Fries	32

### ASIAN ALL STARS

<b>Chef's Chicken Rice (S   Local)</b> Steamed Chicken, Local Seasonal Greens, Ginger & Spring Onion Sauce, Chili Sauce, Dark Soy Sauce, Chicken Broth	36	<b>Wok Fried Black Pepper Australian Beef</b> Sesame, Crispy Garlic, Mushrooms	32
<b>Seafood Laksa (Local)</b> Tiger Prawns, Mussels, Squid, Cage-Free Egg, Fish Cake, Coconut Cream, Noodles, Bean Sprouts, Tofu Puffs	39	<b>Wasabi Tiger Prawns</b> Wasabi, Mayonnaise, Bonito	28
<b>Singapore Char Kway Teow (Local)</b> Flat Rice Noodles, Yellow Noodles, Chinese Sausages, Tiger Prawns, Chives, Cage-Free Egg, Squid, Fresh Bean Sprouts	32	<b>Forest Mushroom Ee-fu Noodles (Local   V)</b> Button Mushrooms, Shimeji Mushrooms, King Oyster Mushrooms, Choy Sim	26
<b>Pork &amp; Chicken Satay (Local)</b> Marinated Pork & Chicken BBQ Skewers, Sticky Rice, Spicy Peanut Sauce, Achar	28	<b>Crab Meat &amp; Egg White Fried Rice (S   DF   Local)</b> Dried Scallops, Spring Onions, Asparagus, Cage-Free Egg	28
<b>Sweet &amp; Sour Iberico Pork</b> Bell Peppers, Figs, Red Onions	32		

### PIZZAS & PASTAS

<b>Forest Mushroom Pizza (V)</b> Mushrooms, Truffles, Garlic Cream, Parmesan, Mozzarella, Brie de Meaux, Rosemary, Arugula	32	<b>BBQ Chicken Pizza (S)</b> Espresso Peach BBQ Sauce, Mozzarella, Red Onions, Grilled Chicken Breast	32
<b>Smoked Mozzarella Pizza (V)</b> Vine Ripened Tomatoes, Basil	32	<b>Prawn Aglio Olio Pasta (DF)</b> Spaghetti, Sautéed Prawns, Olive Oil, Garlic, Parsley, Crushed Red Pepper	32
<b>Iberico Chorizo Pizza</b> Garlic Prawns, Goat Cheese, Heirloom Cherry Tomatoes, Basil	32	<b>Maine Lobster Spaghetti</b> Lobster, Cherry Tomatoes, White Wine, Lobster Fumet, Basil	42
<b>Burrata Pizza (V)</b> Mushrooms, Peppers, Eggplants, Zucchini, Herbs, Arugula, Walnuts	32		

### SWEET TREATS

<b>Bitter Chocolate Hazelnut Tart</b> 64% Bitter Chocolate Ganache, Berries Compote	18
<b>Sticky Toffee Pudding</b> Date Sponge Cake with Toffee Sauce, Vanilla Ice Cream	18
<b>Avocado Chocolate Whip and Sesame Rice Pop Crisps (PB   GF   DF)</b> Avocado Chocolate Mousse with Roasted Sesame and Rice Pops	18
<b>Banoffee Cake</b> Salted Caramel Ice Cream	20
<b>Black Sesame Parfait</b> Black Sesame Affogato, Salted Caramel Nuts, Yuzu Gel	20

### 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

### SIDES

<b>Grilled Broccolini (PB   DF   GF)</b>	14
<b>Charred Heirloom Baby Carrots (PB   DF   GF)</b> Basil Oil	12
<b>Charred Green Asparagus (PB   DF   GF)</b>	10
<b>Sweet Potato Fries (PB   DF   V)</b>	12
<b>Truffle Fries with Gruyere Cheese (V)</b>	15

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

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

<b>龙虾浓汤</b> 香煎日本扇贝、椰子、青柠叶	28
<b>鲜活生蚝 (GF)</b> (时令精选, 按只计价) 搭配美式鸡尾酒酱、红酒醋汁、柠檬	时价 每只计价
<b>甜菜根和原种番茄沙拉 (V)</b> 山羊奶酪、意大利香醋、芝麻菜、嫩菠菜、核桃	22
<b>布拉塔芝士配焦糖无花果 (V   GF)</b> 烤无花果、石榴、开心果、原种番茄、罗勒、橄榄油、意大利香醋	38
<b>纯素地中海沙拉 (PB   DF)</b> 牛油果、橄榄、藜麦、鹰嘴豆、番茄干、薄荷、中东茄泥、什锦果仁	28
<b>三文鱼波奇碗 (DF)</b> 紫甘蓝、胡萝卜、毛豆、牛油果、黄瓜、萝卜、芝麻、日式米饭	28
<b>时令蔬菜 (PB   DF   GF)</b> 芦笋、彩色番茄和洋葱，拌以烤松子、特级初榨橄榄油、十年陈酿香醋	24
<b>西班牙伊比利亚风干肉拼盘</b> 四种伊比利亚风干肉、泡菜、腌制蔬菜、烤酸面包	26
<b>芝士拼盘 (V)</b> 四种法国农庄芝士、坚果、干果、酸面包、无花果酱、松露蜂巢蜜	36

### 主食

<b>双人烧烤海鲜拼盘 (S   GF)</b> 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	118
<b>散养鸡 (GF)</b> 柚子刺山柑奶油酱、西洋菜、红薯薯条	48
<b>木烤美国樱花战斧猪排 (S)</b> 腌芥末籽汁、薯条、西洋菜	54
<b>本地澳洲鲈鱼柳 (Local   可持续性   DF   GF)</b> 味噌酱汁、藜麦毛豆沙拉、柚子胡椒酱、有机原种番茄	48
<b>澳洲和牛横膈膜牛排薯条</b> 格鲁耶尔松露薯条、枫糖芥末酱、西洋菜	64
<b>木火烤花椰菜 (Local   PB   GF)</b> 熏韭葱、酸豆葡萄干酱、花椰菜泥、烤核桃	28
<b>David Blackmore's 和牛汉堡 (S)</b> 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	46
<b>素食墨西哥辣酱汉堡 (PB   DF)</b> 素食“牛排”、牛油果酱、墨西哥辣酱、番茄酸辣酱、薯条	32
<b>啤酒炸鱼薯条 (Local   可持续性)</b> 本地澳洲鲈鱼柳、拉格啤酒面糊、薯条、豌豆泥、塔塔酱、柠檬	38
<b>烟熏鸡凯撒卷</b> 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	32

### 亚洲经典

<b>厨师推荐海南鸡饭 (S   Local)</b> 清蒸鸡、本地时令蔬菜、葱姜酱、辣椒酱、老抽、鸡汤	36	<b>锅炒澳洲黑椒牛肉</b> 芝麻、蒜、蘑菇	32
<b>新加坡海鲜叻沙 (Local)</b> 虎虾、青豪、鱿鱼、散养鸡蛋、鱼饼、椰浆、面条、豆芽、豆腐卜	39	<b>芥末虎虾</b> 芥末、蛋黄酱、柴鱼片	28
<b>新加坡炒粿条 (Local)</b> 河粉、黄面、中式腊肠、虎虾、韭菜、散养鸡蛋、鱿鱼、豆芽	32	<b>什锦蘑菇伊府面 (Local   V)</b> 白蘑菇、香菇、杏鲍菇、菜心	26
<b>猪肉及鸡肉沙爹 (Local)</b> 腌制猪肉及鸡肉串、马来饭团、香辣花生酱、马来泡菜	28	<b>蟹肉蛋白炒饭 (S)</b> 干贝、青葱、芦笋、散养鸡蛋	28
<b>甜酸西班牙黑毛猪</b> 甜椒、无花果、紫洋葱	32		

### 披萨与意大利面

<b>森林菌菇披萨 (V)</b> 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	32	<b>烤鸡披萨 (S)</b> 香桃烧烤酱、马苏里拉奶酪、紫洋葱、烤鸡胸	32
<b>烟熏马苏里拉奶酪披萨 (V)</b> 藤熟番茄酱、罗勒	32	<b>大虾蒜香橄榄油意大利面 (DF)</b> 意面、大虾、橄榄油、大蒜、欧芹、红甜椒	32
<b>西班牙烟熏辣肠披萨</b> 蒜香大虾、山羊奶酪、原种番茄、罗勒	32	<b>缅甸州龙虾意大利面</b> 龙虾、小番茄、白酒、龙虾汤、罗勒	42
<b>布拉塔奶酪披萨 (V)</b> 蘑菇、甜椒、茄子、西葫芦、香草、芝麻菜、核桃	32		

### 甜点

<b>黑巧克力挞</b> 64% 黑巧克力甘纳许、莓果酱	18
<b>太妃布丁</b> 枣海绵蛋糕配太妃酱、香草冰淇淋	18
<b>油果巧克力慕斯和卜米 (PB   GF   DF)</b> 牛油果巧克力慕斯配烤芝麻和卜米	18
<b>香蕉太妃蛋糕</b> 咸焦糖冰淇淋	20
<b>黑芝麻冻糕</b> 黑芝麻阿芙佳朵、咸焦糖坚果、柚子凝胶	20

### 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

### 配菜选择

<b>碳烤西兰花苗 (PB   DF   GF)</b>	14
<b>炭烤原种小胡萝卜 (PB   DF   GF)</b> 罗勒油	12
<b>碳烤绿芦笋 (PB   DF   GF)</b>	10
<b>红薯薯条 (PB   DF   V)</b>	12
<b>松露薯条配瑞士格鲁耶尔芝士 (V)</b>	15

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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