

# Eat Me, Drink Me:

## A WHIMSICAL EASTER CELEBRATION



### ENDLESS BUBBLES AND OYSTERS

SUNDAY, 20 APRIL 2025  
BUFFET BRUNCH | 12PM - 3PM

\$168++ Per Person  
Food Only

\$268++ Per Person  
Inclusive of bottomless Moët & Chandon Brut Impérial,  
Wines, Spirits, Cocktails and Beer

Kids Pricing:

7-12 years old: 50% off | 4 - 6 years old: \$40++ | 3 and under: Free

the  
kitchen  
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# EASTER BRUNCH MENU

## THE SEAFOOD WALL

### Chill Seafood

Seasonal Live Oyster | Snow Crab | Prawn | Lobster  
| Scallop on the Shell | Green Mussel

American and French Cocktail Sauce, Mignonette Sauce  
Lemon Wedges, Lime Wedges, Cucumber Salsa, Tabasco

### Smoked Seafood

Smoked Salmon | Graved Lachs | Beetroot Smoked Salmon

Capers, Chopped Egg White, Chopped Egg Yolk, Sour Cream  
Mustard, Chopped Parsley, Chopped Chives

### Seafood Salads

Thai Seafood Salad | Italian Seafood Salad  
Prawn And Mango Salad

### Salads Bar

9 kinds of Lettuce, 6 kinds of Dressings, Olive Oil, Vinegars, Coconut Oil

### Sashimi

Salmon | Tuna | Hamachi

### Sushi

California Roll | Vegetarian Maki | Nigiri Salmon | Nigiri Tuna | Lobster Roll  
Unagi Nigiri | Tamago Nigiri

Soy Sauce, Pickled Ginger, Wasabi

### CARVERY

Roasted Angus Prime Ribs  
Horseradish, Grain Mustard

Roasted Tandoori Norwegian Salmon  
Pickles, Raita, Mint Chutney

### FROM THE PARRILLA GRILL

Sanchoku Wagyu | Wagyu Beef Truffle Parmesan Sausage | Lamb T Bone | Pork Belly

### Sauce

Red Wine Sauce, Mint Sauce, Béarnaise Sauce, Chimichurri

(V) Vegetarian, (N) Contains Nuts, (S) Seafood, (P) Pork, (DF) Dairy Free, (GF) Gluten Free

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## SIGNATURE LIVE STATION

### BBQ Pulled Beef Waffle

Croissant Waffle, 48-hour Pulled Short Rib Poached Egg, Espresso BBQ Sauce

### Smashed Avocado Waffle

Poached Egg, Parmesan Cheese, Rocket

### Swiss Raclette

Steamed Baby Potato, Crudites  
Assorted Bread Rolls, Lavosh, Grissini

### Lobster Risotto

Heirloom Tomatoes, Lobster Stock

### Burrata Salad

Heirloom Tomatoes, Olive Oil, Beetroot Powder, Olive Crumble, Arugula

## ALMOND WOOD FIRE GRILLED SEAFOOD

Live Prawn, Squid, Half Shell Scallop

### Sides

Grilled Broccolini | Grilled Fennel

### Sauce

Thai Sweet Chili Sauce, Thai Seafood Dipping Sauce, Mango Tomato Salsa

## CHARCUTERIE

Iberico Ham | Parma Ham | Iberico Chorizo | Salami | Beef Bresaola | Coppa Ham

Pickles, Assorted Mustards

## FARMHOUSE CHEESES FROM LES FRERES MARCHAND

Seasonal Selection of Imported European Cheeses

## ANTIPASTI

Grilled Zucchini | Marinated Artichoke | Semi-dried Tomatoes | Marinated Olives  
Hummus | Baba Ghanoush | Marinated Feta | Marinated Eggplant | Marinated Bell Peppers

Assorted Nut and Cracker

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## **ASIAN**

Singapore Braised Pork Knuckle Bee Hoon

Singapore Chili Crab & Mantou

Hakka Yong Tau Foo

Hong Kong Steamed Fish

Salted Egg Mantis Shrimp

Wok Fried Black Pepper Beef

White Pepper Pork Rib Soup

Sweet & Sour Chicken

Yam Rice

## **CHINESE BBQ**

Char Siu Pork | Crispy Pork Belly | Roasted Duck | Roasted Chicken

## **DIM SUM**

Xiao Long Bao | Har Gau | Siu Mai | Fried Dim Sum

## **LIVE STATION - NOODLE COUNTER**

### **Soup**

Prawn Broth | Seafood Laksa

Choice of 3 kinds of Vegetables and 4 kinds of Protein

### **Noodles**

Yellow Noodles | Egg Noodles | Rice Noodles

## **SPICE AFFAIR**

Chicken Shawarma

Butter Chicken

Bhuna Gosht

Sabzi Ashiyana

Pappadum

## **FROM THE TANDOOR**

Tandoori Chicken | Tandoori Jhinga

Plain Naan, Garlic | Naan | Butter Bread

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## DESSERT

Strawberry Cheesecake  
White Forest Cake  
Passion Chocolate Creamy  
Carrot Cake with White Chocolate Mousse  
Double Chocolate Cocoa Gateau  
Pistachio Mascarpone Cake  
Creamy Chocolate Pot  
Chocolate Kunafa Tart  
Tropical Fruit Crème Brule  
Yuzu Creamy Tart  
Coffee Chocolate Éclair  
Mango Coconut Pavlova  
Hot Cross Bun  
Easter Chocolate Lollipop  
Assorted Macarons  
Assorted Cookies  
Chocolate Fountain with Condiments

## KIDS CORNER

Candy Corner  
Donut  
Ice Cream Cart  
Bunny Cupcakes

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