

FIRE UP THE GRILL



Set by the marina, Fire Up the Grill is a lively dinner buffet that brings the best of land and sea to your plate. Watch our chefs fire up Angus Sirloin MB4+, Lamb Leg in Chimichurri, Slipper Lobster with Garlic Butter, and more at the live grill station. Beyond the flames, enjoy a spread of fresh seafood on ice, bold sides, and global flavors inspired by Asia and the Mediterranean.

Now also available on Fridays due to popular demand, giving you even more reasons to gather by the waterfront.

EVERY FRIDAY AND SATURDAY
6PM - 10PM
\$98++ PER PERSON

Beverage packages (3 hours)
\$68++ inclusive of Wines, Spirits, and Beer
\$88++ inclusive of Moët & Chandon Brut Impérial, Wines, Spirits, and Beer

Kids Pricing:
7-12 years old: \$49++ | 6 and under: Free

the
kitchen
table

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SEAFOOD ON ICE

Sustainable Irish Oysters, Crab Legs, Prawns, Mussels, Scallops

BBQ SEAFOOD & VEGETABLES

Slipper Lobster with Garlic Butter

Grilled Tiger Prawns

Grilled Squid with Herbs, Lime & Garlic

Seafood Paella

Grilled Broccolini (V)

Roasted Baby Carrots

Herb Roasted Beef Fat Potato (V)

Lobster Mac & Cheese

BBQ MEATS *(From The Wood Fired Parilla)*

Lamb Leg in Chimichurri

Peri-peri Spatchcock Chicken

Angus Beef Sirloin MB4+

Spicy Jalapeno & Cheddar Pork Sausages

Chicken And Pork Satay, Cucumber, Pineapple, Sticky Rice, Peanut Sauce

Chimichurri, BBQ Sauce, Red Wine Sauce, Béarnaise

BBQ SPECIALS BY CHEF ASHOK

Tandoori Chicken Tikka Masala

Tandoori Prawn

Podi Spice Tandoori Fish

Tandoori Broccoli

Kadai Paneer

Kashmiri Pulao

Lamb Rack Rogan Josh

Plain Naan, Garlic Naan, Butter Bread, Cheese Naan

Papadum, Mint, Raita, Mango Chutney

(V) Vegetarian, (N) Contains Nuts, (S) Seafood, (P) Pork

Menu is subject to change without prior notice.

SUSHI & SASHIMI

Sashimi

Salmon | Tuna | Hamachi

Sushi

California Roll | Vegetarian Maki | Nigiri Salmon | Nigiri Tuna | Ebi Nigiri | Tobiko | Corn & Mayo

Soy Sauce, Pickled Ginger, Wasabi

Cantonese BBQ

Roast Duck, Crispy Chicken, Honey Roasted Pork, Crispy Pork Belly

LIVE STATION – NOODLE COUNTER

Bak Kut Teh (Herbal Pepper Pork Rib Broth) | Seafood Laksa

Choice of 3 Kinds of Vegetables and 4 Kinds of Protein

Noodles

Yellow Noodles | Egg Noodles | Rice Noodles

SALADS

Balsamic Blackberry Chicken Salad

Crumbled Cheese, Blackberries, Thyme, Pecan Nuts, Balsamic Glaze

Smoked Salmon & Egg Salad

Lettuce, Smoked Salmon, Quail Eggs, Cucumber, Tomatoes, Red Radish, Red Onion, Dill, Black Olives, Capers, Lemon Vinaigrette

Beetroot & Kale Salad

Carrot Julienne, Red Onion, Walnuts, Feta Cheese, Orange Dressing

Grilled Steak Salad

Arugula, Cherry Tomato, Onion, Avocado, Goat Cheese, Garlic Vinaigrette

Seafood Salad

Capsicum, Celery, Tomatoes, Chives, Lemon Juice, Olive Oil

Honey Baked Ham & Asparagus Salad

Mushroom, Crumbled Egg, Tarragon Vinaigrette

VEGETARIAN APPETIZERS

Hummus, Baba Ghanoush, Marinated Olives, Marinated Artichokes, Tabbouleh
Grilled Eggplant Salad, Cherry Tomatoes, Grilled Zucchini Salad, Marinated Feta Cheese,
Roast Pepper Salad

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CHEESE & COLD CUTS

Selection of 6 Kinds of Cheeses and 6 Kinds of Cold Cuts

SMOKED FISH

Smoked Salmon, Dill Cured Salmon, Lemongrass Salmon

ASIAN DELIGHTS

Sakura Ebi Fried Rice

Creamy Butter Chicken

Teriyaki Salmon

Braised Pork Belly

Shaoxing Drunken Prawn

Golden Seafood Broth

FRUITS

3 Kinds of Seasonal Sliced Fruits

3 Kinds of Seasonal Whole Fruits

DESSERTS

Red Velvet Cake

Flourless chocolate

Kumquat Vanilla Cake

Mango Creamy

Strawberry Peach

Orange Chocolate Milk Cake

Vanilla Crème Brûlée

Black Forest Cherry

Salted Caramel Chocolate Tart

Crunchy Pistachio

Macaron

Assorted Cookies & Candy

Chocolate Fountain & Condiments

Soft Serve Ice Cream with Condiments

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FREE FLOW BEVERAGE PACKAGE

Beverage packages (3 hours)

\$68++ inclusive of Wines, Spirits, and Beer

\$88++ inclusive of Moët & Chandon Brut Impérial, Wines, Spirits, and Beer

BEER

Tiger Draught, Singapore

WHITE WINE

Fábula de Paniza, Chardonnay

ROSÉ WINE

The Pale Rose by Whispering Angel, France

RED WINE

Fábula de Paniza, Garnacha

SPIRITS

Bombay Sapphire | Absolut Blue | Bacardi White Rum
Olmeca Reposado | Jim Beam | Hennessy VSOP