



FIRE UP THE GRILL

Ignite your culinary passions as we bring the thrill of the grill right to your table. Experience the excitement of live cooking with our signature Fire Up concept, where tantalizing aromas and vibrant flavors take center stage. Discover the following specialties hot off the grill: Angus Sirloin Steaks, Whole Leg of Lamb in Moroccan Spices, Rock Lobster with Yuzu Butter Sauce, Corn on the Cob Glazed with Maple Syrup Miso Glaze.

**Every Saturday
6PM - 10PM**

\$98++ per person

Limited Buy-1-Get-1-Free Offer until 13 April 2024

Additional \$68++ Prosecco, wines, spirits and cocktails
Additional \$98++ Champagne, wines, spirits and cocktails
Additional \$108++ Moët & Chandon Rosé
Additional \$488++ Dom Pérignon 2012 Vintage

the
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For More Information and RSVP
T +65 6808 7268 E thekitchentable.singapore@whotels.com
wsingapore.co/thekitchentable

BBQ BUFFET DINNER

6PM – 10PM

SALADS

Crab Brandade

Avocado Timbale, Tobiko, Flying Fish Roe, Orange Vinaigrette

Truffle Coleslaw

Smoked Chicken, Shaved Mimolette, Candied Pecans

Artichoke Seafood Salad

Tropical Spices, Vanilla Chili Sauce

Classic Cob Salad

Beetroot, Feta Cheese, Cherry Tomatoes, Walnuts, Onion & Balsamic

Edamame

Sugar Snap Peas, Mint, Corn, Pine Nuts, Grapefruits

SEAFOOD ON ICE

Crab Legs, Prawns, Mussels, Scallops

VEGETARIAN APPETIZERS

Hummus, Baba Ghanoush, Marinated Olives, Marinated Artichokes, Tzatziki, Tabbouleh
Grilled Eggplant Salad, Cherry Tomatoes, Grilled Zucchini Salad, Marinated Feta Cheese
Roast Pepper Salad, 6 Kinds of Lettuce & 4 Kinds of Dressing

CHEESE & COLD CUTS

Selection of 4 Kinds of Cheeses and 6 Kinds of Cold Cuts

SMOKED FISH

Smoked Salmon, Dill Cured Salmon, Beetroot Cured Salmon

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

Menu is subject to change without prior notice.

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LIVE STATION

Hakka Yong Tou Foo

4 Types Of Yong Tou Foo, 2 Vegetables, 2 Noodles, Fish And Laksa Soup,
Crispy Shallots, Spring Onions, Coriander, Pickled Chili, Sambal

BBQ SEAFOOD & VEGETABLES

Rock Lobster with Yuzu Butter Sauce

Malaysian Fish in Banana Leaves "Otak-otak"

BBQ Prawns

Squid in Garlic with Lime and Herbs

BBQ Broccolini (V)

Corn on the Cob Glazed with Maple Syrup Miso Glaze (V)

Roasted Pumpkin with Spice (V)

Grilled Seafood Mac and Cheese (V)

Tiger Prawn, Squid, Octopus, Scallop

BBQ MEATS

Slow-Cooked Over Almond Wood Embers

Whole Legs Of Lamb in Moroccan Spices

Whole Chicken Stuffed With Lemon, Thyme And Mustard

Angus Sirloin Steaks

Spicy Spanish Chorizo Sausages

Chimichurri, BBQ Sauce, Red Wine Sauce, Béarnaise

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

BBQ SPECIALS BY CHEF ASHOK

Lamb Shank Rogan Josh

Chicken Tandoori Tandai

Prawns in Curry Spices

Tandoori Mushrooms

Stuffed naan – Chicken, Lamb, Cheese, Potatoes

Chutneys Raita Pappadums

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ASIAN DELIGHT

Beef Rendang

Chicken Masak Merah

Tiger Prawns with Salted Egg

Wok Fried Thai Basil Clams

Ginseng Chicken Soup

Chinese Barbecue

Steamed Whole Fish with Garlic & Ginger

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

FRUITS

3 Kinds of Seasonal Sliced Fruits

3 Kinds of Seasonal Whole Fruits

DESSERTS

White Chocolate Key Lime Pie

Grilled Pineapple Cheesecake

Black & White Rocky Road Bar

Smoked Banana Pudding

Blueberry Creamy

Orange Chocolate Milk Cake

Lychee Strawberry Jelly Salsa

Passion Chocolate Brownie

Mojito Pop

Chocolate Cream Brûlée

Assorted Cookies

Macaroon and Candy

Chocolate Fountain & Condiments

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