

DAD'S DAY OUT

FATHER'S DAY BRUNCH



Celebrate the man of the hour with a Father's Day brunch at the kitchen table. Dads can vibe to DJ-led beats and explore elevated culinary spreads with multiple live stations, fresh seafood on ice, and an interactive beverage trolley while the kids enjoy magic shows and giant Jenga.

Entertainment:
Magician | DJ | Live Entertainment

21 JUNE | 12PM - 3PM

\$168++ per person
Food & Non-alcoholic Beverages

\$268++ per person
Inclusive of bottomless Moët & Chandon Brut Impérial, Wines, Spirits, Cocktails and Beers

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

the
kitchen
table

T +65 6808 7268

E thekitchentable.singapore@whotels.com

W thekitchentable.sg

CHARCUTERIE

Iberico Ham | Parma Ham | Iberico Chorizo | Salami | Beef Bresaola | Coppa Ham
Pickles, Assorted Mustards, Nuts, Dried Fruits

FRENCH FARMHOUSE CHEESES

Seasonal Selection of 7 Kinds of Cheeses, Truffle Honey, Fig Jam, Nuts, Dried Fruits

ANTIPASTI

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

BREADS

Wood-fired Sourdough, Assorted Rolls, Grissini, Lavosh, French Butter

CHILLED SEAFOOD

Coffin Bay & Tasmanian Oysters
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 & MARINATED SEAFOOD

Lemongrass-cured Australian Trout | Smoked Salmon

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

SALADS

Thai-style Spicy Australian Trout And Avocado Salad
Grilled Beef Salad With Shallot, Coriander, Mint, Chili, Tamarind Dressing
Seafood & Artichoke Salad
Grilled Asparagus & Truffled Mushroom Salad

SALAD 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 | Ebi Nigiri | Tobiko | Corn & Mayo

Soy Sauce, Pickled Ginger, Wasabi

(V) Vegetarian, (N) Contains Nuts, (S) Seafood, (P) Pork, (DF) Dairy Free, (GF) Gluten Free
Menu is subject to change without prior notice.

ASIAN

Singapore Asparagus Crab Fried Rice (S,P)
Singapore Chili Crab (S)
Wok Fried Black Pepper Beef
Steamed Tasmanian Salmon with Cordyceps
Black Vinegar Glazed Pork Ribs
Golden Chicken Soup with Australian Grouper

NOODLE BAR

SOUP

Bak Kut Teh (Herbal Pepper Pork Rib Broth)
Tom Yum

CHOICE OF VEGETABLES

Choice of 3 Vegetables

CHOICE OF NOODLES

Yellow Noodle | Rice Noodle | Egg Noodle

CHOICE OF PROTEIN

Choice of 3 Proteins

CANTONESE BBQ

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

DIM SUM

3 kinds of Steamed | 3 kinds of Fried

ALMOND WOOD FIRE GRILLED SEAFOOD

Live Prawn, Squid, Canadian Lobster Tail

Sides

Grilled Broccolini | Grilled Fennel

Sauce

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

CARVERY

Smoked Japanese A5 Brisket

FROM THE PARRILLA GRILL

Wagyu Rump Steak | Wagyu Beef Truffle Parmesan Sausage | Lamb T-bone
Australian Prawns | Australian Mussels Cooked Over Wood

Sauce

Red Wine Sauce, Mint Sauce, Béarnaise Sauce, Chimichurri

(V) Vegetarian, (N) Contains Nuts, (S) Seafood, (P) Pork, (DF) Dairy Free, (GF) Gluten Free
Menu is subject to change without prior notice.

PASSED AROUND MENU

Smashed Avocado Waffle
Croissant Waffle, Smoked Australian Trout

Australian Prawn And Egg Salad Rolls

Blackmore Wagyu Sliders, Onion Jam, Gruyere

LIVE STATIONS

Swiss Raclette
Steam Baby Potato, Crudites

Aussie Seafood Paella

Seared Foie Gras, Brioche, Fig Jam

SPICE AFFAIR

Mysore Lamb | Paneer Butter Masala | Podi Spice Chicken Shawarma

FROM THE TANDOOR

Tandoori Achari Fish
Tandoori Spice T-bone
Bhatti Da Murg
Tandoori Prawn
Tandoori Mixed Vegetable
Plain Naan, Garlic Naan, Butter Bread

Condiments

Papadam, Mixed Pickle, Raita, Mint sauce

DESSERTS

Pavlova Seasonal Fruit
Chocolate Flourless Cake
Caramel Crown Cake
Basque Cheesecake
Caramel Slice
Lemon Tart
Classic Tiramisu
Red Berries Cube
Red Velvet Cream Cheese
Lamington
Anzac Sandwich Cookies
Assorted Cookies & Candy
Chocolate Fountain with Condiments
Soft Serve Ice Cream

(V) Vegetarian, (N) Contains Nuts, (S) Seafood, (P) Pork, (DF) Dairy Free, (GF) Gluten Free
Menu is subject to change without prior notice.

FREE FLOW BEVERAGE PACKAGE

\$100++ inclusive of Moët & Chandon Brut Impérial, Wines, Spirits, and Beer

ALCOHOL

COCKTAILS

Ranch Revitalizer

Absolute Vodka | Sparkling Sake
Fresh Lemon Juice | Perrier Rosellini

Aperol Spritz

Aperol | Sparkling Wine | Soda

Chandon Spritz

Chandon Garden Spritz | Limoncello
Lemon Juice | Soda

Hokkaido Negroni

Yamamoto Black Sesame
Sake-Infused Grapefruit
Choya Extra Years | Campari

Paloma

Patrón Tequila | Agave | Lime
Fresh Grapefruit Juice

BEER

Tiger Draught, Singapore

WHITE WINE

Fábula de Paniza, Chardonnay

ROSÉ WINE

Chateau D'Esclans, The Beach

RED WINE

Fábula de Paniza, Garnacha

SPIRITS

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

NON-ALCOHOL

MOCKTAILS

Fresh Iced Lemon Tea

Basil | Fresh Lemon Juice
Perrier Watermelon | Sugar
Ohba Leaves

Island Cove

Fresh Pineapple Juice | Lychee
Ginger | Fresh Coconut Juice
Agave Syrup | Citrus | Heavy Cream

JUICES

Apple | Cranberry | Orange | Pineapple

FIZZ

Pepsi | Pepsi Black | 7UP | Ginger Ale
Soda | Tonic

PERRIER

Grapefruit | Lemon