

HER DAY

MOTHER'S DAY BRUNCH



Celebrate Mother's Day in style with an elevated Sunday Brunch experience at the kitchen table. In May, the spotlight shines on delicate white asparagus, bringing a refined, seasonal touch to the spread alongside fresh seafood, live stations, and signature favorites. Thoughtfully curated for the occasion, enjoy live music with a DJ and saxophonist jamming together, plus a roving magician to delight the whole table.

Entertainment:
Magician | DJ | Saxophonist

10 MAY | 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

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CHARCUTERIE

Pate En Croute, Salami, Iberico Ham, Parma Ham, Iberico Chorizo, Beef Bresaola
Pickles, Assorted Mustards, Nuts, Dried Fruits

AFFINATED FARMHOUSE CHEESES

Seasonal Selection of 8 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

Sustainable 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

Smoked Salmon | Graved Lachs | Lemongrass-cured salmon

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

SALADS

Thai Spicy Vegan Avocado Salad
Green & White Asparagus Salad, Boiled Egg, Tarragon Vinaigrette, Leg Ham
Seafood And Artichoke Salad
Classic Cobb Salad
Prawn And Mango Salad, Cherry Tomatoes, Basil

SALAD BAR

Create Your Own Mix @ "Snap Sauce Serve"

SASHIMI

Salmon | Tuna | Hamachi

SUSHI

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

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 Slipper Lobster (S)
Wok Fried Black Pepper Beef & Asparagus
Wok Fried XO Seafood With White Asparagus
Honey Miso Glaze Iberico Pork Ribs
Crab Meat Fish Maw Soup (S)

NOODLE BAR

SOUP

Golden Chicken Soup with Fish Maw & Asparagus
Laksa Soup

CHOICE OF VEGETABLES

Brown Shimeji Mushroom | White Cabbage | Bean Sprouts | Nai Bai | Tofu Puff

CHOICE OF NOODLES

Yellow Noodle | Rice Noodle | Wonton Noodle

CHOICE OF PROTEIN

Fish Ball | Chicken Ball | Prawn Ball | Quail Egg | Fishcake

CANTONESE BBQ

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

DIM SUM

Xiao Long Bao | Shrimp Dumpling | Scallop Dumpling | Kataifi Prawn | Lemongrass Prawn

ALMOND WOOD FIRE GRILLED SEAFOOD

Live Prawn, Squid, Lobster Tails in Herb Butter

Sides

Grilled Broccoli | Roasted Root Vegetables | Grilled Asparagus

Sauce

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

CARVERY

Japanese A5 Beef Selection of the Week

FROM THE WOOD-FIRED BASQUE GRILL

Wagyu Sanchoku Steak | Wagyu Beef Truffle Parmesan Sausage
Chorizo | White Asparagus | Bone Marrow

Sauce

Red Wine Sauce, Mint Sauce, Béarnaise Sauce, Chimichurri

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PASSED AROUND MENU

CROISSANT WAFFLE

Smashed Avo, Smoked Salmon

LOBSTER & PRAWN ROLLS

Avocado, Spicy Mayo

PULLED BEEF SLIDER

Brioche Bun, Onion Confit

LIVE STATIONS

PAN SEARED FOIE GRAS

Fig Jam, Brioche Toast

BURRATA

Organic Heirloom Tomatoes, Aged Balsamic, Basil

WHITE ASPARAGUS

63°C Egg, Hollandaise

WHITE ASPARAGUS RISOTTO

Parmesan Cheese, Chives

SPICE AFFAIR

Kadai Asparagus | Butter Chicken

FROM THE TANDOOR

Tandoori Spice White Asparagus | Tandoori Spice Broccoli | Tandoori Fish Tikka
Lamb T-bone Spice | Chicken Tikka
Assorted Naan Bread

Condiments

Mint Sauce, Raita, Mango Chutney, Pickle

DESSERTS

Cranberry Mixed Nuts Tart

Chocolate Flourless Cake

Red Devil Chocolate Fudge Cake

Basque Cheesecake

White Chocolate Pistachio Mousse Cake

Strawberry Tiramisu

Red Berries Cube

Macha Chocolate Tart

Red Velvet Cream cheese

White Chocolate Roulade

Raspberry Chocolate Crunchy

Assorted Cookies & Candy

Chocolate Fountain with Condiments

Soft Serve Ice Cream

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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