

the  
kitchen  
table

W SINGAPORE  
SENTOSA COVE

# ABOUT US

the kitchen table is a restaurant where we believe food is an exquisite journey to be cherished. Our menu revolves around three pillars: Local Comfort Food, Plant-based Products, and Wood Fire Specialties, embodying our dedication to excellence, innovation, and sustainability. These specialties are served in W Singapore Sentosa Cove's tropical ambiance, embellished with unparalleled view on the marina.

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# OUR SPACE

**Lunch** 12PM – 3PM  
**Dinner (Except Monday)** 6PM – 10PM

*Seating Configuration is customizable*

## the kitchen table Indoor

Seating Capacity: 80 guests

## Outdoor Marina

Seating Capacity: 54 guests

## MINIMUM SPENDING

### Entire Restaurant

|                |             |
|----------------|-------------|
| Mon – Thurs    | S\$6,000++  |
| Fri & Sat      | S\$8,000++  |
| Sun            | S\$30,000++ |
| Eve of PH & PH | S\$15,000++ |

### Outdoor Marina

|                |            |
|----------------|------------|
| Mon – Thurs    | S\$3,000++ |
| Fri & Sat      | S\$4,000++ |
| Sun            | S\$8,000++ |
| Eve of PH & PH | S\$6,000++ |



# SUSTENANCE

## SALAD BAR & APPETIZER

Marinated Olives | Marinated Artichokes Tabbouleh |  
Grilled Eggplant Salad | Cherry Tomatoes | Grilled Zucchini  
Salad | Marinated Feta Cheese | Hummus | Tzatziki

6 Kinds of Lettuce & 6 Kinds of Dressings  
Croutons | Walnuts | Bacon Bits | Pumpkin Seeds  
Whole Bread Loaves | Rolls | Butter

## CHARCUTERIE & CHEESE

Parma Ham | Beef Bresaola | Chorizo | Salami  
Camembert | Manchego | Cheddar | Assorted Pickles |  
Mustards | Grissini | Lavosh | Assorted Bread Rolls |  
Beetroot Cured Salmon | Sour Cream | Chives

## NOODLE STATION

Laksa Broth | Vegetable Broth  
*Vegetables, Assorted Noodles, condiments*

## WOOD FIRE GRILL

Marinated Squid

Spiced Pork Belly  
*Mango Salsa*

Thyme & Mustard Chicken Thighs

Grilled Eggplant | Grilled Red, Yellow, Green Bell Peppers |  
Grilled Asparagus

## HOT DISH

Stir Fried Prawns, Squid and Mussels  
*Thai Sweet Basil, Chili, Oyster Sauce*

Sweet and Sour Pork

Wok Fried Beef with Honey Pepper

Seafood Fried Rice

Wok Seared Asparagus with Mushrooms

Butter Chicken

Paneer Curry

Chicken Tikka

Papadum

Sauces | Chutneys | Garnishes

## FRUIT & DESSERT

3 Kinds of Sliced Fruits

3 Kinds of Whole Fruits

Whole Chocolate Flourless Cake

Whole Orange Chocolate Milk Cake

Grilled Mini Pineapple Cheesecake

Green Tea Panna Cotta

Whole Blueberry Creamy Tart

Chocolate Fountains with Condiments

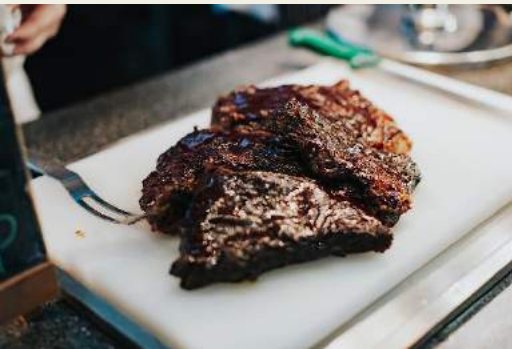
Assorted Cookies Jars

## LUNCH BUFFET

Minimum 50 guests  
S\$78++ per person

## MENU 1

\*\*Prices are in Singapore dollars, subject to  
10% service charge and prevailing government taxes  
Menu is subject to change without prior notice.



# SUSTENANCE

## SALAD BAR & APPETIZER

Marinated Olives | Marinated Artichokes Tabbouleh |  
Grilled Eggplant Salad | Cherry Tomatoes | Grilled Zucchini  
Salad | Marinated Feta Cheese | Hummus | Tzatziki

6 Kinds of Lettuce & 6 Kinds of Dressings  
Croutons | Walnuts | Bacon Bits | Pumpkin Seeds  
Whole Bread Loaves | Rolls | Butter

## CHARCUTERIE & CHEESE

Parma Ham | Beef Bresaola | Chorizo | Salami  
Camembert | Manchego | Cheddar | Assorted Pickles  
| Mustards | Grissini | Lavosh | Assorted Bread Rolls |  
Smoked Salmon | Traditional Condiments

## NOODLE STATION

Laksa Broth | Vegetable Broth  
*Vegetables, Assorted Noodles, condiments*

## WOOD FIRE GRILL

Marinated Pork Neck

Lamb Sausages

Thyme & Mustard Chicken Thighs

Grilled Eggplant | Grilled Red, Yellow, Green Bell Peppers |  
Grilled Asparagus

## HOT DISH

Steamed Fish with Soy Sauce

Wok Fried Seafood with Black Pepper

Gnocchi with Creamy Tomato Sauce

Fried Rice Noodles with Pork and Vegetables

Wok Seared Asparagus with Mushrooms

Prawn Curry

Indian Vegetable Curry

Chicken Tikka

Papadum

Sauces | Chutneys | Garnishes

## FRUIT & DESSERT

3 Kinds of Sliced Fruits

3 Kinds of Whole Fruits

Basque Cheese Cake

Chocolate Passion Cake

Raspberry Pistachio Mousse Cake

Opera cake

Tarte Citron

Chocolate Fountains with Condiments

Assorted Cookies Jars

## LUNCH BUFFET

Minimum 50 guests  
S\$78++ per person

## MENU 2

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## SALADS

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, Oyster

## 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

## LIVE STATION

### NOODLE COUNTER

SOUP: Fish Broth | Seafood Laksa  
VEGETABLES: Brown Shimeji | White Cabbage | Beansprout | Nai Bai | Tau pok  
NOODLES: Yellow Noodle, Rice Noodle, Egg Noodle  
PROTEIN: Fish Ball | Chicken Ball | Quail Egg | Fish Cake  
Crispy Shallots, Spring Onions, Coriander, Pickled Chili, Sambal

## BBQ SEAFOOD & VEGETABLES

Rock Lobster with Yuzu Butter Sauce  
BBQ Prawns  
Squid in Garlic with Lime and Herbs  
BBQ Broccolini  
Roasted Pumpkin with Spice  
Grilled Seafood Mac and Cheese (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  
Stuffed naan – Chicken, Lamb, Cheese, Potatoes  
Chutneys Raita Pappadums

## ASIAN DELIGHTS

Chili Carb with Mantou  
Tiger Prawns with Salted Egg  
Wok Fried Thai Basil Chicken  
Fish Maw Soup  
Steamed Whole Fish with Garlic & Ginger  
Chinese Barbecue (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

# SUSTENANCE

## ULTIMATE BUFFET

Minimum 50 guests  
S\$168++ per person

\*\*Prices are in Singapore dollars, subject to 10%  
service charge and prevailing government taxes  
Menu is subject to change without prior notice.

## SALADS

Truffle Coleslaw

*Smoked Chicken, Shaved Mimolette, Candied Pecan*

Artichoke Seafood Salad

*Tropical Spices, Vanilla Chili Sauce*

Classic Cob Salad

*Beetroot, Feta Cheese, Cherry Tomato, Walnuts, Onion & Balsamic*

Edamame

*Sugar Snap Pea, Mint, Corn, Pine Nuts, Grapefruit*

## SEAFOOD ON ICE

*Snow Crab Legs, Prawns, Mussels, Scallops*

## VEGETARIAN APPETIZERS

Hummus | Baba Ghanoush | Marinated Olives  
| Marinated Artichokes | Tabbouleh Grilled  
Eggplant Salad | Cherry Tomatoes | Grilled  
Zucchini Salad | Marinated Feta Cheese | Roast  
Pepper Salad | 4 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

## LIVE STATION

Hakka Yong Tou Foo

*4 type of Yong tou foo, 2 veg, 2 noodle, fish and laksa  
soup,  
crispy shallot, spring onion, coriander, pickled chilli,  
sambal*

## BBQ SEAFOOD & VEGETABLES

Malaysian Fish in Banana Leaves "Otak-otak"

BBQ Prawns

Squid in Garlic with Lime and Herbs

BBQ Broccolini

Roasted Pumpkin with Spice

Grilled Seafood Mac and Cheese

*(Tiger Prawn, Squid, Octopus, Scallop)*

## BBQ MEATS

*Slow-Cooked Over Almond Wood Embers*

Pork Belly With Lemon, Thyme And Mustard

Angus Sirloin Steaks

*Chimichurri, BBQ Sauce, Red Wine Sause, Bernaise*

Chicken And Pork Satay

*Cucumber, Pineapple, Sticky Rice, Peanut Sauce*

## BBQ BRIYANI SPECIALS BY CHEF ASHOK

Adraki Lamb Leg Biryani

Chicken Tandoori Tandai

Prawns in Curry Spices

Tandoori Mushrooms

Chutneys Raita Papadums

## ASIAN DELIGHT

Beef Rendang

Wok Fried Thai Basil Chicken

Wok fired salt & pepper with Tiger

Prawn

Ginseng Chicken Soup

Chinese Barbecue

Char Siu Pork, Crispy Pork Belly,

Roasted Duck, Roasted Chicken

## 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

Chocolate brownie

Chocolate Cream Brûlée

Assorted Cookies

Macaroon and Candy

Chocolate Fountain & Condiments

# SUSTENANCE

## DINNER BUFFET

Minimum 70 guests  
S\$98++ per person

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service charge and prevailing government taxes  
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# SUSTENANCE

## LUNCH SET MENU

Minimum 50 guests  
S\$48++ per person

### CHOICE OF STARTER

Cream of Pumpkin Soup  
*Hazelnut Milk Foam | Toasted Hazelnuts*

Mediterranean Buddha Bowl

3PCS Pork and Chicken Satay  
*Sticky Rice | Satay Peanut Sauce | Achaar*

### CHOICE OF MAIN

Gun Powder Spiced Cauliflower Steak  
*Cauliflower Curry | Macadamia |  
Baby Gem | Pickled Onion*

Butter Chicken  
*Biryani Pulao Rice*

Seared Barramundi Fillet  
*Garlic Mashed Potatoes | Caper Yuzu Butter Sauce |  
Watercress Salad*

Singapore Char Kway Teow  
*Chinese Sausage | Seafood*

Nasi Goreng Kampung  
*Egg | Chicken | Vegetables | Otak | Crackers*

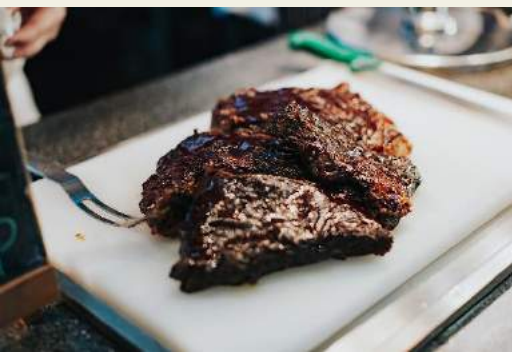
### CHOICE OF DESSERT

Seasonal Fruit Platter

Hot Chocolate Fudge Brownie  
*Vanilla Ice Cream*

Coconut Panna Cotta  
*Marinated Berries | Lime Sorbet*

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# BEVERAGE

## PACKAGES

### / NON-ALCOHOL

3 Hours SGD 28 (per person)

Pepsi, Diet Pepsi, 7UP, Soda, Tonic, Ginger ale, Orange, Pineapple, Cranberry, Apple

**CORKAGE FEE**  
per 75cl Bottle

### / BEER & NON-ALCOHOL

First Hour / Subsequent Hour SGD 25 / SGD 20 (per person)

**Wine: S\$ 55++ | Champagne: S\$ 75++ | Spirit: S\$ 95++**

Tiger Draught Beer, Pepsi, Diet Pepsi, 7UP, Ginger ale, Orange, Pineapple, Cranberry, Apple

### / WINE, BEER & NON-ALCOHOL

First Hour / Subsequent Hour SGD 35 / SGD 30 (per person)

Tiger Draught Beer, House Red & White Wines, Pepsi, Diet Pepsi, 7UP, Ginger ale, Orange, Pineapple, Cranberry, Apple

### / SPIRITS, WINE, BEER & NON-ALCOHOL

First Hour / Subsequent Hour SGD 45 / SGD 35 (per person)

Johnnie Walker Black Label, Bombay Sapphire, Belvedere Pure, Bacardi Carta Blanca, Hennessy V.S.O.P  
Tiger Draught Beer, House Red & White Wines, Pepsi, Diet Pepsi, 7UP, Ginger Ale, Orange, Pineapple, Cranberry, Apple

### / SPARKLING WINE, SPIRITS, WINE, BEER & NON-ALCOHOL

First Hour / Subsequent Hour SGD 60 / SGD 50 (per person)

House Sparkling, Red & White Wines, Johnnie Walker Black Label, Bombay Sapphire, Belvedere Pure, Hennessy V.S.O.P  
Tiger Draught Beer, Pepsi, Diet Pepsi, 7UP, Ginger ale, Orange, Pineapple, Cranberry, Apple

(\* )For Champagne Upgrade: SGD 85 / SGD 80 (per person)

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# EVENT ESSENTIALS

Some of the additional services that we can assist you:

- DJ masterclass
- Face Painting & Various Kids Activities
- DIY Cocktail Making
- Beer Pong
- Audio Visual, Event Production & Staging
- DJ Services & Live Bands
- Dance Performers
- Floral Arrangements
- Magician

# CONTACT US

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LATEST INFORMATION AND NEWS



<https://www.thekitchentable.sg>



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