From Grandad's Table

A collection of Chef's Signatures
Thoughtfully crafted for memorable gatherings
This menu is mandatory for groups of 7 persons and above.

$80++ per person

STARTERS

Prawn Macaroni Toast 2 Pieces
Deep-fried macaroni, prawns, coleslaw.

Stuffed Chestnut Chicken Wings 2 Pieces
Chestnut and crispy cai poh stuffed chicken wings.

Handmade Teochew Ngoh Hiang
Caul fat wrapped pork, prawns, crab, water chestnut.

SOUP

Nourishing Chicken Soup
Free-range Chicken, Chinese Herbs, Hakka Yellow Wine
A medley of Chinese Herbs is gently steamed with free range chicken, drawing out the essence of the herbs and enriched with Hakka Yellow Wine.

MAINS

Threadfin Fillet with Herbaceous Sauce
Threadfin fillet, local herb-blend sauce.

Cowdang
Stewed Coconut Prawns
An old, nearly forgotten dish—its name likely a historical misnomer. Traditionally rooted in the Kristang culinary heritage, earlier recipes featured seafood, reflecting the community's coastal diet. his version honours the prawn, gently cooked with coconut milk and simple ingredients to highlight its natural sweetness and achieve a delicate balance of flavours.

Baca Assam
Slow-Braised Beef Cheek, Tamarind-base sauce
A mildly spiced dish, braised slowly with Beef Cheeks and a mélange of Spices, further enhanced with Tamarind. This dish was typically served on Sundays and on special occasions at the D'Silva household.

Babi Chin
Pork belly, soya bean paste, coriander seeds, chillies.

Chicken & Banana Bud
Coconut milk, spice blend, free-range chicken, banana blossom.

Kedondong Salad
Kedondong (ambarella), julienned wing bean, dried shrimp floss, peanut brittle, Kernting chilli dressing.

Nasi Minyak
Ghee Rice

DESSERT

Singapore Heritage Kuehs
A selection of handcrafted artisan kuehs,
freshly prepared from scratch by our kitchen.