

Gilmore & Damian D'Silva

THE CARETAKER'S ROOM

An intimate space where heritage, craft,
and hospitality come together.



GILMORE & DAMIAN D'SILVA



Before he became a chef, Damian D'Silva was just a young boy observing his Grandad, Gilmore D'Silva, the longtime caretaker of the Supreme Court, cook dishes from memory, passed down over 200 years.

At Gilmore & Damian D'Silva, those same recipes are carefully revived. Once prepared in a modest kitchen behind grand court halls, they are still made from scratch — with patience, precision, and heart.



GILMORE D'SILVA AND HIS LEGACY

Gilmore D'Silva was the first and only custodian of the Supreme Court. For 21 years he safekept the keys, lived in the institution's quarters, and even occasionally cooked for the judges. Grandad's sense of duty and responsibility while on the job left a deep imprint; and this persuaded Chef Damian to set his homage to his Grandad at the same building Gilmore D'Silva dedicated so much of his life to. And, in a full-circle moment, as Grandad was guardian significant place that served the community - Chef Damian is today guardian of the Eurasian culture.



Young Damian D'Silva and mother in the caretaker's quarters



The influence Grandad, or Gilmore D'Silva, has had on Chef Damian is clearly emblazoned in the new restaurant name. In fact, every restaurant Chef Damian has ever led was a nod, in one way or another, to Grandad. Through Chef Damian, diners got to know Grandad as an adventurous and talented cook, known for masterful Eurasian dishes and explorations into other ethnic cuisines.

"I think what I am today, 95% of it is Grandad's DNA,"

Damian D'Silva

ABOUT OUR FOOD

At Gilmore & Damian D'Silva, the menu consists of predominantly heirloom Eurasian recipes – some dating back more than 200 years, and while the rest are mostly Chinese dishes inspired by Grandad's home-cooked dishes. As with all of Chef Damian's cooking, there is unstinting dedication to the value of patience and 'doing it right'. Everything served is made from scratch, using traditional methods.

For events and private dining room bookings, diners are invited to experience Chef Damian's full repertoire of Singapore heritage cuisine, in addition to Eurasian and Chinese dishes. From Peranakan to Sri Lankan, Malay to Indian, each dish is thoughtfully prepared upon request.

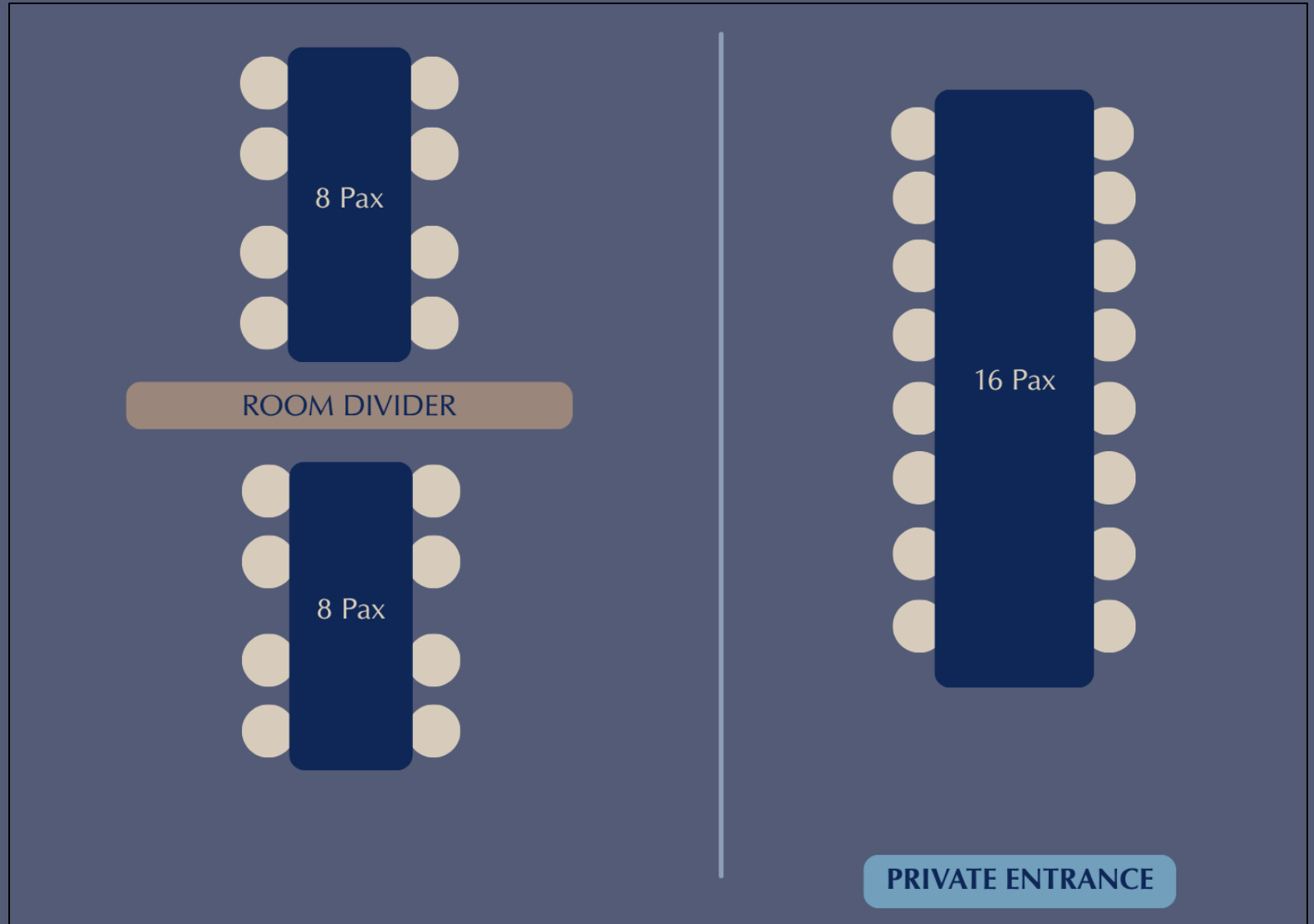


THE CARETAKER'S ROOM

Private Dining Room

- 598 square feet
- A half room accommodates up to 8 people, while a full room can hold up to 16 people
- Features include a private entrance, Wi-Fi, and wheelchair accessibility
- Audio, visual, and lighting customisations are not available in house. If required, we need 2 weeks in advance notice to liaise with our vendor. You are welcome to bring your own or from your vendor.

The Private dining room can be configured in two ways:



THE CARETAKER'S ROOM

Private Dining Room

16 Pax

PRIVATE ENTRANCE



THE CARETAKER'S ROOM MENU

Minimum 8 persons and Maximum 16 persons with a 1 week advance booking requirement.

Menu Tiers:

Standard Menu

A course selection from the Gilmore menu

Lunch \$80 per person

Dinner \$120 per person

Prices are subject to GST and service charge



FAQ

- **What kind of cuisine and menu options are available?**

We specialise in Eurasian cuisine, with the option to explore Peranakan, Sri Lankan, Malay, and Indian dishes upon request.

- **What is the booking policy?**

Bookings must be confirmed at least two week in advance. All reservations are subject to venue availability.

- **Will a deposit be needed to secure the event?**

Yes, a 50% deposit is required upon confirmation of your event booking.

- **What is the cancellation policy?**

Cancellations must be made at least 14 days for Restaurant Buyouts & 7 days for Caretaker's Room before the event. Deposits will NOT be refunded if cancellation occurs within the mentioned days of the event.

- **Is corkage charged?**

We offer complimentary wine corkage. Glass rental is chargeable at \$5++ per glass.

Guests bringing personal glassware, a corkage fee of \$40++ per 750ml bottle of Wine/Sake applies.

Spirits corkage is charged at \$100++ per 750ml bottle.

- **Dress Code**

Casual attire is welcome; however, flip-flops or slippers (havaianas, ipanema, crocs, etc.) are not permitted.

- **What common allergens should I be aware of?**

Most dishes are prepared using peanut oil and may contain garlic, onion, shellfish and chili. Please inform us of any dietary requirements or allergies in advance.

- **Where are you located?**

#01-02/03 National Gallery Singapore, Supreme Court Wing, 1 St Andrew's Road, Singapore 178957. Parking is available at the National Gallery; we recommend parking at Lobby B.

BOOKING DETAILS

Email
grandad@Gilmore.sg

Phone
[9710 0237](tel:9710 0237)

