PRIVATE EVENTS & DINING

GILMORE

& DAMIAN D'SILVA

Seasoned with stories, set within the old Supreme Court.

EVENTS KIT 2026





WELCOME TO GILMORE

A table set with two hundred years of memory

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

Here, those recipes are revived inside the very building Grandad once kept the keys to. Still made from scratch — with patience, precision and heart.

La Liste Artisan & Authenticity Award 2024 · Singapore Tourism Awards

THE STORY · 1939 – 1960

Grandad, keeper of the keys

Gilmore D’Silva was the first and only custodian of the Supreme Court. For 21 years he kept its keys, lived in the caretaker’s quarters, hosted family gatherings and, now and then, cooked for the judges.

A cook of rare range — Eurasian, Malay, Sri Lankan and Chinese — he left a deep imprint on young Damian. Every restaurant Chef Damian has led has been a nod to Grandad; this one returns to the very building he gave so much of his life to.



Gilmore D’Silva, Grandad



Young Damian and his mother in the caretaker’s quarters

“I think what I am today, 95% of it is Grandad’s DNA.”

CHEF DAMIAN D’SILVA

AT THE TABLE

Time-honoured recipes, cooked with care, unhurried

Our menu is built on heirloom Eurasian recipes — some more than 200 years old, alongside Chinese dishes inspired by Grandad's home cooking. Everything is made from scratch, the traditional way.

For events and private dining, guests may explore Chef Damian's full repertoire of Singapore heritage cuisine, each dish thoughtfully prepared upon request.

Eurasian · Chinese · Peranakan · Sri Lankan · Malay · Indian



THE SPACES

Three ways to gather



The Main Dining Room

Rooted in heritage, memory and continuity.

UP TO 52 GUESTS



The Caretaker’s Room

The warmth of the family table, in a room of its own.

UP TO 16 GUESTS



The Semi-Private Table

A cosy corner, curtained for privacy.

UP TO 6 GUESTS



THE MAIN DINING ROOM

Where past and present share a table

An interior rooted in heritage, memory and continuity. Take the whole room for celebrations, launches and long, unhurried dinners.

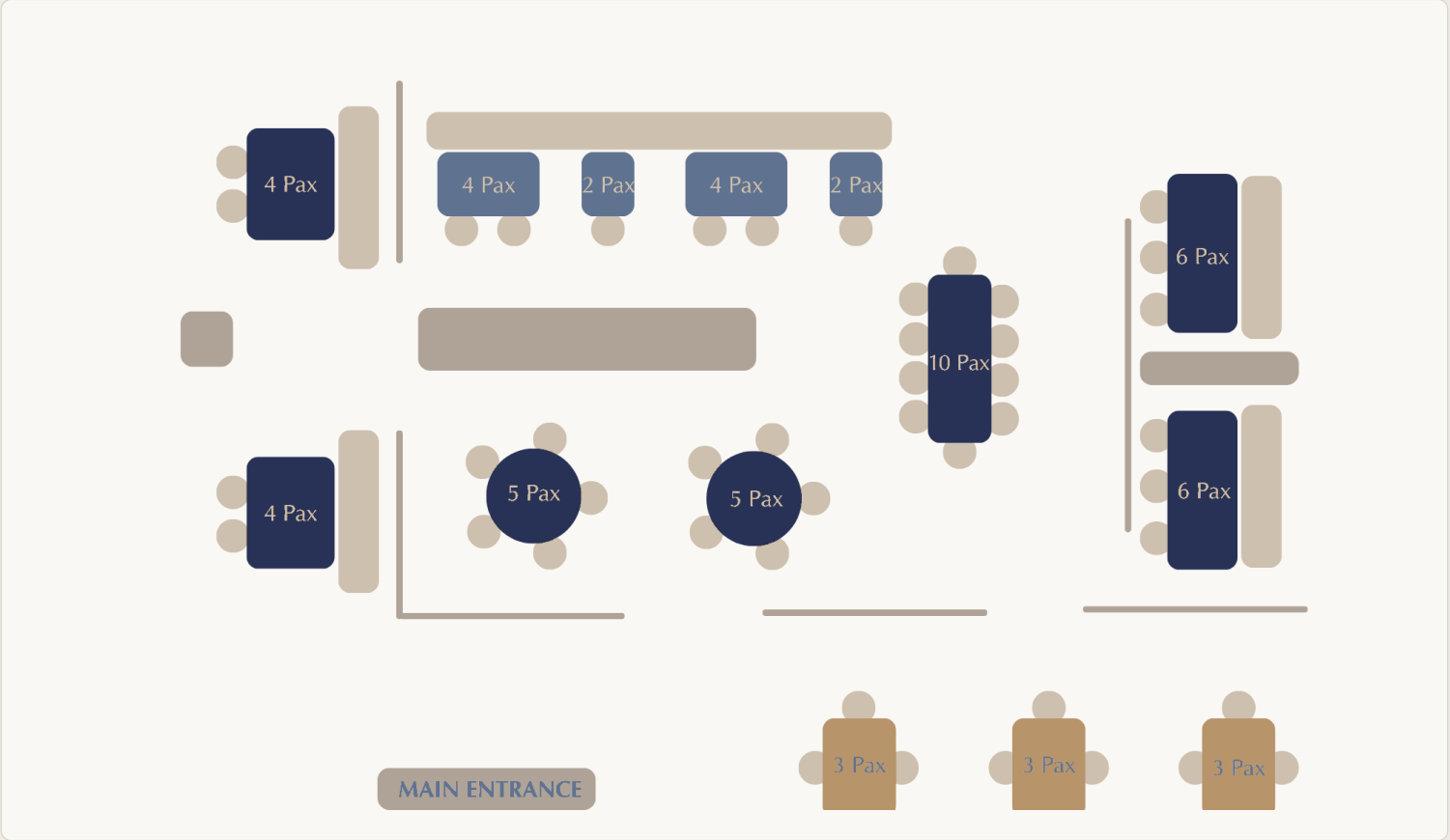
52	2,236	3 hrs
SEATED	SQUARE FEET	PER BUYOUT

THE MAIN DINING ROOM

The floor plan

52 seated across 2,236 sq ft, with flexible tables that can be moved to suit your event.

- Fixed seating
- Flexible seating
- High tables
- Permanent fixtures

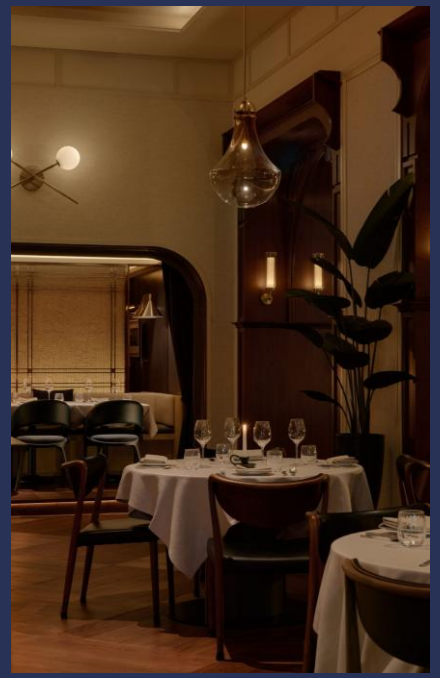


THE MAIN DINING ROOM

A room of quiet corners



The banquette



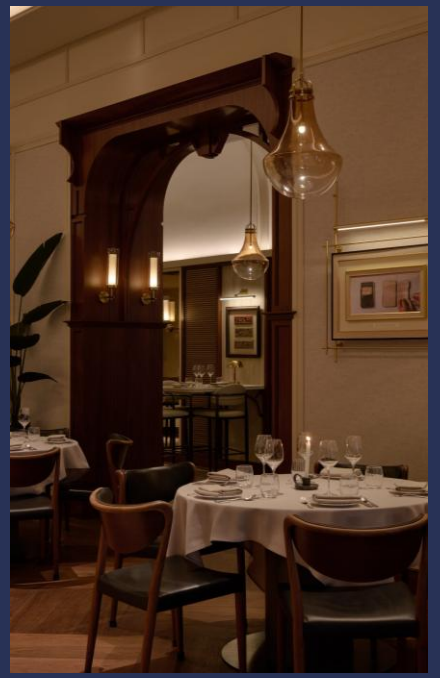
Round tables



High tables



By the shutters



Through the arch



PRIVATE DINING

The Caretaker’s Room

A nod to Grandad’s years as caretaker of this very building — and the essence of Gilmore: the warmth of the family table, with a private entrance of its own.

16
SEATED

598
SQUARE FEET

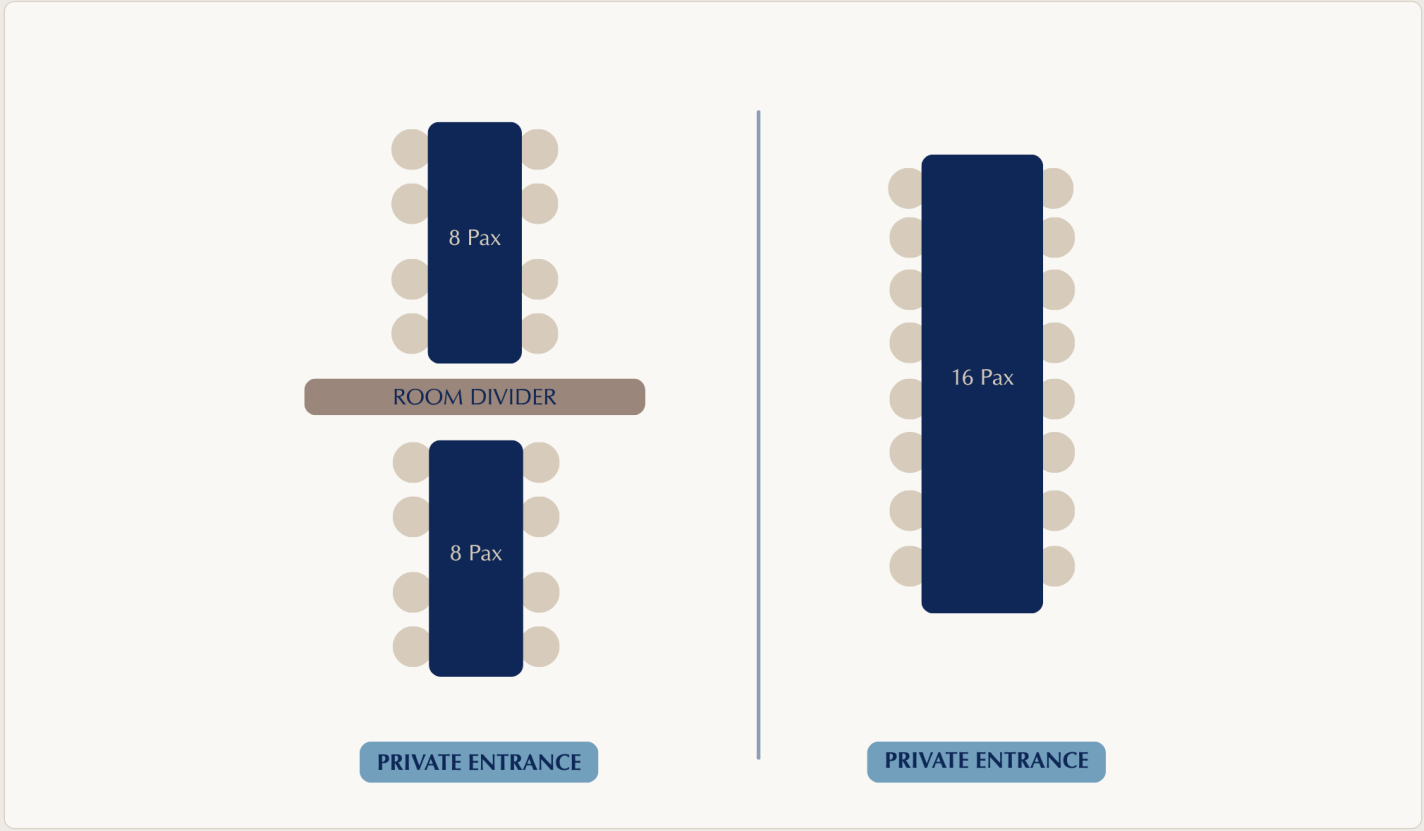
THE CARETAKER'S ROOM

Two ways to set the table

Half room	up to 8
Full room	up to 16

598 sq ft, with a private entrance, Wi-Fi and wheelchair access.

Audio-visual, lighting and floral services are not included. Vendors require two weeks' notice to be coordinated, hosts may feel free to bring in their own.





SEMI-PRIVATE DINING

The Semi-Private Table

A cosy space for six, framed by curtains that draw closed for privacy — made for intimate celebrations and quiet business lunches.

6

SEATED

FULL RESTAURANT BUYOUT

Make the whole room yours

LUNCH · 3 HOURS

$4,000

minimum spend

Menus from $80 per person, shared communally at the table.

DINNER · 3 HOURS

$8,000

minimum spend

Menus from $120 per person, shared communally at the table.

BEVERAGE PACKAGE

$80

from, per person

Free flow of wines, beer, soft drinks and juices.

Audio-visual, lighting and floral services are not included. Vendors require two weeks' notice to be coordinated, hosts may feel free to bring in their own.

All prices are subject to GST and service charge.

SAMPLE EVENTS MENU · FROM $80 PER PERSON

LUNCH

STARTERS

choose one

Prawn & Macaroni Toast
Mushroom Rissoles (V)
Stuffed Chestnut Chicken Wings

SOUP

choose one

Nourishing Chicken Soup
Trio of Mushroom with Seaweed (V)

MAINS

choose three

Cowdang
Ayam Lemak Chilli Padi
Chicken and Banana Bud
Baca Assam
Claypot Har Cheong Pork Belly
Babi Chin
Dragon Tooth with Crispy Lotus Root (V)
Jackfruit Rendang (V)

VEGETABLES

choose one

Kedondong Salad
Bredu Kachang
Brinjal Pacheree (V)
Wingbean Kerabu

DESSERT

choose one

Black Glutinous Rice with
Coconut Ice Cream
Selection of Kuehs

Shared communally at the table · served with Nasi Minyak (ghee rice)

All prices are subject to GST and service charge.

SAMPLE EVENTS MENU · FROM $120 PER PERSON

DINNER

STARTERS

choose two

Prawn Macaroni Toast
Handmade Teochew Ngoh Hiang
Mushroom Rissoles (V)
Stuffed Chestnut Chicken Wings

SOUP

choose one

Nourishing Chicken Soup
Trio of Mushroom with Seaweed (V)

MAINS

choose three

Cowdang
Threadfin Fillet with Herbaceous Sauce
Ayam Lemak Chilli Padi
Chicken & Banana Bud
Babi Chin with Pork Belly
Baca Assam
Claypot Har Cheong Pork Belly
Stir-Fried Yam & Sweet Potato with
Jing Hua Ham

VEGETABLES

choose one

Bredu Kachang with Pork Tenderloin
Kedondong Salad
Wing Bean Kerabu (V)
Dragon Tooth with Crispy Lotus Root (V)
Binjal Pacheree

DESSERT

choose one

Black Glutinous Rice with
Coconut Ice Cream
Selection of Kuehs

Shared communally at the table · served with Nasi Minyak (ghee rice)

All prices are subject to GST and service charge.

THE CARETAKER'S ROOM

Menus for the private room

Standard Menu

A course selection from the Gilmore menu.

LUNCH $80

DINNER $120

per person

Peranakan Menu

Nyonya classics, from Ayam Buah Keluak to Chap Chye.

$180

per person · minimum 8 guests

Chef's Tasting Menu

A tasting journey composed by Chef Damian.

$200

per person · minimum 8 guests

For 8 to 16 guests, Standard Menu can be booked one week ahead, subject to availability. The Peranakan and Chef's Tasting menus require 14 days' confirmation with a deposit.

All prices are subject to GST and service charge.

SAMPLE MENU · $180 PER PERSON

The Peranakan Menu

STARTERS

Hati Babi Bungkus
Kerabu Jantung Pisang

SOUP

Pong Tau Hu

DESSERTS

Pulut Hitam
or Kuehs

MAINS

Ayam Buah Keluak with Pork Ribs
Peranakan Chap Chye
Gerang Assam with Snapper
Sambal Petai with King Prawns
Sotong Hitam

served with Nasi Putih

All prices are subject to GST and service charge.









THE CHEF'S EXPERIENCE

A menu that begins at dawn

$200 per person, curated by Chef Damian

Every menu begins in Singapore's wet markets, where Chef Damian hand-selects the day's produce to build a menu for your event alone — each dish made from scratch, the traditional way.

For something rarer still, ask about the Nose-to-Tail Feast: a multi-course dinner that uses an entire pig, thoughtfully, from start to finish. No two menus are ever alike.

In The Caretaker's Room · dinner only · minimum 8 guests · two week's notice & confirmation with deposit · subject to GST and service charge

All prices are subject to GST and service charge.







GOOD TO KNOW

Planning your event

Booking

Please confirm at least two weeks in advance. All reservations are subject to availability.

Deposit

A 50% deposit secures your event upon confirmation.

Cancellation

At least 14 days’ notice for restaurant buyouts and 7 days for The Caretaker’s Room. Deposits are non-refundable within these periods.

Corkage

Wine corkage is complimentary, with glass rental at $5++ per glass. With your own glassware, corkage is $40++ per 750ml bottle of wine or sake. Spirits are $100++ per 750ml bottle.

GOOD TO KNOW

On the day

Cuisine

We specialise in Eurasian cuisine, with Peranakan, Sri Lankan, Malay and Indian dishes available on request.

Allergens

Most dishes are cooked with peanut oil and may contain shellfish and chilli, kindly note that we are unable to cater to the vegan diet. Please share dietary needs and allergies in advance.

Dress code

Casual attire is welcome; flip-flops, slides and Crocs are not permitted.

Getting here

#01-02/03 National Gallery Singapore, Supreme Court Wing, 1 St Andrew’s Road, Singapore 178957. Park at the National Gallery — Lobby B is closest.



BOOK YOUR EVENT

Come, take a seat at Grandad’s table

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PHONE	9710 0237
VISIT	National Gallery Singapore, Supreme Court Wing, #01-02/03, 1 St Andrew’s Road, Singapore 178957