

GILMORE & DAMIAN D'SILVA

Restaurant Events Kit

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 Granddad, 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

Overview



MAIN DINING ROOM

An interior rooted in heritage, memory, and continuity — holding past and present in delicate balance.

Seating Capacity: 52



THE CARETAKER'S ROOM

The essence of the Gilmore experience is the warmth of the family table.

Seating Capacity: 16



SEMI-PRIVATE TABLE

A cozy space accommodating six people, featuring curtains to enhance privacy.

Seating Capacity: 6

EVENT PACKAGES

Full restaurant buy out minimum spend

Lunch

Minimum spend of \$4,000 (3 hours)

Menu from \$80 per person, communal sharing within the table

Dinner

Minimum spend of \$8,000 (3 hours)

Menu from \$120 per person, communal sharing within the table

Beverage Package from \$80 per person, inclusive of free flow: Wines, Beer, Soft drinks, Juices

Prices are subject to GST and service charge



SAMPLE LUNCH EVENTS MENU

STARTERS (Choose 1)

Pork & Beef Rissoles

Prawn & Macaroni Toast

Mushroom Rissoles (V)

SOUP (Choose 1)

Nourishing Chicken Soup

Trio of Mushroom with Seaweed (V)

MAINS (Choose 3)

Chorka Tambrinhyu

Chilli Bedri

Prawns & Deep Fried Century Egg

Curry Mohlyu

Chicken Vindaloo

Christmas Debal

Dragon Tooth with Crispy Lotus Root (V)

Jackfruit Rendang (V)

VEGETABLES (Choose 1)

Kedondong Salad

Bredu Kachang

Brinjal Pacheree (V)

Fruit Ambiler (V)

DESSERT (Choose 1)

Black Glutinous Rice
with Coconut Ice Cream

Selection of Kuehs

Each menu is served with Nasi Minyak (Ghee Rice)

SAMPLE DINNER EVENTS MENU

STARTERS (Choose 2)

Sey Bah

Fuzhou Oyster Cake

Handmade Teochew Ngoh Hiang

Mushroom Rissoles (V)

SOUP (Choose 1)

Nourishing Chicken Soup

Trio of Mushroom with Seaweed (V)

MAINS (Choose 4)

Singgang Cocu

Cowdang

Steamed Threadfin Tail Singang Mangger

OR

Artisanal Soy Sauce & Chai Poh

Chicken & Banana Bud

Babi Chin with Pork Belly

Baca Assam

Claypot Har Cheong Pork Belly

Chicken Vindaloo

Stir Fried Yam & Sweet Potato with Jing Hua

Ham

VEGETABLES (Choose 2)

Fruit Ambiler (V)

Pacheree (V)

Bredu Kachang with Pork Tenderloin

Kedondong Salad

Wing Beam Kerabu (V)

Dragon Tooth with Crispy Lotus Root (V)

Jackfruit Rendang (V)

DESSERT (Choose 1)

Red Bean Pancake with Almonds

Black Glutinous Rice with Coconut Ice Cream

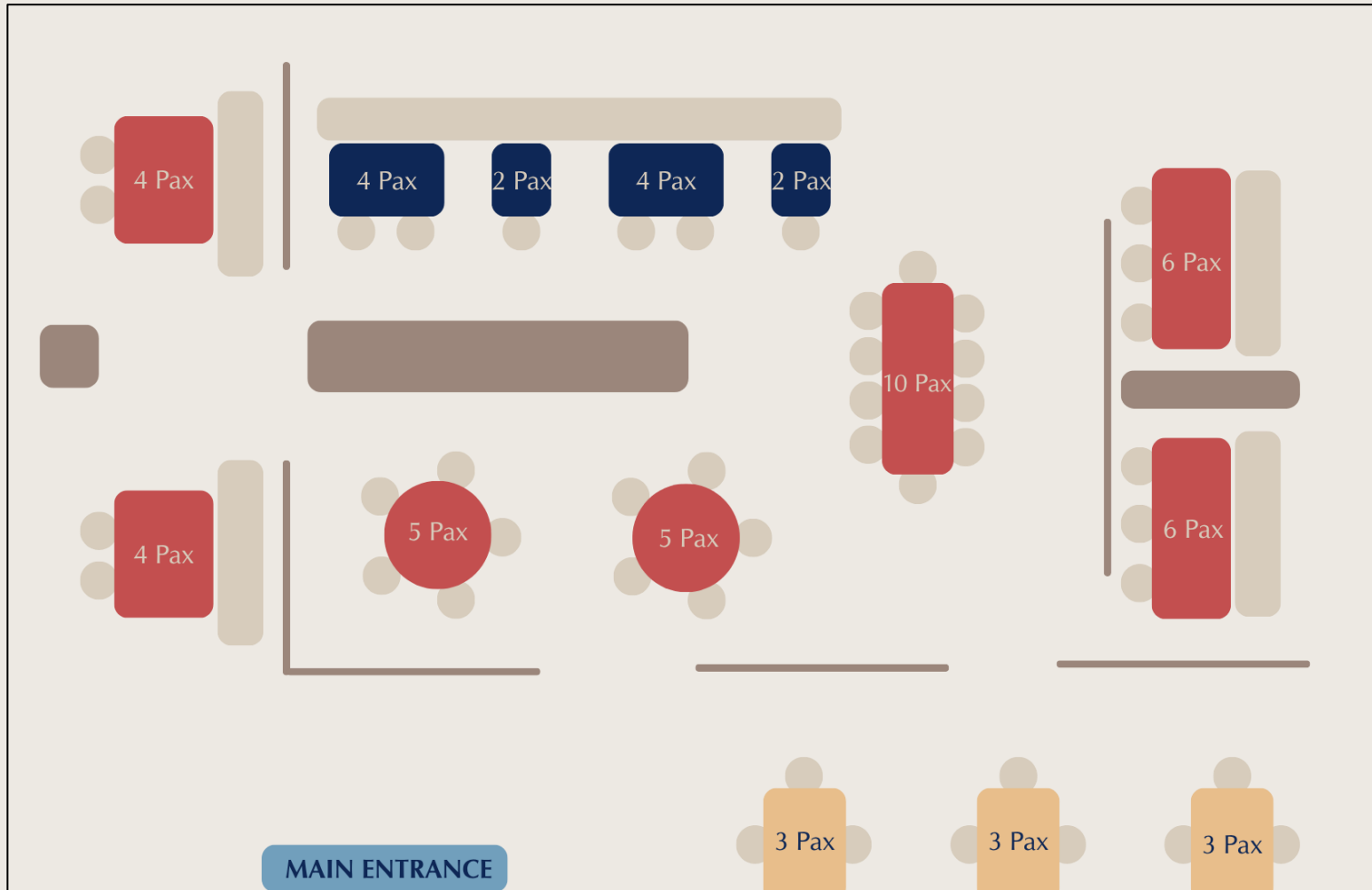
Jackfruit Creme Brûlée

Selection of Kuehs

Each menu is served with Nasi Minyak (Ghee Rice)





RESTAURANT CONFIGURATION

Main Dining Area



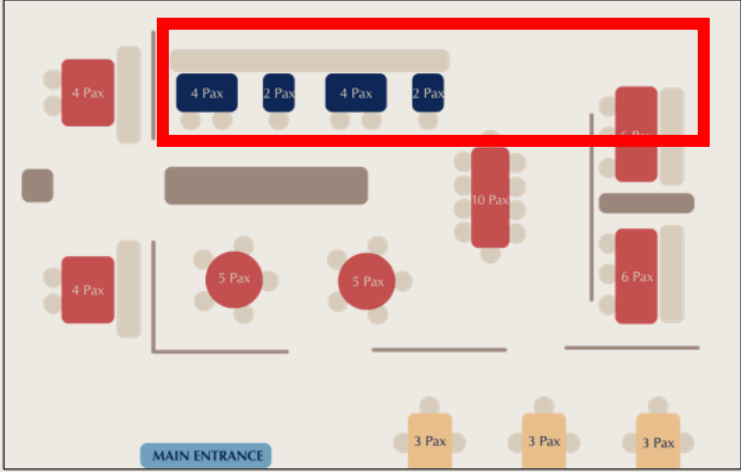
Seated Capacity:
52 Persons

Size:
2,236 Sqft

- Fixed seatings 
- Flexible seatings 
- High Tables 
- Permanent fixtures 

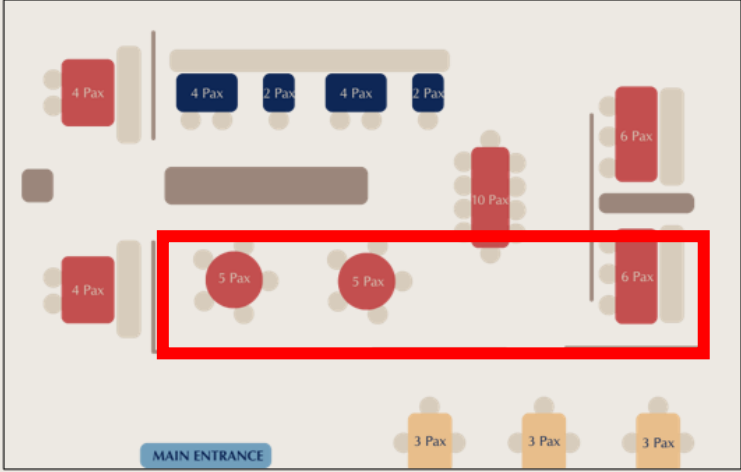
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Main Dining Area



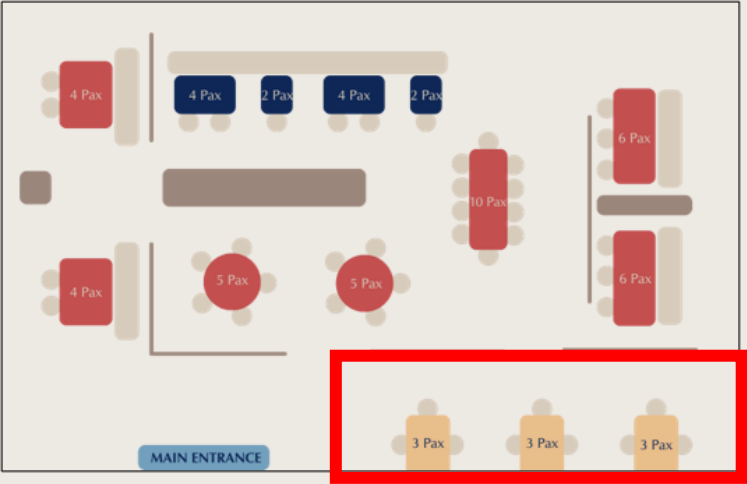
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Main Dining Area



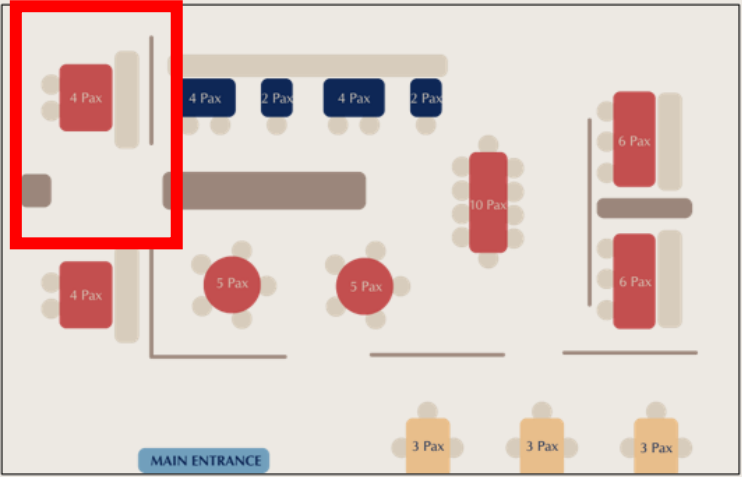
RESTAURANT CONFIGURATION

Main Dining Area



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Main Dining Area



Gilmore & Damian D'Silva

THE CARETAKER'S ROOM

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

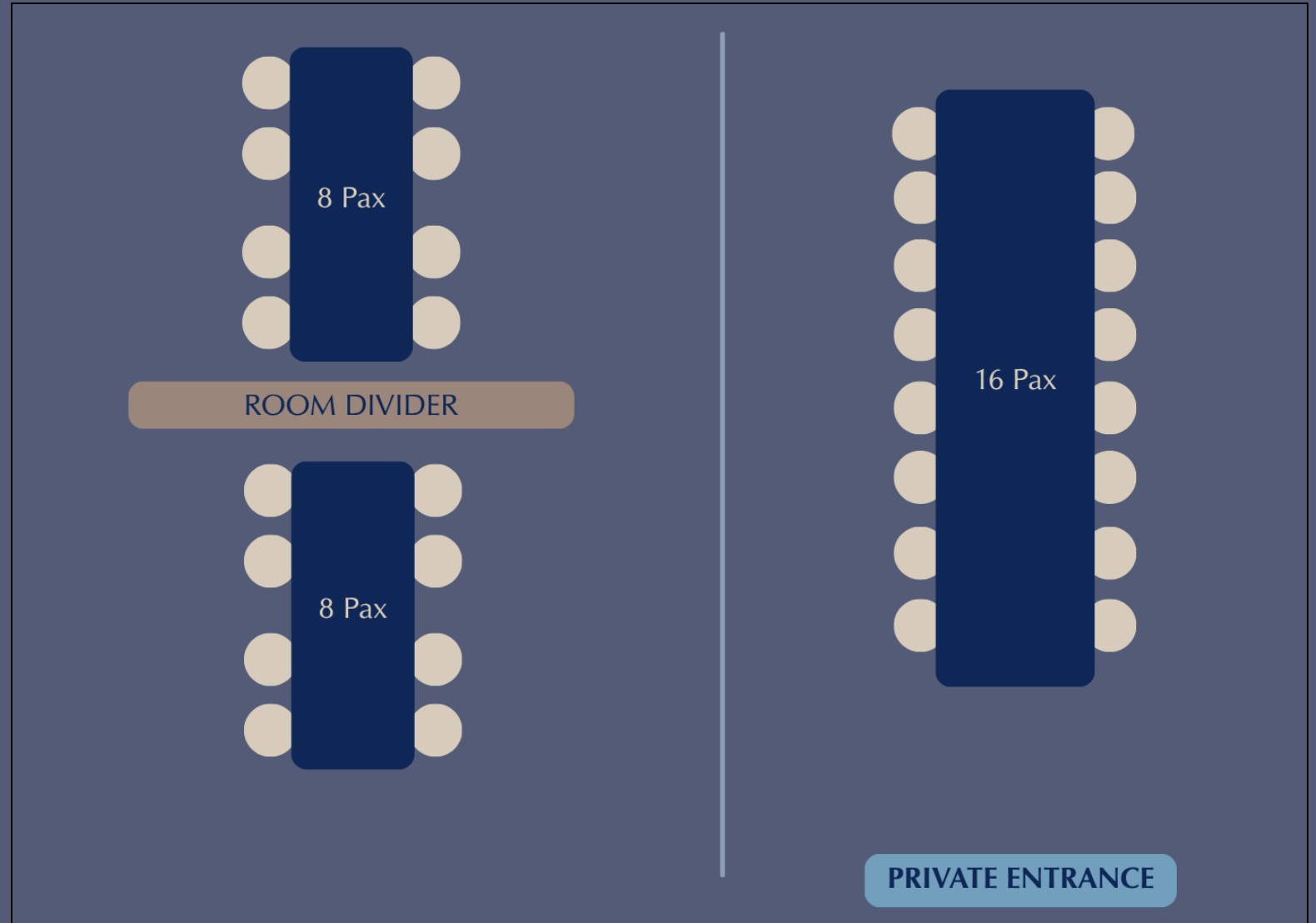


THE CARETAKER'S ROOM

Private Dining Room

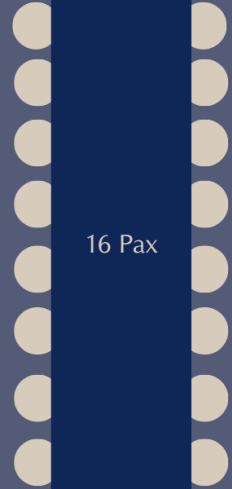
- 598 square feet
- A half room accommodates up to 8 people, while a full room can hold up to 16 people
- Features include a private entrance, Wi-Fi, and wheelchair accessibility
- Audio, visual, and lighting customisations are not available

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

Peranakan Menu

Specially curated Peranakan menu – not listed on the current a la carte menu

\$150 per person

Chef's Menu

A curated selection of multi-ethnic dishes

\$180 per person

Chef Experience Menu

A fully customisable menu that requires a 1-month advance booking, ingredients personally sourced by Damian D'Silva

\$250 per person

Prices are subject to GST and service charge



CHEF EXPERIENCE MENU

THE CARETAKER'S ROOM

A Personally Curated Culinary Journey by Chef Damian D'Silva
\$250 per person

At Gilmore, The Caretaker's Room offers an intimate experience crafted entirely by Chef Damian D'Silva himself.

Every menu begins at dawn, in the bustling wet markets of Singapore, where Chef Damian personally hand-selects fresh produce to build a bespoke menu for your event. Each dish is created from scratch using traditional methods, honouring his deep commitment to patience, heritage, and "doing it right."

For guests seeking something extraordinary, Chef Damian offers rare personalised experiences — including the Nose-to-Tail Feast, a multi-course dinner where an entire pig is used thoughtfully across the meal. This immersive experience celebrates heritage cooking, resourcefulness, and deep respect for ingredients.

In this chef-led journey, no two menus are alike — every private dining experience is uniquely curated, rooted in memory, market-fresh ingredients, and the culinary legacy passed from Gilmore to Chef Damian.

Available for dinner only. Minimum 8 persons per booking. One-month advance notice required due to the extensive preparation involved. 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 one 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 7 days before the event. Deposits will not be refunded if cancellation occurs within 7 days of the event.
- **Is corkage charged?**
We offer complimentary wine corkage. Glass rental is chargeable at \$5++ per glass.
Spirits corkage is charged at \$100++ per 750ml bottle.
- **Dress Code**
Casual attire is welcome; however, flip-flops are not permitted.
- **What common allergens should I be aware of?**
Most dishes are prepared using peanut oil and may contain 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

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grandad@Gilmore.sg

Phone
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