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 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.

LA LISTE
ARTISAN & AUTHENTICITY AWARD
SPONSORED BY BANQUE TRANSATLANTIQUE
DAMIAN D'SILVA
-REMPAPA-
2024

SINGAPORE TOURISM AWARDS

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.

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

*AV, lighting, and floral arrangements are not included. A minimum of two weeks' notice is required for vendor coordination. Clients may also engage their own vendors.

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

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)

Prawn Macaroni Toast

Handmade Teochew Ngoh Hiang

Mushroom Rissoles (V)

SOUP (Choose 1)

Nourishing Chicken Soup

Trio of Mushroom with Seaweed (V)

MAINS (Choose 4)

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 Bean Kerabu (V)

Dragon Tooth with Crispy Lotus Root (V)

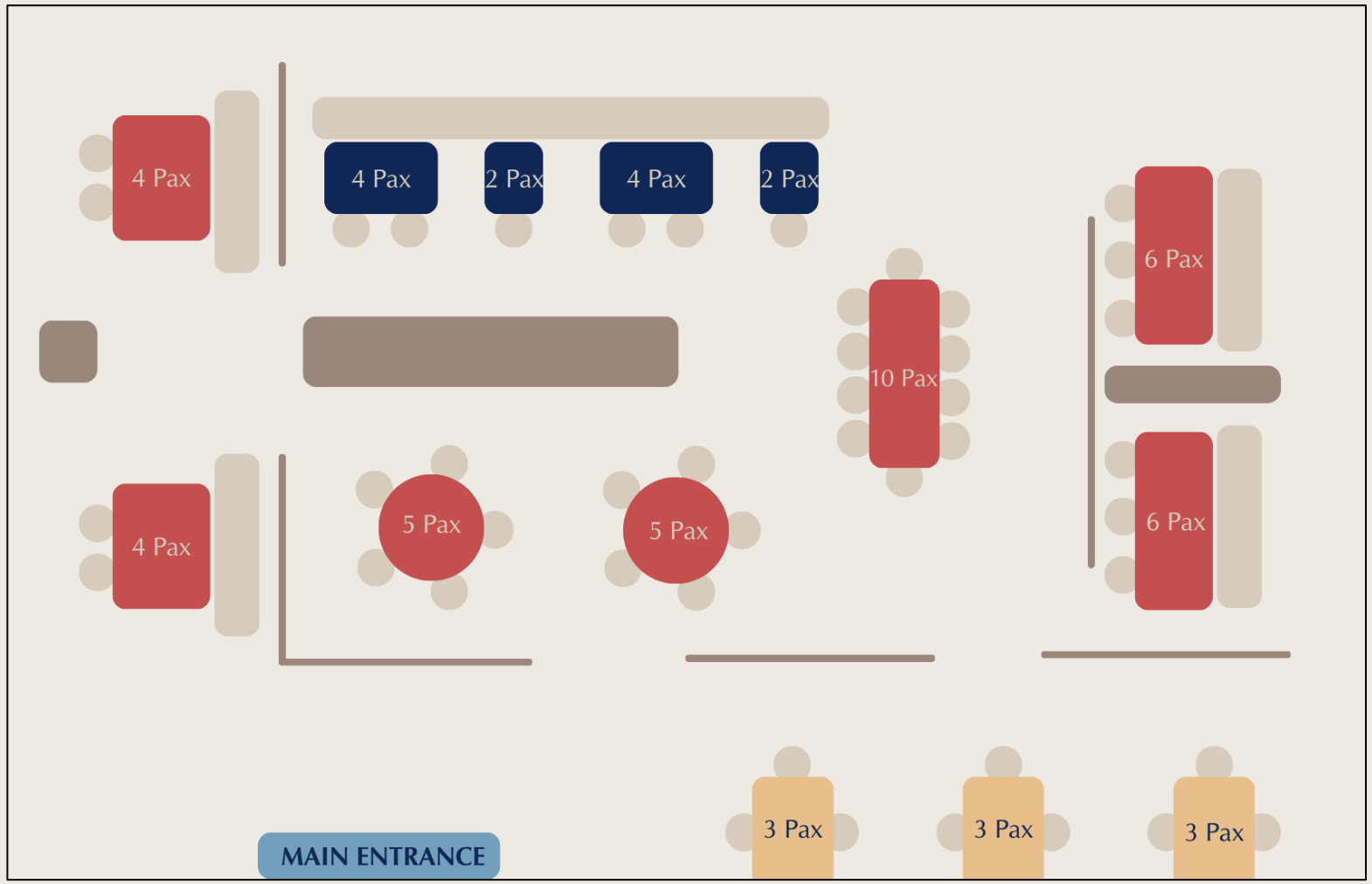
DESSERT (Choose 1)

Black Glutinous Rice with Coconut Ice Cream

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

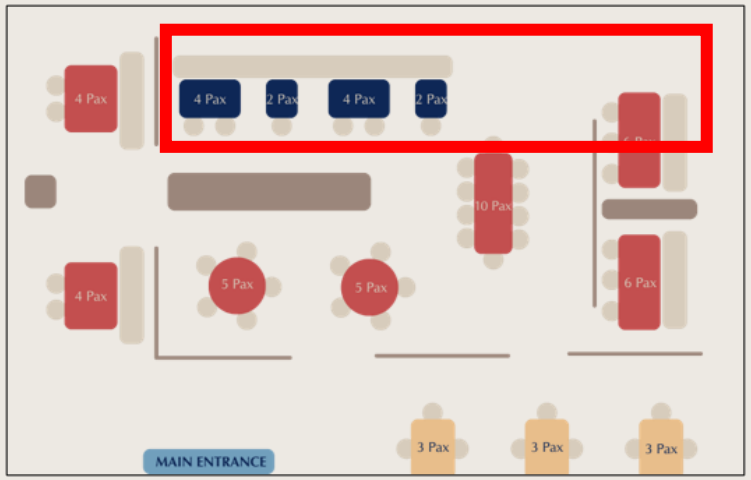
Fixed seatings

Flexible seatings

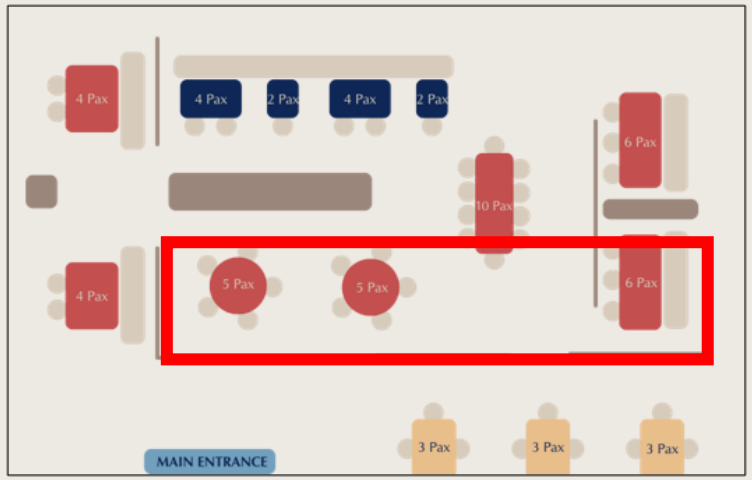
High Tables

Permanent fixtures

RESTAURANT CONFIGURATION
Main Dining Area



RESTAURANT CONFIGURATION
Main Dining Area



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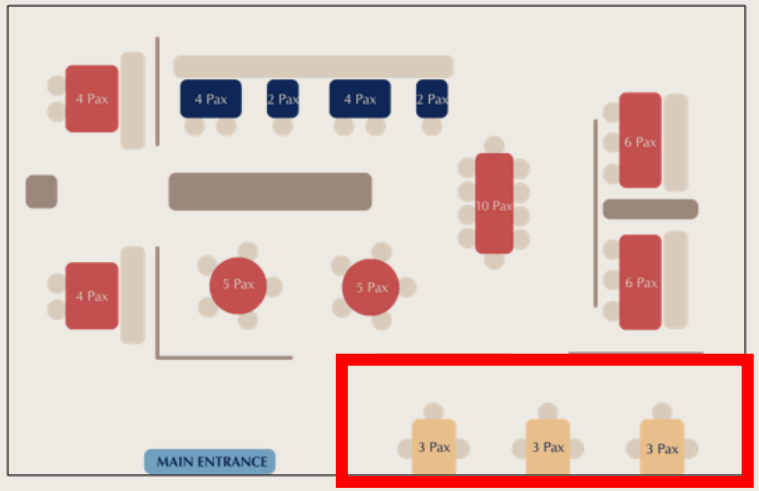
Main Dining Area



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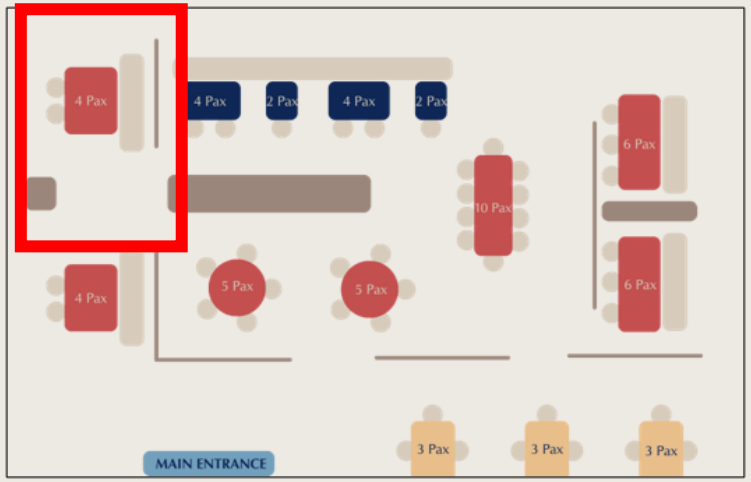


Gilmore & Damian D'Silva

THE CARETAKER'S ROOM

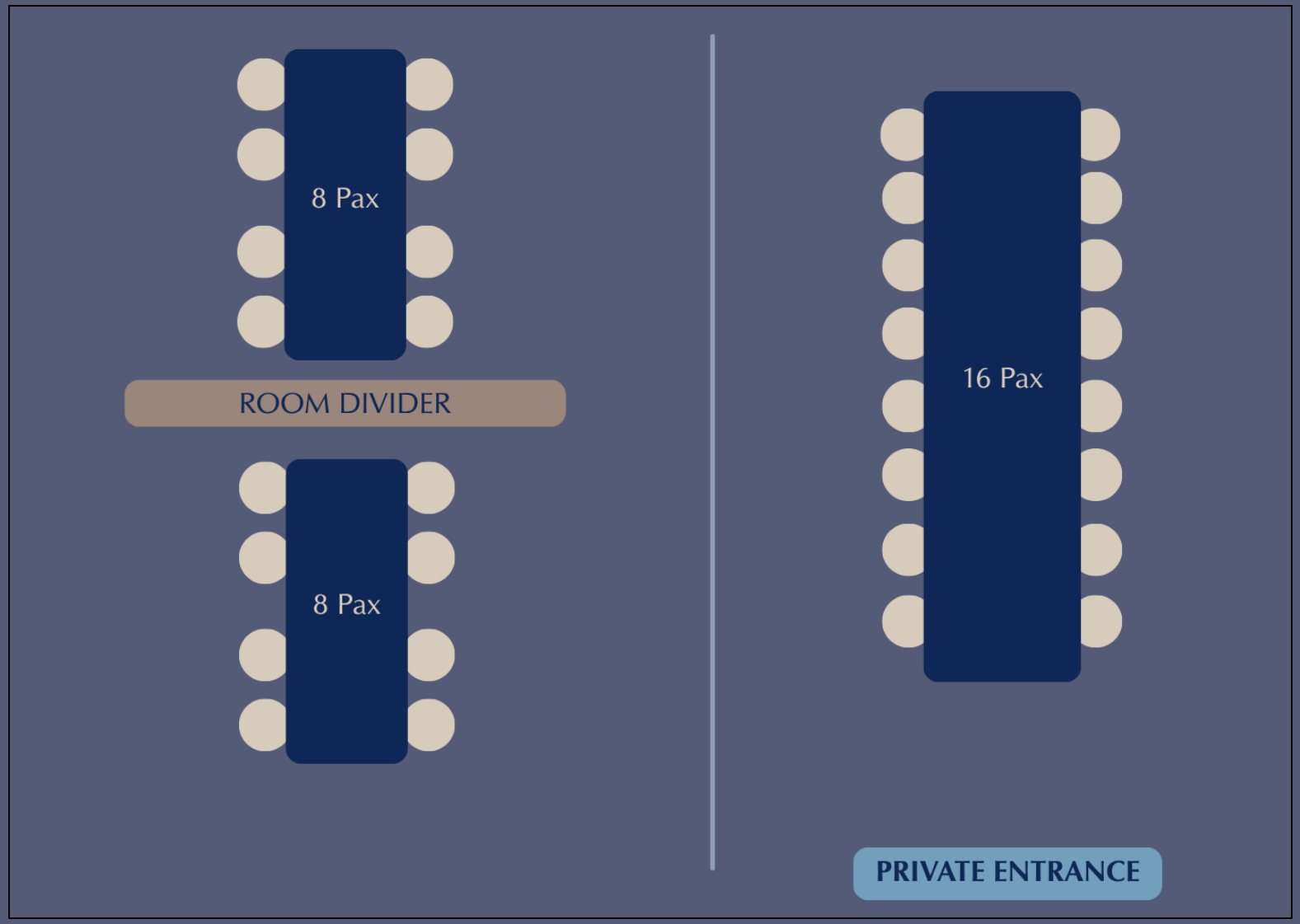
An intimate space where heritage, craft, and hospitality come together.

THE CARETAKER'S ROOM

Private Dining Room

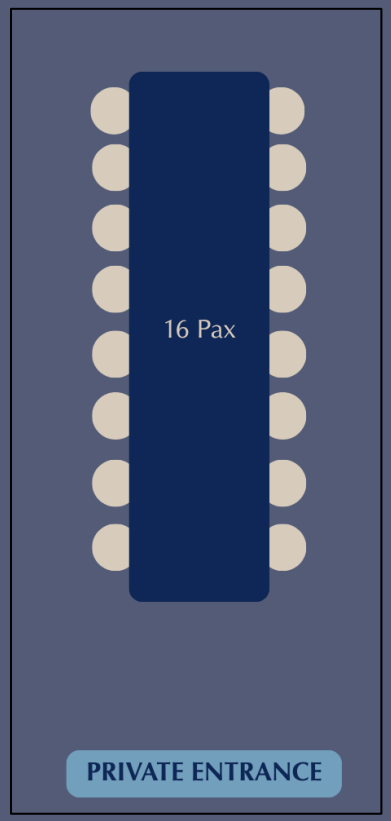
- 598 square feet
- A half room accommodates up to 8 people, while a full room can hold up to 16 people
- Features include a private entrance, Wi-Fi, and wheelchair accessibility
- AV, lighting, and floral arrangements are not included. A minimum of two weeks' notice is required for vendor coordination. Clients may also engage their own vendors.

The Private dining room can be configured in two ways:



THE CARETAKER'S ROOM

Private Dining Room



THE CARETAKER'S ROOM MENU

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

Menu:

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 weeks 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 and 7 days for Caretaker's Room before the event. Deposits will not be refunded if cancellation occurs within 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 (havaiianas, ipanema, crocs, etc.) 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

Email
grandad@Gilmore.sg

Phone
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