





*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.*

*Each dish tells a story: of family, migration, and Singapore's earliest days. Through his cooking, he honours his family's legacy and the timeless spirit of home, heritage, and community. Every plate is crafted with the guest in mind, reflecting the warmth and thoughtful hospitality that honours Gilmore's spirit of generosity at the table.*

*\$1 per diner is charged for unlimited filtered still, sparkling and hot water  
All prices are subject to GST and service charge*

# GILMORE

## SET LUNCH

\$38 PER PERSON

*Set Lunch is to be enjoyed by the entire table.*

*Partial à la carte orders cannot be mixed with the Set Lunch.*

### STARTERS (Choose 1)

PORK AND BEEF RISSOLES (2 pieces)

*Biscuit-crumbed minced pork and beef, Eurasian spice blend*

PRAWN ON MACARONI TOAST (2 pieces)

+3

*Deep-fried macaroni, prawns, coleslaw*

(V) WING BEAN KERABU

+2

*Sliced wing bean, sweet and sour dressing, peanut brittle, cherry tomatoes*

### VEGETABLES (Choose 1)

BRINJAL PACHEREE (*Spiced sweet and sour Eggplant*)

*Black mustard seed, cumin, bentong ginger, dried chilies, garlic*

BREDU KACHANG

*Stir-fried Pork Tenderloin & Long Beans, Tau Cheo, black pepper, garlic shallots*

(V) STIR FRIED MARKET VEGGIES

+2

*Garlic, artisanal soya sauce, 10-year Hua Tiao Chiew*

# GILMORE

## SET LUNCH

\$38 PER PERSON

*Set Lunch is to be enjoyed by the entire table.*

*Partial à la carte orders cannot be mixed with the Set Lunch.*

### MAINS (Choose 1)

*\*\*All mains are served with Ghee Rice*

CHORKA TAMBRINHYU (*Tamarind Squid*)

*Chilli and garlic paste, tomato sauce, English mustard*

CHILLI BEDRI (*Green Chilli Prawn Sambal*)

*Belachan, shallots, candlenuts, coconut milk*

CHICKEN VINDALOO

+8

*Dry curry of spice & herb blend, English mustard, rice vinegar  
and calamansi*

CHICKEN AND BANANA BUD

+8

*Coconut milk, spice blend, free range chicken and banana blossom*

BABI CHIN

+8

*Pork belly, fermented soya bean paste and coriander seeds*

CLAYPOT HAR CHEONG PORK BELLY

+8

*Shrimp paste, Bean curd, 10-year-old Hua Tiao Chiew*

(V) JACKFRUIT RENDANG

*Rich blend of spices, coconut milk, jackfruit*

# GILMORE

## A LA CARTE

### SIGNATURES

NOURISHING CHICKEN SOUP (For 2 to share) 28

*Chinese herbs gently simmered with free range chicken, enriched with  
A medley of Chinese Herbs is gently steamed with free range chicken,  
drawing out the essence of the herbs.*

JING HUA HAM SWEET POTATO AND YAM 24

*A classic dish reimagined with salted egg, XO Sauce, Jinhua Ham, and  
Chinese herbal spices.*

BACA ASSAM (Slow-Braised Beef Cheek, Tamarind-base sauce) 38

*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.*

### ACCOMPANIMENTS

NASI MINYAK (Ghee Rice) 3

HOMEMADE VEGETABLE ACHAR (Pickles) 3

# GILMORE

## A LA CARTE

### STARTERS

PORK AND BEEF RISSOLES (2 pieces)	9
<i>Biscuit-crumbed minced pork and beef, Eurasian spice blend</i>	
PRAWN ON MACARONI TOAST (2 pieces)	12
<i>Deep-fried macaroni, prawns, coleslaw</i>	
(V) WING BEAN KERABU	16
<i>Sliced wing bean, sweet and sour dressing, peanut brittle, cherry tomatoes</i>	
<u>VEGETABLES</u>	
BRINJAL PACHEREE ( <i>Spiced sweet and sour Eggplant</i> )	18
<i>Black mustard seed, cumin, bentong ginger, dried chilies, garlic</i>	
BREDU KACHANG	24
<i>Stir-fried Pork Tenderloin &amp; Long Beans, Tau Cheo, black pepper, garlic shallots</i>	
(V) STIR FRIED MARKET VEGGIES	18
<i>Garlic, artisanal soya sauce, 10-year Hua Tiao Chiew</i>	

# GILMORE

## A LA CARTE

### SEAFOOD

CHORKA TAMBRINHYU (*Tamarind Squid*) 24  
*Chilli and garlic paste, tomato sauce, English mustard*

CHILLI BEDRI (*Green Chilli Prawn Sambal*) 26  
*Belachan, shallots, candlenuts, coconut milk*

### MEATS

CHICKEN VINDALOO 32  
*Dry curry of spice & herb blend, English mustard, rice vinegar and calamansi*

CHICKEN AND BANANA BUD 32  
*Coconut milk, spice blend, free range chicken and banana blossom*

BABI CHIN 34  
*Pork belly, fermented soya bean paste and coriander seeds*

CLAYPOT HAR CHEONG PORK BELLY 30  
*Shrimp paste, Bean curd, 10-year-old Hua Tiao Chiew*

### VEGETARIAN

(V) JACFRUIT RENDANG 24  
*Rich blend of spices, coconut milk, jackfruit*

# GILMORE

## A LA CARTE

### DESSERTS

KUEH BINGKA (3 pieces) 15

*Baked tapioca cake, Gula Melaka reduction, Gula Melaka & Musang King durian ice cream*

PULUT HITAM 14

*Black glutinous rice porridge, homemade coconut Ice cream*

SUGEE CAKE 18

*Toasted almonds, brandy, Chantilly*

### SINGAPORE HERITAGE KUEHS

Selection of 6 pieces 12

Selection of 12 pieces 24

*A rotating selection of handcrafted artisan kuehs, freshly prepared from scratch by our kitchen*

### ICE CREAM SELECTION

Kedondong Sorbet 7

Coconut Ice Cream 7

Gula Melaka & Musang King Durian Ice Cream 8