



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.

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)

STUFFED CHESTNUT CHICKEN WINGS (1 piece)

Chestnut and crispy cai poh stuffed chicken wings

PRAWN ON MACARONI TOAST (2 pieces)

Deep-fried macaroni, prawns, coleslaw

+5

(V) WING BEAN KERABU

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

+2

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

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

+2

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

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MAINS (Choose 1)

**All mains are served with Ghee Rice

COWDANG

Stewed Coconut Prawns

An old, nearly forgotten dish—its name likely a historical misnomer. Traditionally rooted in the Kristang culinary heritage, earlier recipes featured seafood, reflecting the community's coastal diet. This version honours the prawn, gently cooked with coconut milk and simple ingredients to highlight its natural sweetness and achieve a delicate balance of flavours.

AYAM LEMAK CHILI PADI

GG French Poulet chicken, dry chili padi, coconut milk, lemongrass & spices

+10

CHICKEN AND BANANA BUD

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

+10

BABI CHIN

Pork belly, fermented soya bean paste & coriander seeds

+12

CLAYPOT HAR CHEONG PORK BELLY

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

+12

(V) JACKFRUIT RENDANG

Rich blend of spices, coconut milk, jackfruit

GILMORE

A LA CARTE

SIGNATURES

NOURISHING CHICKEN SOUP

(For 2 to share)

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.

32

JING HUA HAM SWEET POTATO AND YAM

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

24

BACA ASSAM

Slow-Braised Beef Cheek, Tamarind-base sauce

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.

48

ACCOMPANIMENTS

NASI MINYAK

Ghee Rice

3

JASMINE RICE

White Rice

3

HOMEMADE VEGETABLE ACHAR

Pickles

3

GILMORE

A LA CARTE

DESSERTS

KUEH BINGKA

(5 pieces)

Baked tapioca cake, Gula Melaka reduction,
Gula Melaka & Coconut ice cream

17

PULUT HITAM

Black glutinous rice porridge, homemade coconut Ice cream

14

SUGEE CAKE

Toasted almonds, brandy, Chantilly

18

SINGAPORE HERITAGE KUEHS

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

Selection of 6 pieces

18

Selection of 12 pieces

34

COCONUT ICE CREAM

8