





Prawn Macaroni Toast

Fu Zhou Oyster Cake



# STARTERS & SOUP

## Fu Zhou Oyster Cake

Prawns, minced pork, and oyster, homemade chilli sauce.

12

## Pork & Beef Rissoles 2 Pieces

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

9

## Handmade Teochew Ngoh Hiang

Caul fat wrapped pork, prawns, crab, water chestnut.

18

## Prawn Macaroni Toast 2 Pieces

Deep-fried macaroni, prawns, coleslaw.

12

## Mushroom Rissoles

Seasonal mushrooms, spice mix.

14

## 🍵 Nourishing Chicken Soup

Free-range Chicken, Chinese Herbs, Hakka Yellow Wine  
(Perfect For 3 - 4 Persons)

A medley of Chinese Herbs is gently steamed with free range chicken, drawing out the essence of the herbs and enriched with Hakka Yellow Wine.

28



Ambiler Kachang



Kedondong Salad



Stir-fried Yam & Sweet Potato



# VEGETABLES

## Ambiler Kachang

### Stir-fried Long Beans & Salted Fish

Gilmore D'Silva's original Rempah recipe, tamarind.

18

## Ⓢ Kedondong Salad

Kedondong (ambarella), julienned wing bean, dried shrimp floss, peanut brittle, Kerinting chilli dressing.

18

## Brinjal Pacheree

### Spiced Sweet & Sour Eggplant

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

18

## Stir Fried Yam & Sweet Potato with Jing Hua Ham

Lotus root, salted egg, XO sauce, Chinese herbs.

24



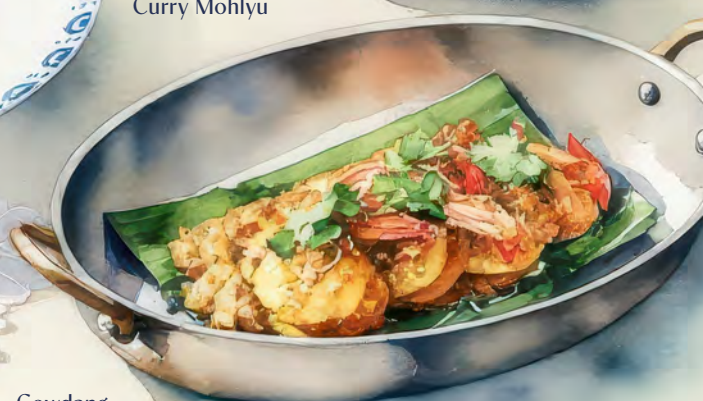
Steamed Threadfin Tail



Chilli Bedri



Curry Mohlyu



Cowdang



# SEAFOOD

## Chorka Tambrinhyu

### Tamarind Squid

Chilli and garlic paste, tomato sauce, English mustard.

24

## Chilli Bedri

### Green Chilli Prawn Sambal

Belachan, shallots, candlenuts, coconut milk.

26

## 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.

26



Threadfin Fillet  
with Herbaceous Sauce

# FISH

## Pesce Assa

### Eurasian Ikan Bakar

Grilled Korean Seerfish Fish wrapped in Banana Leaf.

\* Kindly note that a 30-minute waiting time is required for this item.

26

## ☯ Curry Mohlyu

### Fishball Coconut Curry

A blended spice paste which includes galanghal, lemongrass, belachan and coriander is cooked, before toasted coconut and coconut milk is added to create a sauce. Fishballs were an integral part of this dish.

22

## Threadfin Fillet with Herbaceous Sauce

Threadfin fillet, local herb-blend sauce.

45



Steamed Threadfin Tail

# FISH

## Steamed Threadfin Tail

(Perfect for 6 - 8 persons)

Kindly note that a 2-day pre-order is required for this item.

138

Choice of:

### Singgang Mangger

**Eurasian style Assam**

One of Chef Damian's favourite seafood dishes, made with a fine Rempah (Spice Paste) consisting of chillies, lemongrass, galangal, turmeric, shallots, garlic, candlenuts and belachan (shrimp paste). A paste with green mangoes is then cooked slowly to extract flavour which is further accentuated by the addition of citrus leaf, torch ginger and turmeric leaves.

### Soy Sauce & Chai Poh

The Threadfin Tail is marinated with a special sauce made with artisanal Soya Sauce and enhanced with 10-year-old Hua Tiao Chew, a traditional Brewed Chinese Wine. It is then steamed, and a fragrant oil used to top it, completing this Gilmore Specialty.



Baca Assam

Chicken & Banana Bud

Claypot Har Cheong  
Pork Belly

# MEATS

## Bredu Kachang

Stir-fried Pork Tenderloin & Long Beans

Tau Cheo, black pepper, garlic shallots.

24

## 🕒 Chicken & Banana Bud

Coconut milk, spice blend, free-range chicken, banana blossom.

32

## Claypot Har Cheong Pork Belly

Shrimp paste, Bean curd, 10-year-old Hua Tiao Chew.

30

## 🕒 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.

38



Christmas Debal

# MEATS

## Chicken Vindaloo

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

32

## Babi Chin

Pork belly, soya bean paste, coriander seeds, chillies.

34

## 🕒 Sey Bah

### Braised Pork Belly & Offal

(Perfect For 3 - 4 Persons)

Kristang-style kway chap of braised offal, squid, fried bean curd. Traditionally, this hearty dish is enjoyed during special occasions, bringing people together in celebration.

45

## 🕒 Christmas Debal

### Chicken & Mixed Meats Curry

(Perfect for 3 - 4 persons)

The Boxing Day version of Debal. This Kristang classic is found in all Eurasian homes during Christmas. Here, it is given true homage with the addition of Smoked Ham, Bacon Bones, Roast Pork, Chicken and served with homemade Vegetable Archar (Pickles).

56

Add Achar 3



Seasonal Mushroom  
with Century Eggs

Stir-fried Market Veggies

# VEGETARIAN

## Stir-fried Market Veggies

Fragrant garlic, artisanal soya sauce, 10-year-old Hua Tiao Chew.

18

## Jackfruit Rendang

A plant-based take on the iconic Rendang recipe served at Chef Damian's restaurants for over 25 years—now reimagined with jackfruit. Slow-cooked in a rich blend of spices and coconut milk, this dish delivers the same depth and complexity of flavour as the original, with a tender, meaty texture from the jackfruit.

24

## Seasonal Mushroom with Century Eggs

Dang Gui (angelica root) glaze, candied walnuts.

22

## Nasi Minyak

Ghee Rice

3

## Homemade Vegetable Achar

3



Singapore Heritage Kuehs

# DESSERTS

## Red Bean & Almond 'Pancake'

Red bean paste, almond flakes, fried pastry.

17

## Kueh Bingka

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

15

## Pulut Hitam

Black glutinous rice porridge, homemade coconut Ice cream.

14

## Jackfruit Crème Brulee

Jackfruit & coconut milk custard, sliced Jackfruit.

16

## Sugee Cake

Toasted almonds, brandy, chantilly cream.

18

## Singapore Heritage Kuehs

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

Selection of 6 12

Selection of 12 24

## Ice Cream Selection

Kedondong Sorbet 7

Coconut Ice Cream 7

Gula Melaka & Musang King Durian Ice Cream 8



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