THE CARETAKER'S ROOM

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

IN GRATITUDE AND CELEBRATION OF AN EXTRAORDINARY 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.

"I think what I am today, 95% of it is Grandad's DNA,"

Damian D'Silva

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.

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.

THE DINING EXPERIENCE

Following in the footsteps of Gilmore, who once cooked diverse cuisines for friends of every background with generosity, Chef Damian carries on that legacy — welcoming all to his table with a spirit of inclusivity and belonging, where heritage is not only preserved, but experienced.

In the restaurant's private dining room - The Caretaker's Room, 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.

Private Entrance

Full Room Capacity: 16
Half Room Capacity: 8

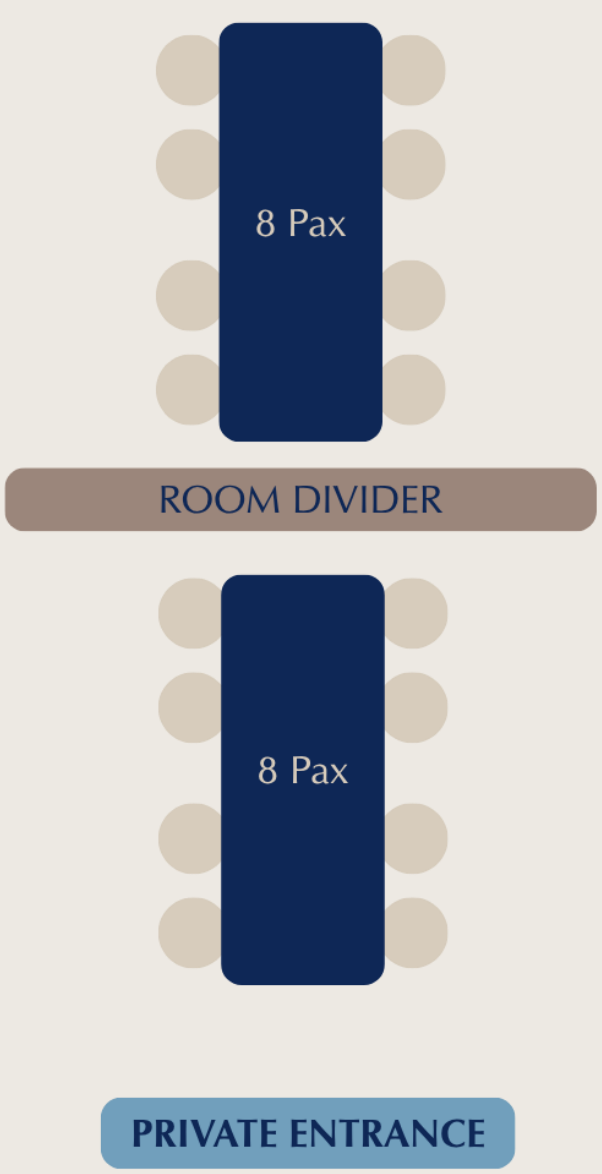
Chef Curated Menu Available

Free Wine Corkage
Glass rental of $5+ will be charged per glass

ROOM DETAILS

- 598 square feet
- A half room accommodates up to 8 people, while a full room can hold up to 16 people
- Minimum spend for a half room
  **Applicable to groups under 8 people*
  Lunch $640++
  Dinner $960++
- 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 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

Prices are subject to GST and service charge

SAMPLE MENU

STANDARD MENU - DINNER

$120 per person

STARTERS (Choose 2)

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 Singgang Mangger OR

Artisanal Soy Sauce & Chai Poh

Chicken & Banana Bud

Babi Chin

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)

With Nasi Minyak

DESSERT (Choose 1)

Red Bean Pancake with Almonds

Glutinous Rice with Coconut Ice Cream

Jackfruit Creme Brûlée

Selection of Kuehs

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

Email
grandad@Gilmore.sg

Phone
9710 0237

Kindly note that there is a minimum of 8 persons and a maximum of 16 persons per booking, we require at least a 1-week advance notice for all bookings.
Chef Experience menu requires a 1-month advance booking due to ingredient availability and menu creation