

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

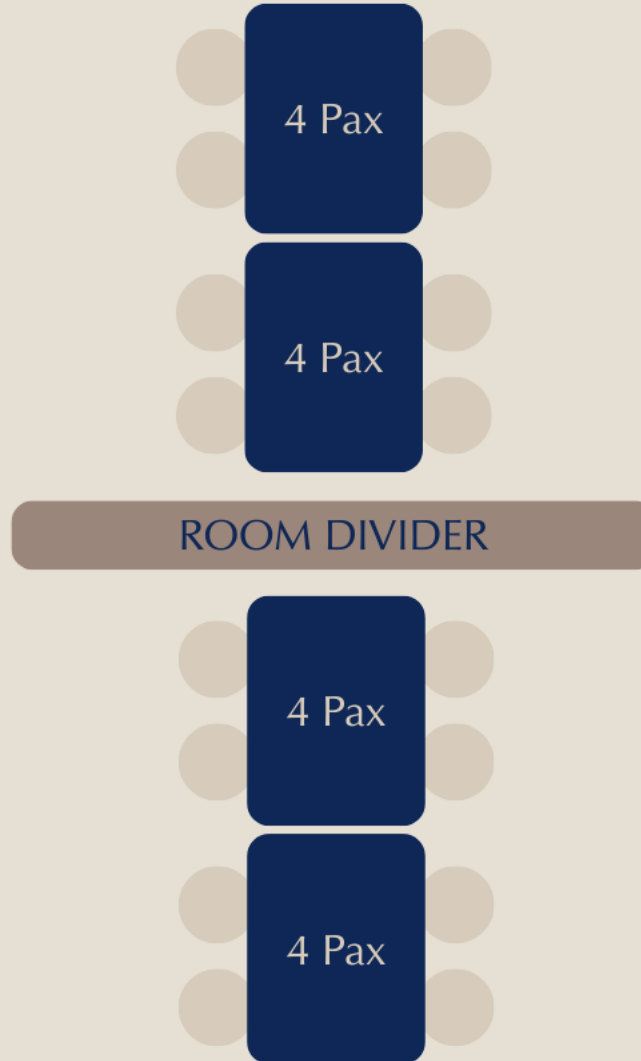


Free Wine Corkage
*Glass rental of \$5+ will be
charged per glass*

ROOM DETAILS

- 598 Sqft
- Half room can sit up to 8 persons while a full room sits up to 16 persons
- Minimum Spend Per Half Room
For groups smaller than 8 persons
Lunch \$640 + +
Dinner \$960 + +
- Inclusive of:
Private Entrance
Music System
Wi-Fi
Wheelchair Accessible
- Does not offer Audio, Visual and Lighting customisations

8 persons per room



PRIVATE ENTRANCE

Alternate configuration, 16 persons



PRIVATE ENTRANCE

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

Peranakan Menu

Specially curated Peranakan menu – not listed on the current a la carte menu

\$150 per person

Chef's Menu

A curated selection of multi-ethnic dishes

\$180 per person

Chef Experience Menu

A fully customisable menu that requires a 1-month advance booking, ingredients personally sourced by Damian D'Silva

\$250 per person

Prices are subject to GST and service charge



SAMPLE MENU

STANDARD MENU - DINNER

\$120 per person

STARTERS (Choose 2)

Sey Bah

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)

Grilled Tiger Prawn Bostador

Cowdang

Steamed Threadfin Tail Sinhgang Mangger OR

Artisanal Soy Sauce & Chai Poh

Chicken & Banana Bud

Sambal Bokras with Pork Belly

Baca Assam

Claypot Har Cheong Pork Belly

Sambal Kapitan

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)

Dhal with Spinach (V)

Dragon Tooth with Crispy Lotus Root (V)

Jackfruit Rendang (V)

Chickpea Marsala (V) With Nasi Minyak

DESSERT (Choose 1)

Red Bean Pancake with Almonds

Glutinous Rice with Coconut Ice Cream

Jackfruit Creme Brûlée

Selection of Kuehs

SAMPLE MENU

The Caretaker's Room Events Kit 2026

CHEF'S MENU

\$180

STARTERS

Grilled Tiger Prawns with Hua Tiao Dressing

Fried Glutinous Rice Balls Stuffed with Crab, Pork, Prawns and Mushrooms

SOUP

Double Boiled Herbal Chicken Soup

MAINS

Grilled Marinated Squid with a Piquant Fresh Herb Dressing

Braised Pig Trotters with Sea Cucumber, Chestnuts, Mushrooms, Fatt Choy, Dried Scallops with Fermented Bean Paste

Deboned Braised Threadfin Fish Head with "Delicacies" in a Rich Savoury Sauce

Steamed French Poulet Marinated with a Dry Chinese Herb Rub and Aged Shaoxing Wine

Grilled Beef Short Ribs Marinated in Plum Herb Sauce with Garlic and Chai Po

Braised Cabbage in a Seafood & Conpoy Broth

DESSERT

Pulut Hitam with Coconut Ice Cream

Red Bean Pancake

PERANAKAN MENU

\$150

STARTERS

Hati Babi Bungkus

Kerabu Jantung Pisang

SOUP

Hee Peow With Prawn & Pork Balls, Fish Stuffed Egg Roll, Fish Maw and Pig's Stomach

MAINS

Ayam Buah Keluak with Pork Ribs

Babi Chin

Peranakan Chap Chye

Gerang Assam with Snapper

Sambal Belimbing with Prawns

Masak Lemak Sayur Rampai

Sotong Chilli Garam

DESSERT

Kueh Platter

CHEF EXPERIENCE MENU

A Personally Curated Culinary Journey by Chef Damian D'Silva
\$250 per person

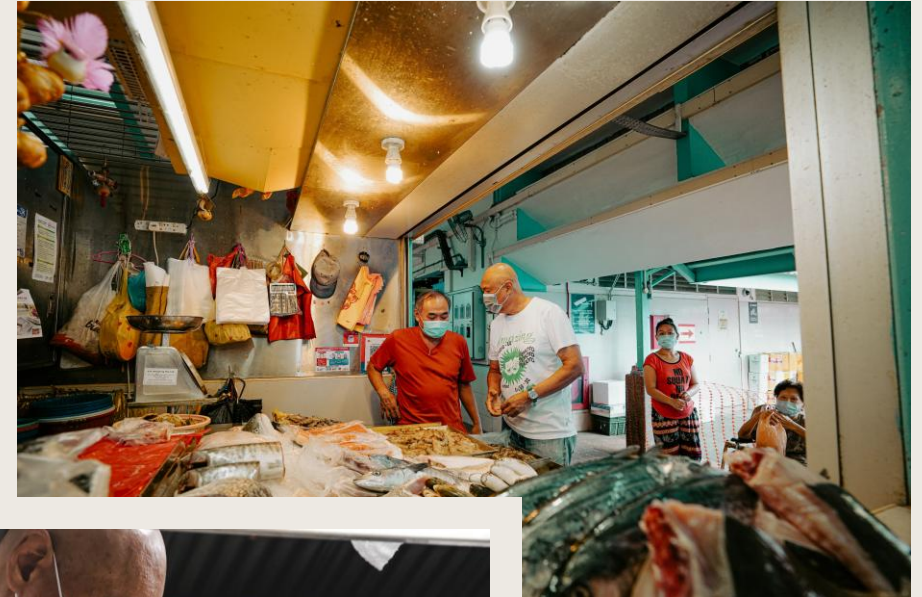
At Gilmore, The Caretaker's Room offers an intimate experience crafted entirely by Chef Damian D'Silva himself.

Every menu begins at dawn, in the bustling wet markets of Singapore, where Chef Damian personally hand-selects fresh produce to build a bespoke menu for your event. Each dish is created from scratch using traditional methods, honouring his deep commitment to patience, heritage, and "doing it right."

For guests seeking something extraordinary, Chef Damian offers rare personalised experiences — including the Nose-to-Tail Feast, a multi-course dinner where an entire pig is used thoughtfully across the meal. This immersive experience celebrates heritage cooking, resourcefulness, and deep respect for ingredients.

In this chef-led journey, no two menus are alike — every private dining experience is uniquely curated, rooted in memory, market-fresh ingredients, and the culinary legacy passed from Gilmore to Chef Damian.

Available for dinner only. Minimum 8 persons per booking. One-month advance notice required due to the extensive preparation involved. 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?**
We do not impose cancellation fees; however, we appreciate as much notice as possible should you need to amend or cancel your booking.
- **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](tel:97100237)

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

