



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.



Stuffed Chestnut Chicken Wings



Charcoal-grilled Beef Hagape



Fu Zhou Oyster Cake

STARTERS

🍴 Fu Zhou Oyster Cake

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

16

Prawn Macaroni Toast 2 Pieces

Deep-fried macaroni, prawns, coleslaw.

16

Mushroom Rissoles 2 Pieces

Seasonal mushrooms, spice mix.

14

Handmade Teochew Ngoh Hiang

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

20

Charcoal-grilled Beef Hagape

Grilled Miyazaki Wagyu with heritage rub & pickled vegetables.

37

🍴 Chef Recommendation

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



Stir Fried Yam & Sweet Potato
with Jing Hua Ham

Nourishing Chicken Soup

STARTERS & SOUP

Stir Fried Yam & Sweet Potato with Jing Hua Ham

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

24

④ 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.

32

Stuffed Chestnut Chicken Wings 2 Pieces

Chestnut and crispy cai poh stuffed chicken wings.

24

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Threadfin Fillet
with Herbaceous Sauce

A watercolor illustration of a Threadfin Fillet dish. The fish is cooked and served in a white, shallow, scalloped-edged bowl. It is topped with a generous amount of fresh green herbs, including cilantro, and garnished with thin slices of red chili. The fish is resting in a light green herbaceous sauce.



Curry Mohlyu with Slipper Lobster

A watercolor illustration of a Curry Mohlyu dish. The dish is served in a white bowl with a blue decorative border. It features large, succulent pieces of slipper lobster (scud) in a thick, orange-brown curry sauce. A small portion of green vegetable is visible on the side.



Cowdang

A watercolor illustration of a Cowdang dish. The dish is served in a shallow, oval-shaped metal pan. It features a large, green, triangular leaf (likely a banana leaf) as a base. On top of the leaf is a mixture of ingredients, including what appears to be a curry, vegetables, and a piece of red chili. The dish is garnished with fresh green herbs.

SEAFOOD

🍴 Curry Mohlyu with Slipper Lobster

Slipper lobster simmered in a fragrant herb and spice coconut gravy, finished with deep-fried brinjal.

48

Threadfin Fillet with Herbaceous Sauce

Threadfin fillet, local herb-blend sauce.

45

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.

36

Steamed Egg with Seafood

Stock enriched tofu with scallops & Argentinian red prawn.

42

🍴 Chef Recommendation

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Singgang Mangger
Steamed Threadfin Tail

Soy Sauce & Chai Poh
Steamed Threadfin Tail

FISH

Steamed Threadfin Tail

(Perfect for 6 - 8 persons)

Kindly note that a 3-day pre-order is required for this item.

148

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

Ayam Lemak Chilli Padi

Claypot Har Cheong
Pork Belly

MEATS

🕒 Ayam Lemak Chilli Padi

GG French Poulet is cooked with a rempah of dried chilli padi, lengkuas, lemongrass, shallots, kencur and other spices. To which fresh coconut milk is added to flavour and enrich the gravy.

36

Claypot Har Cheong Pork Belly

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

36

🕒 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 at the D'Silva household.

48

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Sambal Buah Keluak Mapo Tofu
with Miyazaki Wagyu

MEATS

🕒 Chicken & Banana Bud

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

36

Babi Chin

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

38

🕒 Sambal Buah Keluak Mapo Tofu with Miyazaki Wagyu

Stir-fried tofu with Miyazaki beef in a hot Sichuan pepper-flavoured sambal buah keluak. A Chinese revival of a Peranakan classic, featuring pounded buah keluak cooked with rempah titek, minced pork, and coconut.

46

🕒 Chef Recommendation

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A watercolor illustration of a still life scene. In the upper left, a brown ceramic jar sits on a white scalloped-edged doily. To its right is a green lotus seed pod with a long stem. In the center, a white plate with a blue floral pattern holds a mound of 'Kedondong Salad', which appears to be a mixture of shredded vegetables and a dressing. Below this plate is a small, oval-shaped dish with a pink border and a colorful fish design. In the foreground, a large plate with a pink and white floral pattern contains 'Bredu Kachang', a dish of green beans and browned meat strips in a sauce. The background is a light, textured wash of colors.

Kedondong Salad

Bredu Kachang

VEGETABLES

🍴 Kedondong Salad

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

20

Bredu Kachang

Stir-fried Pork Tenderloin & Long Beans

Tau Cheo, black pepper, garlic shallots.

24

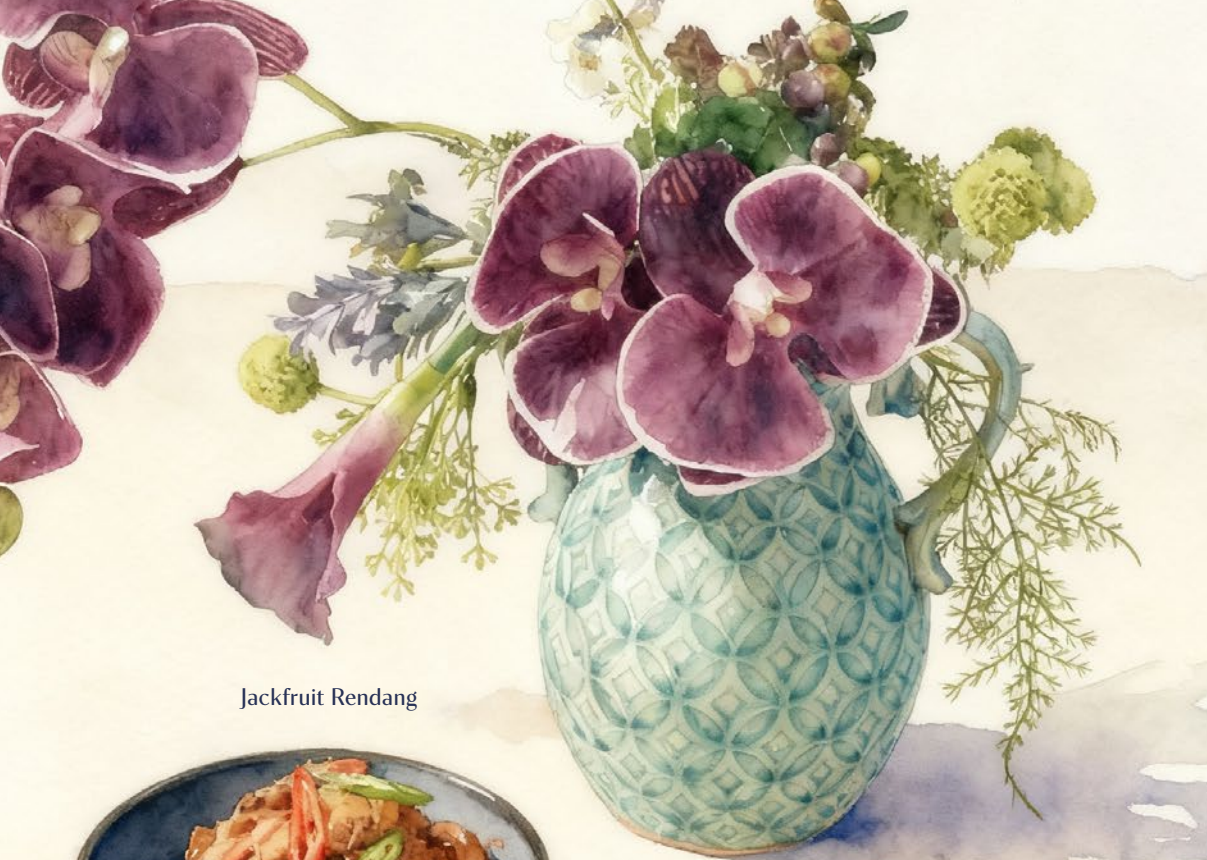
Stir-fried Market Veggies

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

18

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Jackfruit Rendang

Brinjal Pacharee

VEGETABLES & SIDES

Brinjal Pacheree (V)

Spiced & Tangy Eggplant

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

20

🕒 Jackfruit Rendang (V)

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

🕒 Nasi Minyak

Ghee Rice

3

White Rice

3

Homemade Vegetable Achar

3

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DESSERTS

Red Bean & Almond 'Pancake'

Red bean paste, almond flakes, fried pastry.

18

Kueh Bingka with Coconut Ice Cream

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 cream.

18

🍷 Singapore Heritage Kuehs

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

Selection of 6 18

Selection of 12 34

Coconut Ice Cream

8

🍷 Chef Recommendation

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  [gilmore.sg](https://www.gilmore.sg)