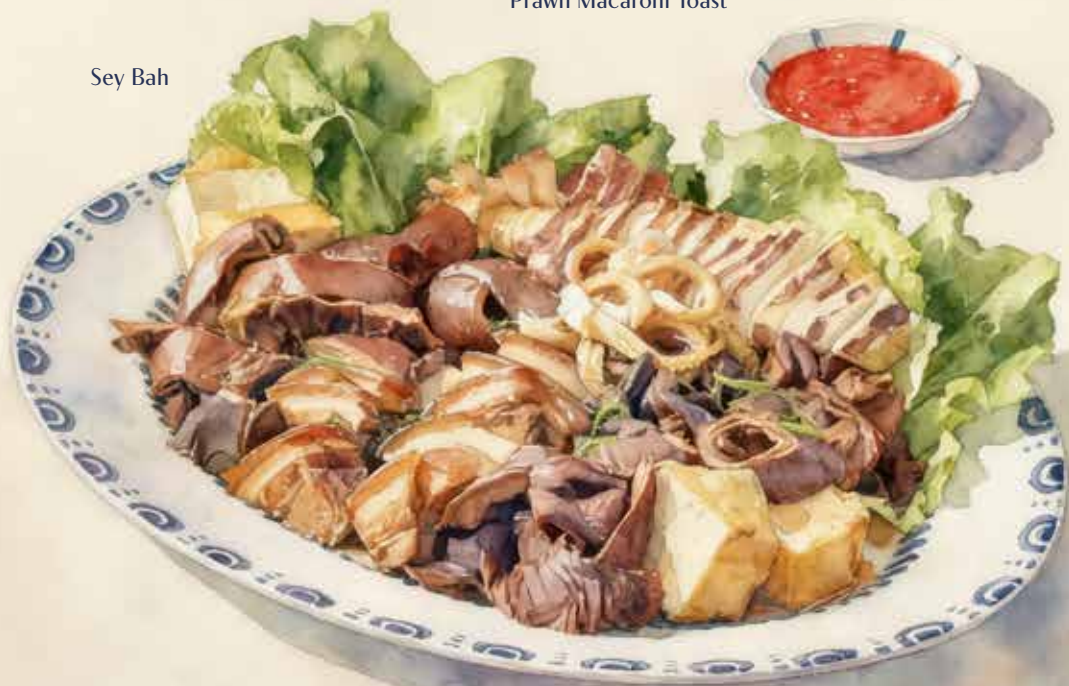


Fu Zhou Oyster Cake



Prawn Macaroni Toast

Sey Bah



STARTERS & SOUP

Fu Zhou Oyster Cake

Our interpretation of a traditional Fujian dish features prawns, minced pork, and a whole oyster, served with our house-made chilli sauce.

8

Pork & Beef Rissoles 2 Pieces

This classic dish features a tender mix of minced pork and beef, seasoned with a fragrant Eurasian spice blend. Each portion is generously rolled in crisp biscuit crumbs, then pan-fried until golden brown, resulting in a mouthwatering combination of crunchy exterior and juicy, flavourful interior that appeals to people of all ages.

8

Handmade Teochew Nghoh Hiang

This classic Teochew-style Nghoh Hiang made with yam, prawns, crab, pork, Chinese mushrooms, water chestnuts, and house-blended five spice, elegantly wrapped in caul fat.

16

Prawn Macaroni Toast 2 Pieces

This dish is adapted from a Cantonese recipe commonly served at wedding banquets in the 1950s. Macaroni is steamed in chicken stock, allowed to cool, cut into pieces, then deep fried to create a bed for the homemade sauce and prawns.

9

🕒 Sey Bah

Braised Pork Belly & Offal

(Perfect For 3 - 4 Persons)

A Eurasian classic, this Kristang-style Kway Chap features thoroughly cleaned pig offal braised in a fragrant stew with Ceylon cinnamon, star anise, cloves, and galangal, served alongside squid and fried bean curd. Traditionally, this hearty dish is enjoyed during special occasions, bringing people together in celebration.

36

🕒 Nourishing Chicken Soup In Coconut

Free-range Chicken, Chinese Herbs, Hakka Yellow Wine

(Perfect For 2 - 3 Persons)

A medley of Chinese Herbs is gently steamed with free range chicken, drawing out the essence of the herbs. It is then steamed further in the coconut husk to subliminally enhance the flavour of the soup. This dish is a house specialty.

28

Nasi Minyak Ghee Rice 3

Homemade Vegetable Achar 3



Bredu Kachang



Kedondong Salad



Stir-fried Yam & Sweet Potato



VEGETABLES

Ambiler Kachang

Stir-fried Long Beans & Salted Fish

A Kristang dish that was cooked in the past with salted fish. We have retained Gilmore's recipe and kept the salted fish. A great dish to eat with curry as it provides acidity to cut through the richness.

18

Bredu Kachang

Stir-fried Long Beans & Pork

Chef Damian's family favourite that's cooked with an herb spice mix with pork tenderloin and long beans. The dish is accentuated with tamarind and is a great accompaniment with Sambal Belachan.

18

🕒 Kedondong Salad

Salad of julienned wing bean, kedondong (ambarella), dried prawns and peanut candy tossed in a mildly spiced piquant dressing.

18

Brinjal Pacheree

Spiced Sweet & Sour Eggplant

An Indian dish with a Eurasian touch. It's sweet, sour, and salty which is great as an accompaniment to any dish. Pacherees can be cooked with different vegetables or even fruits. Here it is cooked with Brinjals.

18

Stir Fried Yam & Sweet Potato with Jing Hua Ham

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

18



Steamed Threadfin Tail



Chilli Bedri



Curry Mohlyu



Cowardang



SEAFOOD

Chorka Tambrinhyu Tamarind Squid

Squid is cooked quickly with a paste of chillies and garlic, which is fused with tomato sauce and English mustard. Though simple, it is extremely moreish and is one of Chef Damian's favourite dishes!

22

Chilli Bedri Green Chilli Prawn Sambal

A familiar and memorable dish that Gilmore used to cook for Chef Damian, where he would make sandwiches with it the next day. Prawns are cooked with a paste, consisting of belachan, shallots, and candlenuts, enhanced with coconut milk.

22

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.

22

🕒 Prawns & Deep-Fried Century Egg

Prawns and crispy, deep-fried century egg are tossed in a Dang Gui (Angelica Root) glaze with crunchy walnuts for a savoury, herbal bite.

24

🕒 Grilled Tiger Prawns Bostador 2 Pieces Sambal Hijau Tiger Prawns

Green chillies with a mildly spiced paste are cooked over low heat till almost dissolved into coconut milk. This luscious paste is used to top on a King Tiger Prawn and grilled to perfection.

* Kindly note that a 20-minute waiting time is required for this item

42



Steamed Threadfin Tail

FISH

Pesce Assa

Eurasian Ikan Bakar

A Sambal with 11 different ingredients cooked patiently and enhanced with Tamarind. This spice paste is smeared generously on a Korean Seerfish Fillet, then wrapped in banana leaf and grilled over charcoal.

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

26

🍛 Curry Mohlyu

Fishball Coconut Curry

In the D'Silva household, Curry Mohlyu was usually eaten on days when their neighbours or friends went fishing and there was an ample supply of fish meat. The Fish was scraped, and its meat was used to make Fishballs. It is a curry-like dish made with an Herb Paste, and cooked Coriander. These Fishballs, in addition to Brinjals were added to complete the dish.

22

Steamed Threadfin Tail

(Perfect for 6 - 8 persons)

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

128

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

Sambal Kapitan

MEATS

Sambal Kapitan

Dry version of the better-known Curry Kapitan

A dry version of its better-known namesake Curry Kapitan. This spicy and addictive version is cooked down to accentuate all the flavours in the ingredients. Best eaten with hot rice.

26

🕒 Chicken & Banana Bud

A lost heritage dish given a subtle twist. Coconut milk is first reduced to oil, forming the base for a fragrant blend of spices, ground shallots, ginger, garlic, chillies, and galangal. Tender chicken and banana bud are added to complete this layered medley of flavours—rich, aromatic, and deeply rooted in tradition.

28

Sambal Bokras with Pork Belly

Candlenuts & Pork Belly

A great dish to accompany “curry” dishes. Although simple, it accentuates the skill of the cook by bringing out the flavours from the simple ingredients used. It uses Pork Belly, cooked with Chilli Paste, and Bean curd.

26

Claypot Har Cheong Pork Belly

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

28

🕒 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.

32

🕒 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).

48

Add Achar 3



Chickpea Masala

Stir-fried Market Veggies

VEGETARIAN

Stir-fried Market Veggies

A weekly selection of market-fresh vegetables, stir-fried with fragrant garlic, artisanal soya sauce, and finished with a splash of 10-year-old Hua Tiao Chiew.

16

Dhal

A rich and comforting lentil stew simmered with tender spinach, aromatic spices, and creamy coconut milk. This hearty dish offers a balanced depth of flavour—earthy, mildly spiced, and subtly sweet.

16

Chickpea Masala

A flavourful dish featuring tender chickpeas simmered in a house blend of spices, enriched with fragrant ghee and ripe tomatoes, offering a warm, spiced profile with a touch of richness.. This hearty masala offers a warm, spiced profile with a touch of richness.

16

🍷 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



Singapore Heritage Kuehs

DESSERTS

Red Bean & Almond 'Pancake'

Red beans are cooked on a low flame till the skin breaks away. It's then gently sieved to extract only the flesh. The resulting mixture is cooked again over a low flame to a smooth texture before almond nibs are added for texture. It's wrapped in pastry and pan fried to serve.

14

Kueh Bingka

Our homemade baked grated tapioca cake served with a Gula Melaka reduction and a side of Gula Melaka & Musang King durian ice cream.

15

Pulut Hitam

Black glutinous rice is cooked with dried longans till slightly broken. Homemade coconut Ice cream is topped to balance the flavours.

14

Jackfruit Crème Brulee

A mixture of cream and fresh coconut milk forms the base for this decadent dessert. Jackfruit is sliced and added to the mixture to provide texture and a heritage touch.

16

Sugee Cake

Grandads' heirloom recipe made with soaking the Sugee (semolina) overnight before mixing the other ingredients. Toasted almonds are sliced and chopped for texture and a generous amount of Brandy is added just before baking.

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



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