

SUNDAY BRUNCH

FROM THE CHEF'S PANTRY: OYSTERS & OYSTER COCKTAILS



This August, the ocean takes center stage. Celebrate the briny elegance of the sea with four seasonal oysters, shucked live at four stations, and a playful twist on classics—Bloody Mary Oyster Shots and Martini Oyster cocktails. Paired with prime roasts, fresh seafood, and signature brunch favorites, all framed by the stunning marina views of Sentosa Cove.

AVAILABLE EXCLUSIVELY IN AUGUST
12PM - 3PM

\$138++ per person		Includes free-flow Coffee, Tea, Juices, Soft Drinks & Mocktails
\$168++ per person		Includes free-flow Wines, Cocktails & Beers
\$198++ per person		Includes free-flow Moët & Chandon Brut Impérial Champagne

Beverage Trolley | Weekly Entertainment | DJ | Kids Activities

Complimentary Pool Access | 3PM - 7PM

Kids Pricing:
6-12 years old: 50% off | Under 6 years old: Free

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CHARCUTERIE

Pate En Croute | Salami | Iberico Ham | Parma Ham | Iberico Chorizo | Beef Bresaola
Coppa Ham | Pastrami

AFFINATED FARMHOUSE CHEESES

Seasonal Selection of 8 Kinds of Cheeses, Truffle Honey, Fig Jam, Nuts, Dried Fruits

ANTIPASTI

Marinated Mushroom | Marinated Artichokes | Semi-dried Tomatoes | Marinated Olives
Hummus | Baba Ghanoush | Marinated Feta Cheese | Marinated Eggplant
Marinated Bell Peppers | Marinated Zucchini

CHILLED SEAFOOD

4 Different Oysters

La Fine M | Irish M | Tarbouriech (La Reserve) | Boutrais La Sentinelle

Snow Crab | Prawn | Lobster | Scallop on the Shell | Green Mussel

American and French Cocktail Sauce, Mignonette Sauce
Lemon Wedges, Lime Wedges, Cucumber Salsa, Tabasco

SMOKED & MARINATED SEAFOOD

Smoked Salmon | Gravlax | Beetroot Salmon

Capers, Chopped Egg White, Chopped Egg Yolk, Sour Cream,
Mustard, Chopped Parsley, Chopped Chives

SALADS

Broccoli & Pecan Nuts Salad
Vegan Potato Salad
Shrimp & Avocado Salad
Radish Salad
Classic Greek Salad

SALAD BAR

Create Your Own Mix "Snap Sauce Serve"

SASHIMI

Salmon | Tuna | Hamachi

SUSHI

California Roll | Vegetarian Maki | Nigiri Salmon | Nigiri Tuna | Ebi Nigiri | Tobiko | Corn & Mayo

Soy Sauce, Pickled Ginger, Wasabi

(V) Vegetarian, (N) Contains Nuts, (S) Seafood, (P) Pork, (DF) Dairy Free, (GF) Gluten Free
Menu is subject to change without prior notice.

ASIAN

Seafood Hot and Sour Soup
Singapore Chilli Crab
Seafood X.O Fried Rice
Slow-Braised Pork Whole Trotters
Stir-Fried Truffled Beef
Hong Kong Style Steamed Golden Snapper

NOODLE BAR

SOUP

Golden Chicken Soup with Fish Maw and Asparagus
Laksa Soup

CHOICE OF VEGETABLES

Choice of 3 Vegetables

CHOICE OF NOODLES

Yellow Noodle | Rice Noodle | Egg Noodle

CHOICE OF PROTEIN

Choice of 4 Proteins

CANTONESE BBQ

Char Siu Pork | Crispy Pork Belly | Roasted Duck | Roasted Chicken | Fragrant Rice

DIM SUM

Xiao Long Bao | Shrimp Dumpling | Chicken & Prawn Dumpling
Kataifi Prawn | Lemongrass Prawn

ALMOND WOOD FIRE GRILLED SEAFOOD

Live Prawn | Squid | Slipper Lobster

Sides

Grilled Broccolini | Roasted Root Vegetables | Grilled Asparagus

Sauce

Thai Sweet Chili Sauce, Thai Seafood Dipping Sauce, Mango Tomato Salsa

CARVERY

Wagyu Beef Selection of the Week

FROM THE PARRILLA GRILL

Wagyu Sanchoku Steak | Wagyu Beef Truffle Parmesan Sausage
Chorizo | Lamb Chop | Bone Marrow

Sauce

Red Wine Sauce, Mint Sauce, Béarnaise Sauce, Chimichurri

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PASSED AROUND MENU

Smashed Avocado Waffle

Croissant Waffle, Smoked Australian Trout

Lobster & Prawn Rolls

Avocado, Spicy Mayo

Pulled Beef Sliders

Brioche Bun, Onion Confit

LIVE STATIONS

Swiss Raclette

Steamed Baby Potato, Pickles

Besan ka Chillas

Lamb Keema, Chicken Keema, Potato Masala

SPICE AFFAIR

Butter Chicken

Kadai Sabzi Masala

FROM THE TANDOOR

Tandoori Chicken Tikka

Curry-spiced Tandoori Prawn

Paneer Tikka

Lamb Rack

Plain Naan, Garlic Naan, Butter Bread

Condiments

Mint Chutney, Mango Chutney, Raita, Papadam

DESSERTS

Banana Vanilla Layer Cake

White Chocolate Passion Cake

Coconut Pie

Upside-Down Pineapple Cake

Basque Cheesecake

Chocolate Flourless Cake

Vanilla Panna Cotta

Pistachio Crunchy Praline

Caramel Choux Cream

Mango Chocolate Cake

Blackberry Cherry

Chocolate Fountain with Condiments

Soft Serve Ice Cream with Condiments

Assorted Cookies and Candy

Macaron

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FREE FLOW BEVERAGE PACKAGE

\$30++ inclusive of Wines, Cocktails & Beers
\$60++ inclusive of Moët & Chandon Brut Impérial, Wines, Spirits, and Beer

ALCOHOL

COCKTAILS

Ranch Revitalizer

Absolut Vodka | Sparkling Sake
Fresh Lemon Juice | Perrier Rosellini

Aperol Spritz

Aperol | Sparkling Wine | Soda

Chandon Spritz

Chandon Garden Spritz | Limoncello
Lemon Juice | Soda

Hokkaido Negroni

Yamamoto Black Sesame
Sake-Infused Grapefruit
Choya Extra Years | Campari

Paloma

Patrón Tequila | Agave | Lime
Fresh Grapefruit Juice

BEER

Tiger Draught, Singapore

WHITE WINE

Fábula de Paniza, Chardonnay

ROSÉ WINE

Château d'Esclans, The Beach

RED WINE

Fábula de Paniza, Garnacha

SPIRITS

Bombay Sapphire | Absolut Blue
Bacardi White Rum | Olmeca Reposado
Jim Beam | Hennessy VSOP

NON-ALCOHOL

MOCKTAILS

Fresh Iced Lemon Tea

Basil | Fresh Lemon Juice
Perrier Watermelon | Sugar
Ohba Leaves

Island Cove

Fresh Pineapple Juice | Lychee
Ginger | Fresh Coconut Juice
Agave Syrup | Citrus | Heavy Cream

JUICES

Apple | Cranberry | Orange | Pineapple

FIZZ

Pepsi | Pepsi Black | 7UP | Ginger Ale
Soda | Tonic

PERRIER

Grapefruit | Lemon