

SUNDAY BRUNCH

FROM THE CHEF'S PANTRY: WAGYU



This September, Wagyu takes center stage at the kitchen table. Indulge in premium cuts including Japanese A5 Wagyu Brisket carved live at the carvery station, alongside Wagyu Sanchoku Steak and more. Paired with fresh seafood, prime roasts, and signature brunch favorites, all set against the stunning marina views of Sentosa Cove.

AVAILABLE EXCLUSIVELY IN SEPTEMBER
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

the
kitchen
table

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CHARCUTERIE

Beef Bresaola | Pâté en Croûte | Salami | Iberico Ham | Parma Ham | Iberico Chorizo
Coppa Ham | Pastrami

AGED FARMHOUSE CHEESES

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

ANTIPASTI

Grilled Zucchini | Marinated Artichoke | Semi-dried Tomatoes | Marinated Olives
Hummus | Baba Ghanoush | Marinated Feta | Marinated Eggplant | Marinated Bell Peppers

BREADS

Wood-fired Sourdough, Assorted Rolls, Grissini, Lavash, French Butter

CHILLED SEAFOOD

Sustainable Oysters | 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 | Gravad Lachs | Beetroot-cured Salmon

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

SALADS

Broccoli & Pecan Nuts Salad
Grilled Wagyu Beef Salad with Shallot, Coriander, Mint, Chili & Tamarind Dressing
Vegan Potato Salad
Asparagus & Mushroom Salad, Truffle Dressing

SALAD BAR

Create Your Own Mix "Snap Sauce Serve"

SASHIMI

Salmon | Tuna | Hamachi

SUSHI

Wagyu Beef Nigiri | 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
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ASIAN

Seafood Hot and Sour Soup
Singapore Chilli Crab
Wok-fried Prawn, Celery and Cashew Nuts
Three-Cup Chicken
Wok-stirred Scallion and Ginger Beef
XO Fried Rice
Steamed Snapper Nyonya Style

NOODLE BAR

SOUP

Beef Tomato Soup
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 | Scallop 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 Chilli Sauce, Thai Seafood Dipping Sauce, Mango Tomato Salsa

CARVERY

Japanese A5 Wagyu Brisket

FROM THE WOOD-FIRED BASQUE GRILL

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

Sauce

Red Wine Sauce, Mint Sauce, Béarnaise Sauce, Chimichurri

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PASSED AROUND MENU

Smashed Avocado Waffle
Croissant Waffle, Smoked Salmon

Lobster & Prawn Roll
Avocado, Spicy Mayo

David Blackmore Pulled Wagyu Beef Slider
Brioche Bun, Onion Confit, Cheese

LIVE STATIONS

Swiss Raclette
Steamed Baby Potato, Pickles

Burrata
Organic Heirloom Tomatoes, Aged Balsamic, Basil

Wagyu & Lobster Surf & Turf Paella
Braised Wagyu Beef, Lobster, Mushrooms, Truffle, Tomatoes, Herbs

SPICE AFFAIR
Sabzi Korma
Butter Chicken
Pineapple Shawarma with Coconut Gravy

FROM THE TANDOOR
Bhatti Da Murgh
Tandoori Lobster
Podi Spice Sea Bass
Paneer Tikka
Tandoori Jumbo Prawn
Plain Naan, Garlic Naan, Butter Bread

Condiments
Mint Chutney, Mango Chutney, Raita, Papadum

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DESSERTS

Caramel Peanut Chocolate Devil
White Chocolate Passion Cake
Caramel Nut Tart
Coconut Pie
Basque Cheesecake
Chocolate Flourless Cake
Vanilla Panna Cotta
Pistachio Crunchy Praline
Caramel Choux Cream
Blackberry Cherry
Mango Chocolate Cake
Assorted Cookies & Candy
Macaron
Soft Serve Ice Cream with Condiments
Chocolate Fountain & Condiments

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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

Coca-Cola | Coca-Cola Zero Sugar
Sprite | Ginger Ale Soda | Tonic

PERRIER

Grapefruit | Lemon