

SUNDAY BRUNCH

FROM THE CHEF'S PANTRY: WAGYU BEEF



Sunday Brunch spotlights one of the world's most coveted beef selections, Wagyu beef. Celebrated for its exquisite marbling, buttery tenderness, and rich umami depth, it takes center stage at the live carvery with Japanese A5 Wagyu Brisket, alongside signature dishes such as Wagyu Sanchoku Steak and Wok-stirred Teriyaki Wagyu Beef. Each bite delivers a melt-in-your-mouth experience that is indulgent yet refined. Complete the feast with delicate sakura-themed desserts crafted specially for the occasion.

AVAILABLE EXCLUSIVELY IN MARCH
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

Foie Gras Terrine | Pate En Croute | Salami | Iberico Ham | Parma Ham | Iberico Chorizo
Pickles, Assorted Mustards, Nuts, Dried Fruits

AFFINATED FARMHOUSE CHEESES

Seasonal Selection of 8 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, Lavosh, French Butter

CHILLED SEAFOOD

Sustainable Oysters | Snow Crab | Prawn | Lobster | Scallop on the Shell | Green Mussels

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

SMOKED & MARINATED SEAFOOD

Smoked Salmon | Graved Lachs | Lemongrass Cured Salmon

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

SALADS

Thai Spicy Vegan Avocado Salad
Grilled Beef Salad with Shallot, Coriander, Mint, Chili & Tamarind Dressing
Seafood & Artichoke Salad
Asparagus & Mushroom Salad, Truffle Dressing

SALAD BAR

Create Your Own Mix: Snap. Sauce. Serve.

SASHIMI

Salmon | Tuna | Hamachi

SUSHI

California Roll | Vegetarian Maki | Salmon Nigiri | Tuna Nigiri | Lobster Roll
Unagi Nigiri | Tamago Nigiri | Wagyu Beef Nigiri

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.

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

Japanese A5 Wagyu Brisket
Organic Dark Chocolate Mole

FROM THE WOOD-FIRED BASQUE GRILL

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

Sauce

Red Wine Sauce, Mint Sauce, Béarnaise Sauce, Chimichurri

PASSED AROUND MENU

Croissant Waffle

Smashed Avocado, Smoked Salmon

Lobster & Prawn Rolls

Avocado, Spicy Mayo

Pulled Wagyu Short Rib Kueh Pie

BBQ Sauce, Kimchi

David Blackmore Wagyu Slider

Charcoal Bun, Onion Confit, Gruyere

LIVE STATIONS

Burrata

Organic Heirloom Tomatoes, Aged Balsamic, Basil

Swiss Raclette

Roast Wagyu Beef, Wood-fired Sourdough

Wagyu & Lobster Surf & Turn Paella

Braised Wagyu Beef, Lobster, Mushrooms, Truffle, Tomatoes, Herbs

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ASIAN

Seafood Hot & Sour Soup
Singapore Chilli Crab
Wok-fried Prawn, Celery & Cashew Nuts
Honey Glazed Pork Rib
Chicken Karaage
Wok-stirred Teriyaki Wagyu Beef
Fried Seafood Udon
Steamed Gindara with Kombu Dashi Broth

CHINESE 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

NOODLE BAR

SOUP

Laksa Soup
Miso Asari Soup

Choice of 3 kinds of Vegetables and 4 kinds of Protein

NOODLES

Yellow Noodles | Soba Noodles | Rice Noodles

SPICE AFFAIR

Palak Paneer
Murg Lababdaer
Pineapple Shawarma with Coconut Curry

FROM THE TANDOOR

Tandoori Lobster
Podi-Spiced Seabass
Bhatti Da Murg (Chicken)
Tandoori Prawn
Tandoori Broccoli

Butter Naan, Garlic Naan
Papadum, Mint Chutney, Raita, Mango Chutney

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DESSERTS

Lemon Raspberry Mousse Cake
White Chocolate Crunchy
Green Tea Cheesecake
Flourless Chocolate Cake
Red Velvet Cake
Chocolate Strawberry Mousse Dome
Green Tea Milk Pudding
Berries Tiramisu
Raspberry Whipped
Red Berries Cube
Caramel Chocolate Tart
Assorted Cookies and Macarons
Soft Serve Ice Cream

Kids Corner

Chocolate Fountain & Condiments

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