



*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.*

*\$1 per diner is charged for unlimited filtered still, sparkling and hot water*

*All prices are subject to GST and service charge*

# GILMORE

## STARTERS & SOUP

<b>FU ZHOU OYSTER CAKE</b>	<b>8</b>
<i>Prawns, minced pork, and oyster, homemade chilli sauce</i>	
<b>PORK AND BEEF RISSOLES (2 pieces)</b>	<b>8</b>
<i>Biscuit-crumbed minced pork and beef, Eurasian spice blend</i>	
<b>HANDMADE TEOCHEW NGOH HIANG</b>	<b>16</b>
<i>Caul fat wrapped pork, prawns, crab, water chestnut</i>	
<b>SEY BAH (Perfect for 3 - 4)</b>	<b>36</b>
<b><i>Braised Pork Belly and Offal</i></b>	
<i>Kristang-style kway chap of braised offal, squid, fried bean curd. Traditionally, this hearty dish is enjoyed during special occasions, bringing people together in celebration.</i>	
<b>PRAWN ON MACARONI TOAST (2 pieces)</b>	<b>9</b>
<i>Deep-fried macaroni, prawns, coleslaw.</i>	
<b>NOURISHING CHICKEN SOUP IN COCONUT (Perfect for 2 - 3)</b>	<b>28</b>
<i>Free-range chicken, Chinese herbs, Hakka Yellow Wine. 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 and enriched with Hakka Yellow Wine.</i>	
<b>Nasi Minyak (Ghee Rice)</b>	<b>\$3</b>
<b>Homemade Vegetable Archar</b>	<b>\$3</b>

# GILMORE

## VEGETABLES

- AMBILER KACHANG (V)** **18**  
*Stir-fried Long Beans & Salted fish*  
*Gilmore D'Silva's original Rempah recipe, tamarind.*
- BREDU KACHANG** **18**  
*Stir-fried Long Beans & Pork Tenderloin*  
*Tau Cheo, black pepper, garlic, shallots.*
- KEDONDONG SALAD** **18**  
*Kedondong (ambarella), julienned wing bean, dried shrimp floss,  
peanut brittle, Kerinting chilli dressing.*
- BRINJAL PACHEREE** **18**  
*Spiced Sweet and Sour Eggplant*  
*Black mustard seed, cumin, bentong ginger, dried chilies, garlic.*
- STIR FRIED YAM & SWEET POTATO WITH JING HUA HAM** **18**  
*Lotus root, salted egg, XO sauce, Chinese herbs*

# GILMORE

## SEAFOOD

### **CHORKA TAMBRINHYU** 22

#### ***Tamarind Squid***

*Chilli and garlic paste, tomato sauce, English mustard.*

### **CHILLI BEDRI** 22

#### ***Green Chilli Prawn Sambal***

*Belachan, shallots, candlenuts, coconut milk.*

### **COWDANG** 22

#### ***Prawns cooked in coconut milk and spices.***

*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.*

### **PRAWNS & DEEP-FRIED CENTURY EGG** 24

*Dang Gui (angelica root) glaze, candied walnuts.*

### **GRILLED TIGER PRAWNS “BOSTADOR” (2 pieces)** 42

#### ***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.*

# GILMORE

## FISH

### **PESCE ASSA**

**26**

#### ***Eurasian Ikan Bakar***

*Grilled Korean Seerfish Fish wrapped in Banana Leaf.*

*\*Kindly note that a 30-minute waiting time is required.*

### **CURRY MOHLYU**

**22**

#### ***Fishball Coconut Curry***

*Herb paste, coriander, Brinjal*

### **STEAMED THREADFIN TAIL (Perfect for 6-8 persons)**

**128**

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

### **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 Chiew, a traditional Brewed Chinese Wine. It is then steamed, and a fragrant oil used to top it, completing this Gilmore Specialty.*

# GILMORE

## MEATS

### **SAMBAL KAPITAN** 26

***Dry version of the better-known Curry Kapitan.***

*Free-range Chicken, potatoes, dry curry paste.*

### **CHICKEN & BANANA BUD** 28

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

### **SAMBAL BOKRAS WITH PORK BELLY** 26

***Candlenuts & Pork Belly***

*Homemade chilli paste, bean curd.*

### **CLAYPOT HAR CHEONG PORK BELLY** 28

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

### **BACA ASSAM** 32

***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.*

### **CHRISTMAS DEBAL (Perfect for 3 – 4 persons)** 48

***Chicken & Mixed Meats Curry***

*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).*

*\*Additional Archar \$3*

# GILMORE

## VEGETARIAN

### **STIR-FRIED MARKET VEGGIES**

**16**

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

### **DHAL**

**16**

*Lentils, spinach, spices, sweet potato, coconut milk.*

### **CHICKPEA MASALA**

**16**

*Chickpeas, Masala spices, fragrant ghee, ripe tomatoes.*

### **JACKFRUIT RENDANG**

**24**

*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.*

# GILMORE

## DESSERTS

<b>RED BEAN &amp; ALMOND "PANCAKE"</b>	<b>14</b>
<i>Red bean paste, almond flakes, fried pastry.</i>	
<b>KUEH BINGKA</b>	<b>15</b>
<i>Baked tapioca cake, Gula Melaka reduction, Gula Melaka &amp; Musang King durian ice cream.</i>	
<b>PULUT HITAM</b>	<b>14</b>
<i>Black glutinous rice porridge, homemade coconut Ice cream.</i>	
<b>JACKFRUIT CRÈME BRULEE</b>	<b>16</b>
<i>Jackfruit &amp; coconut milk custard, sliced Jackfruit.</i>	
<b>SUGEE CAKE</b>	<b>18</b>
<i>Toasted almonds, brandy, chantilly cream.</i>	
<b>SINGAPORE HERITAGE KUEHS</b>	
<b>Selection of 6 or 12</b>	<b>12 or 24</b>
<i>A rotating selection of handcrafted artisan kuehs, freshly prepared from scratch by our kitchen</i>	
<b><u>ICE CREAM SELECTION</u></b>	
Kedondong Sorbet	<b>7</b>
Coconut Ice Cream	<b>7</b>
Gula Melaka & Musang King Durian Ice Cream	<b>8</b>



# GILMORE

LUNCH MENU

*\$1 per diner is charged for unlimited filtered still, sparkling and hot water*

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# GILMORE

## SET LUNCH

\$38 PER PERSON

### STARTERS (Choose 1)

#### **PORK AND BEEF RISSOLES (2 pieces)**

*Biscuit-crumbed minced pork and beef, Eurasian spice blend*

#### **PRAWN ON MACARONI TOAST (2 pieces)**

+ 2

*Deep-fried macaroni, prawns, coleslaw.*

### VEGETABLES (Choose 1)

#### **BRINJAL PACHEREE (*Spiced sweet and sour Eggplant*)**

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

#### **AMBILER KACHANG (*Stir-fried Long Beans & Salted fish*)**

+ 4

*Gilmore D'Silva's original Rempah recipe, tamarind.*

### MAINS (Choose 1)

*\*\*All mains are served with Ghee Rice*

#### **(V) CHICKPEA MASALA**

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

#### **CHORKA TAMBRINHYU (*Tamarind Squid*)**

*Chilli and garlic paste, tomato sauce, English mustard.*

#### **CHILLI BEDRI (*Green Chilli Prawn Sambal*)**

*Belachan, shallots, candlenuts, coconut milk.*

#### **SAMBAL KAPITAN (*Dry version of the better-known Curry Kapitan*) add 6**

*Free-range Chicken, potatoes, dry curry paste.*

#### **CLAYPOT HAR CHEONG PORK BELLY**

+ 8

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

# GILMORE

## A LA CARTE DESSERTS

<b>KUEH BINGKA (3 pieces)</b>	<b>15</b>
<i>Baked tapioca cake, Gula Melaka reduction, Gula Melaka &amp; Musang King durian ice cream.</i>	
<b>PULUT HITAM</b>	<b>14</b>
<i>Black glutinous rice porridge, homemade coconut Ice cream.</i>	
<b>SUGEE CAKE</b>	<b>18</b>
<i>Toasted almonds, brandy, Chantilly.</i>	
<b>SINGAPORE HERITAGE KUEHS</b>	
<b>Selection of 6 pieces or 12 pieces</b>	<b>12 or 24</b>
<i>A rotating selection of handcrafted artisan kuehs, freshly prepared from scratch by our kitchen</i>	
<b><u>ICE CREAM SELECTION</u></b>	
Kedondong Sorbet	<b>7</b>
Coconut Ice Cream	<b>7</b>
Gula Melaka & Musang King Durian Ice Cream	<b>8</b>