

We invite you to share a selection of small and large plates from our globally inspired menu. The dishes will be served as they are prepared.

Snacks

- QUAIL SCOTCHED EGG**, Minced Pork, Green Olive Salsa, Caper Raisin Puree • 685
MANCHEGO & LEEK CROQUETTES, Romesco, Olive, Jalapeño • 550
EDAMAME, Truffle / **TRUFFLE FRIES**, Cajun Mayo, Tomato Jam • 550
WARM MARINATED OLIVES, Chilli, Garlic, Lemon • 550

Small Plates

- CHILLED ASPARAGUS & MELON SOUP**, Black Pepper, Lemon Oil • 525
CORN VELOUTÉ SOUP, Corn Kernels, Infused Basil, Baby Corn, Corn Salt • 550
FRENCH ONION SOUP, Gruyère Crouton • 550
THE SOBO SALAD, Avocado, Grains & Greens, Chickpeas, Feta, Pumpkin Seeds, Mustard Vinaigrette • 825
KALE SALAD, Iranian Dates, Toasted Pistachios, Lemon Parmesan Dressing, Garlic Croutons • 825
SHAVED SNOW PEAS, Lemon, Mint, Parmesan • 800
PINK GRAPEFRUIT & AVOCADO SALAD, Shaved Celery, Palm Heart, Red Onion, Kerala Vanilla • 850
SWEET & SOUR FRIED BRUSSELS SPROUTS, Balsamic Agrodolce, Sauce Gribiche, Roasted Onion & Walnuts • 800
BURRATA, Sweet Summer Corn, Blistered Tomatoes, Pistachio, Mint, Edamame, House-Made Focaccia • 850
BEETROOT TARTARE, Roasted Walnut Vinaigrette, Citrus Segments, Goat Cheese Mousse, Baby Kale, Buckwheat • 750
AVOCADO TOAST, Newzealand Hass, House-Made Ricotta, Crushed Chili, Sweet Pepper, Toasted Sourdough • 900
JUMBO WHITE ASPARAGUS, Grilled Over Charcoal, Topped with Variety of Citrus, Asparagus Juice Buerre Blanc • 850
ROASTED ALMOND TORTELLINI, Hand Made Tortellini, Glazed In a Black Truffle Fondue • 750
CHILI CHEESE TOASTIES, Fontal, Cheddar & Emmental, Tomato-Chili Condiment, House-Made Brioche • 675
MEXICAN BEAN TACOS, Charred Broccoli & Corn Guacamole, Cheddar, Crema, Salad Fresca • 825
PICI CACIO PEPE, UK Berkswell, Pecorino Di Pienza, Tellicherry Pepper • 850
PUCCIA AL TARTUFO, House-Made Focaccia Thin Rolled, Stracciatella, Parmesan, Fontal, Truffle Salsa • 850
FALAFEL ROLLED TO ORDER, Hummus, Phulka Pita, Tzatziki • 800
TRUFFLE SOFT SCRAMBLED EGGS ON TOAST, Toasted Sourdough, Chives • 900
ZUCCHINI "SPAGHETTI", Almonds & Parmesan • 750

- COCONUT BROTH**, Prawns, Nori, Haricot Vert, Lime Leaves • 575
CRAB ROYALE, Avocado, Pomelo, Nuoc Cham Dressing, Tempura Pearls • 1150
RAISED BEEF CAMELLE, Kashmiri Saffron, Tomato Ragout, Gremolata • 825
SPICY NORWEGIAN SALMON TARTARE, Pine Nuts, Water Chestnut, Crispy Lotus Root • 900
SESAME-GINGER CHICKEN SALAD, Chinese Cabbage & Romaine Lettuce, Crispy Wonton Strips • 880
YELLOWFIN TUNA TATAKI, New Zealand Avocado, Tomato Gelée, Radish, Sesame Vinaigrette • 1150
NEW ZEALAND LAMB LOIN SALAD, Barley, Assorted Lettuce, Figs, Chard Pickled Onion, Horseradish Vinaigrette • 995
DUCK SALAD, French Duck, Hoisin Glaze, Herbs, Red Cabbage, Thai Chili, Pomegranate • 1150
TEMPURA SOFTSHELL CRAB, Red Chili Nam Jim, Miso Mayo, Delicate Herbs • 1275
PORK BELLY BUNS, Belgium BBQ Pork Belly, Hoisin Glaze, Pickled Cucumber • 900
SPICED LAMB MINI BURGERS, Brioche Buns, Tzatziki, Onion Rings, House-Made Pickles • 850
PAN ROASTED CRAB CAKE, Smoky Chipotle Mayo, Light Greens • 1300
SHRIMP DUMPLINGS, Spicy Ginger Broth, Scallion Oil • 880
GRILLED FISH OR SHRIMP TACOS, Chili-Lime Mayo, Marinated Cabbage, Cilantro & Onion • 950
KOREAN BBQ BEEF TACOS, Kimchi, Scallions, Mung Sprout, Horseradish Sauce • 900
BONELESS CHICKEN WINGS, Ginger Glaze • 825

Large Plates

- BURRATA RAVIOLI**, Table Farm Basil Pesto, Brown Butter Vinaigrette, Pine Nuts • 950
PORTOBELLO MUSHROOMS, Dutch Mushrooms, Charred Baby Gem, Celeriac Mash, Green Apple Remoulade • 995
FARM ROASTED CAULIFLOWER, Sesame Fondue, Caper Raisins, Black Garlic, Puffed Grains • 775
HAND MADE GOAT CHEESE CAVATELLI, Trumpet Mushrooms, Balsamic Glazed Figs, Hazelnut, Goat Cheese Butter • 950
POTATO GNOCCHI, Globe Artichoke, Tomato Glaze, Parmesan Foam • 900
SPAGHETTI, Table Farm Tomatoes, Walnut, Pine Nut, Hazelnut, Caper, Raisin • 900
TAGLIERINI PASTA, Black Truffle Paste • 1375
MAC 'N' CHEESE, Sharp Cheddar, Lumachine Pasta • 900
RED WINE RISOTTO, Shimeji Mushroom • 950
THE TABLE VEG BURGER, Whole Wheat Sesame Bun or Brioche Bun, Caramelized Onions, Fries • 950
(Choose Accompaniments) Emmental or Sharp Cheddar, Sauteed Mushrooms, Fried Egg
BABY BACK RIBS, Caramel Whiskey Glaze, Belgian Endive, Roasted Apple Puree, Chestnut, Yellow Pickle Mustard • 1100
GRILLED TENDERLOIN, HasselBack Potato, Charred Iceberg Wedge, Spinach and Arugula Puree, Beef Jus • 1100
SPICED NORWEGIAN SALMON, Butternut Squash Vierge, Grain Risotto, Caper & Pumpkin Seed Puree • 1150
SLOW-COOKED CHICKEN, Charred Broccolini, Soft Cooked Leeks, Chicken Crumble, Indonesian Long Pepper Jus • 950
CLAMS & LINGUINI, Local Baby Clams, Hand-Made Pasta, Garlic, White Wine, Parsley, Peperoncino • 900
HOUSE-MADE FETTUCCINE, Bolognese Sauce • 1025
AUSTRALIAN LAMB SHANK, Braised in Red Wine, Potato Puree, Crispy Onions • 1550
MISO MARINATED FISH, Grilled Over Charcoal, Mustard Green, Shiitake Condiment, Bamboo Shoot, Miso Butter • 1200
THE TABLE BURGER, Whole Wheat Sesame Bun or Brioche Bun, Caramelized Onions, Fries • 1200
(Choose Accompaniments) Emmental or Sharp Cheddar, Sauteed Mushrooms, Bacon, Fried Egg
PROVENÇAL LAMB RAGOÛT, New Zealand Lamb, Pappardelle Pasta • 1025

Sides • 480

- ASPARAGUS**, Almonds / **QUINOA**, Lemon & Chives / **GRILLED SWEET POTATOES**, Tamarind, Date, Cashew /
HASSELBACK POTATO, Crème Fraîche, Cheddar, Crispy Onion & Garlic / **SPINACH**, Pine Nuts / **BROCCOLI**, Chili, Capers

The Table

◆ BEVERAGES ◆

Low Alcoholic Cocktails

HIBISCUS COLLINS • 850

Stranger & Sons Gin, House-Made Hibiscus Syrup, Lime, Fizz

ELDERFLOWER COOLER • 850

Elderflower Cordial and Chandon Brut.

NOIR SPRITZER • 850

Chandon Brut, Cassis, Fizz

House Cocktails

BOLDVARDIER • 1150

Paul John Bold, Campari, Kahlua, Sweet Vermouth

BITTERSWEET • 975

Ketel One Vodka, Pomegranate Juice, Grapefruit Juice, Elderflower

MATADOR • 950

El Jimador Blanco Tequila, Lime, Orange, Thyme, Cardamom Syrup

PISCO SOUR • 975

La Botija Pisco, Jasmine, Egg White, Fresh Lime Juice, Angostura Bitter

THE TABLE FRUIT CUP • 975

Pimm's, Ginger Ale, Fresh Fruits

THE TABLE MARY • 975

Ketel One Vodka, House-Made Bloody Mary Mix

THE T's KNEES • 975

Tanqueray Gin, Pineapple, Lime, Wild Honey

ESPRESSO MARTINI • 1100

Grey Goose Vodka, Kahlúa, Espresso

SCOTCH SOUR • 1100

Johnnie Walker Black Label & Johnnie Walker Double Black Label Blended Scotch, Lemon, Wild Honey, Orange Bitters, Egg White

Sangrias Glass 715 • Half Carafe 1430 • Carafe 2860

PORT & SHIRAZ

Classic Red Wine, Port, Tropical Fruits

HONEYDEW

Fruity White Wine, Apple Juice, Fresh Melon

ROSE

Blush Wine, Cranberry Juice, Fresh Red Grapes

Non Alcoholic, Refreshing & Fruity Cocktails • 395

MARMELO, Fresh Grapefruit, Orange Marmalade, Jalapeno, Fizz

GUAVA MARY, Guava Juice, Worcestershire Sauce, Hint of Spice, Salt Rim

WATERMELON BASIL, Fresh Watermelon, Table Farm Basil, Agave Syrup, Ginger Ale

GINGER PEACH, Muddled Ginger, Peach, Fresh Lime, Fizz

MELON MEDLEY, Fresh Melon, Fresh Orange, Peach Puree

MICK JAGGERY, Jaggery, Lemongrass Stem, Water

GRASSHOPPER, Table Farm Basil, Lemongrass Stem, Water

CUCUMBER MINT COOLER, Fresh Cucumber, Fresh Mint, Fizz, Sprite

RED GRAPE CAIPIROSKA, Fresh Red Grapes, Blueberry, Fresh Lime, Fresh Mint

The Table

♦ DESSERT ♦

Desserts

TESTUN AL BAROLO, Apple & Olive Condiment, Date and Nutlog, Multigrain Lavash • 550

MEYER LEMON TART, Crème Fraîche, Yoghurt Sorbet, Stone Fruit Salsa • 495

BASQUE STYLE CHEESECAKE, Raspberry, Balsamic Vinegar • 495

CHOCOLATE BUDINO, Cocoa-Walnut Crumble, Earl Grey Ice Cream • 495

ORANGE DREAM PANNA COTTA, Orange Consomme & Mint • 450

TIRAMISU ALLA TRADIZIONALE • 525

SALTED CARAMEL ICE CREAM SUNDAE, Peanut Chikki, Candied Popcorn, Hot Fudge • 495

WARM CHOCOLATE TART, Vanilla Bean Ice Cream, Sour Cherry Sauce • 495

Sherry / Dessert Wine

Williams Humbert, Canasta Cream, Oloroso & Pedro Ximinez, Spain (75ml) • 675

Alambre Moscatel De Setúbel Spain (75ml) • 625

Cognac • 30 ml

Delamain XO • 1100

Remy Martin VSOP • 825

Aperitif & Liqueur • 30 ml

Cinzano Bianco, Italy • 360

Cointreau, France • 450

Joseph Cartron Cocody, France • 445

Amaretto del Lago, Italia • 445

Kahlúa Coffee, Mexico • 445

Molinari Sambuca, Italy • 445

Fernet-Branca, Italy • 650

After Dinner

Irish Coffee • 950

A Traditional Irish drink with Espresso, Jameson Irish Whiskey and topped with whipped cream. Perfect for when there is a nip in the air.

Affogato • 950

An Italian-style dessert beverage made with house-made cream liqueur with Jameson, Amaretto, Kahlúa Coffee, Blended with a shot of Espresso. Served on Vanilla Ice Cream.

Loose Leaf Tea

Classic Green Tea • 210

Single Origin Green Tea, sourced directly from farmers from an organic estate in Darjeeling, employing traditional Indian farming practices.

Classic Jasmine Green Tea • 210

A fresh and floral blend of fragrant Jasmine flowers infused with Green Tea. With light and subtle aromas, this tea is perfect to relax your senses.

Apple Spice Tea • 200

Just like the forbidden fruit, a tea full of temptations. Cinnamon, star anise and clove, accented by hearty apple, orange and cherry is reminiscent of a rich, indulgent plum cake.

Rose Oolong Tea • 225

Ancient Chinese medicine describes this combination as "the tea of beauty". Semi-fermented oolong tea leaves along with real rose buds and petals makes for a sublime potion of youth.

Camomile Tea • 175

Pure whole flowers of Camomile from the foothills of the Himalayas. Does not contain any caffeine.

Saffron Kahwa Green Tea • 225

Inspired by the Kashmiri Kahwa, a tea for royalty – luxurious green tea infused with soothing spices, sweet almonds, rose petals and a touch of real saffron.

Lavender White Tea • 245

Rich in antioxidants and anti-ageing, it's love and care disguised as tea – tender tea buds of precious white tea infused with lavender, orange peel and a kiss of mint.

Coffee • 250

Americano | Espresso | Cappuccino | Café Latte | Café Mocha | Macchiato | Hazelnut Cappuccino | Cold Brew