
BACKGROUND ON TABLE AT 7

Table at 7 is the culmination of a lifelong passion for diverse culinary experiences helmed by Executive Chefs Karl Dobler and Eugenia Ong.

With more than 60 years in the food and beverage industry between them, they offer a simple promise: Exquisite food prepared with only the most exceptional ingredients.

Karl, a reputable private chef and Eugenia, a renowned caterer in Singapore, have combined their talents and passions to offer a truly unique dining experience. With the establishment of Table at 7, both chefs have found the perfect platform to share their culinary craft and passion with the world.

Through the meticulous pairing of fresh local produce with quality imported ingredients, both chefs have devised a medley of dishes that pays tribute to both their cuisines. With a unique two-pronged approach, the chefs are able to cater to even the fussiest gourmards, serving up a delectable European and Asian-Indonesian menu. To keep the restaurant offerings fresh and exciting, the menu is carefully curated and updated to include seasonal dishes to entice and tantalise diners.

We actively encourage guests to select items from both menus to create a perfectly unique culinary adventure of East-meets-West; one that you can only experience at Table at 7.

Table at 7 consists of two sub-divisions -
The Restaurant & Private Catering.

For more information, please approach our friendly staff.

Follow us: @tableat7

ENTRÉES

WESTERN

CARAMELIZED ONION & COMTÉ CHEESE SOUFFLÉ	20
White Wine Fondue	
CARPACCIO OF HOKKAIDO SCALLOPS	20
Ikura, Herb Mesclun, Truffle-Soy Dressing	
CHAR-GRILLED OCTOPUS SALAD	24
Avocado, Chorizo, Tomatoes, Olives, Lemon-Garlic Herb Dressing	
PAN-SEARED FOIE GRAS	28
Rosella Flower Confit, Toasted Brioche, Hibiscus Glaze	

ASIAN

TAHU TELOR	14
Tofu Omelette, Vegetable Julienne, Krupuk, Spicy Peanut Dressing	
SOP BUNTUT	15
Javanese Wagyu Oxtail Soup, Empeng, Lime, Chilli	
MADURA CHICKEN SATÉ (3 STICKS)	12
Pickled Acar, Spicy Peanut Sauce	
IBERICO PORK SATÉ (3 STICKS)	18
Pickled Acar, Sweet-Spicy Sauce	
UDANG CUMI BAKAR	18
Char-Grilled Prawn & Squid, Black Shrimp Sambal, Kaffir Lime, Rocket	
EMPAL BUNTUT GORENG	16
Javanese Fried Wagyu Oxtail, Green Balado Chilli, Lalapan	

MAINS

WESTERN

FRESH FOREST CHANTERELLE MUSHROOM LINGUINI	34
White Wine, Parmesan, Green Garlic Pesto	
FRENCH SILVER COD	40
Roasted Jerusalem Artichoke Mash, Scampi Glaze, Asparagus	
ROASTED SUCKLING PIG	42
Rosemary Potatoes, Smoked Pancetta Sauerkraut, Star Anis Jus	
RACK OF ORGANIC LAMB	44
Braised Lambshank Parmentier. Charred Peperonata , Olive-Thyme Jus	
SUPER US PRIME RIBEYE (300G)	75
Truffle Mash Potatoes, Sautéed Mushrooms, Port Reduction	

ASIAN

AYAM TUTURUGA	25
Braised Manado Chicken Leg, Jasmine Rice	
BEBEK BENGIL	28
Balinese Fried Duck Leg, Slaw, Sambal Mata, Jasmine Rice	
NASI KUNING PLATTER	30
Beef Rendang, Javanese Fried Chicken, Balado Chilli Fish, Perkedede, Ikan Bilis, Acar, Krupuk, Yellow-Ginger Rice	
IKAN PEPES	32
Black Cod Char-Grilled In Banana Leaf With Javanese Spices, Roasted Garlic Rice	
WAGYU OXTAIL RENDANG	38
Pickled Acar, Shallot Rice	

SIDES

KRUPUK WITH SAMBAL BELACAN	3
EMPING WITH SAMBAL BELACAN	3
YELLOW-GINGER RICE	4
JASMINE RICE	3
BREAD BASKET	4
GARDEN SALAD	8
SAUTÉED SPRING VEGETABLES	12
SAUTÉED FOREST MUSHROOMS	12
TRUFFLE FRIES	12

CHEESE

ASSORTMENT OF FRENCH FARMHOUSE CHEESES	20
Fine Water Crackers, Roasted Grapes	

DESSERTS

PISANG GORENG 12

Fried Banana Fritters, Cheese & Chocolate Glaze, Vanilla Ice Cream

KAYA & CARAMELIZED BANANA CRUMBLE 14

Young Coconut Ice Cream

STICKY DATE PUDDING 14

Brandy Butterscotch, Vanilla Ice Cream

SOFT-CENTERED VALRHONA CHOCOLATE SOUFFLÉ 16

Vanilla Ice Cream

PEACH MELBA CHEESECAKE 14

Strawberry Sorbet, Almond Wafer

CRÊPE SUZETTE 15

Orange Liqueur, Vanilla Ice Cream
