



OUR STORY

Table at 7 is the result of a lifelong passion for diverse culinary experiences helmed by Executive Chefs Karl Dobler and Eugenia Ong. With more than 60 years of experience in the food and beverage industry between them, they offer a simple promise: Exquisite food prepared with only the most exceptional ingredients.

Chef Karl offers a fine selection of Modern European fare and Chef Eugenia serves unparalleled Asian-Indonesian cuisine. Combining their individual talents and passions, Table at 7 offers 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, Chefs Karl & Eugenia have devised a medley of dishes that pays tribute to both of 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

BAKED BLUE SWIMMER CRAB SOUFFLE	26
White Wine Crustacean Fondue	
CARPACCIO OF HOKKAIDO SCALLOPS	22
Ikura, Herb Mesclun, Truffle-Soy Dressing	
CHAR-GRILLED OCTOPUS SALAD	24
Avocado, Chorizo, Tomatoes, Olives, Lemon-Garlic Herb Dressing	
CAMELISED ROMA TOMATO TART TATIN	24
Burrata, Pesto, Rocket	
PAN-FRIED FOIE GRAS	28
Rosella Flower Confit, Toasted Brioche, Hibiscus Glaze	

ASIAN

TAHU TELOR	16
Tofu Omelette, Vegetable Julienne, Krupuk, Spicy Peanut Dressing	
SOP BUNTUT	18
Javanese Wagyu Oxtail Soup, Empeng, Lime, Chilli	
MADURA CHICKEN SATÉ (3 STICKS)	14
Pickled Acar, Spicy Peanut Sauce	
IBERICO PORK SATÉ (3 STICKS)	20
Pickled Acar, Sweet-Spicy Sauce	
UDANG BAKAR	18
Char-Grilled King Prawn, Lime Sambal, Herb Mesclun, Kaffir Lime	
EMPAL BUNTUT GORENG	16
Javanese Fried Wagyu Oxtail, Balado Chilli, Lalapan (Slaw)	

MAINS

WESTERN

PORTOBELLO MUSHROOM AND TRUFFLE LINGUINE	34
ROASTED CANADIAN FLOUNDER Leek & Cauliflower Mash, Scampi Glaze, Asparagus	40
ROASTED SUCKLING PIG Rosemary Potatoes, Smoked Pancetta Sauerkraut, Star Anis Jus	42
RACK OF ORGANIC LAMB Eggplant, Involtini, Smoked Scamozza, Roasted Garlic Mash, Rosemary Jus	48
US PRIME RIBEYE (300G) Truffle Mash Potatoes, Charred Broccolini, Port Reduction	75

ASIAN

AYAM BUAH KELUAK Braised Sakura Chicken Leg in Buah Keluak, Sautéed Mushroom, Choko, Steamed Jasmine Rice	28
BEBEK BENGIL Balinese Fried Duck Leg, Slaw, Sambal Mata, Jasmine Rice	28
NASI KUNING PLATTER Beef Rendang, Javanese Fried Chicken, Balado Chilli Fish, Perkedel, Ikan Bilis, Acar, Krupuk, Yellow-Ginger Rice	32
IKAN PEPES Black Cod Char-Grilled In Banana Leaf With Javanese Spices, Roasted Garlic Rice	34
WAGYU OXTAIL RENDANG Pickled Acar, Shallot Rice	40

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	24
Fine Water Crackers, Roasted Grapes	

DESSERTS

ICE CHENDOL	12
Jackfruit, Coconut Milk, Rice Flour, Palm Sugar	
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	
FROZEN TIRAMISU, AMARENO CHERRIES, ALMOND TUILLE	16
CHAMPAGNE CREME BRULÉE WITH FRESH STRAWBERRIES	15