
TABLE AT 7

OUR STORY

With a two-pronged, East-meet-West approach, Table At 7 is the pinnacle of a diverse culinary expression.

It offers a simple promise: Excellent food prepared through the careful pairing of exceptional ingredients. Through the careful pairing of fresh local produce and quality imported products, Table At 7 caters to passionate and fussy gourmands with an Indonesian menu and a European menu, both of which are carefully crafted and updated seasonally. Helmed by Chef Eugenia who boasts 30 years of culinary experience, Table at 7 wows with its intricate interplay of herbs and spices. What's best - diners can pick and choose dishes from each menu to attain their perfect dining experience.

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.

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ENTRÉES

WESTERN

BURRATA SALAD	28
Parma Ham, Torched Peach, Tomato, Rocket, Basil EVO, Walnuts	
CAESAR SALAD	22
Baby Romaine, Rocket, Bacon, Garlic Croutons, Shaved Parmesan	
Add on: Chicken / Tuna	3
BAKED ESCARGOTS	26
Garlic Herb Butter, Panko, Butter-Toasted Baguette	
SCALLOP MENTAIYAKI	28
Hokkaido Scallop Carpaccio, Aburi Mentaiko, Ikura, Yuzu Sesame Soy	

ASIAN

TAHU TELOR (TOFU OMELETTE)	18
Vegetable Julienne, Krupuk, Peanut Dressing	
SOTO BETAWI	18
Indonesian Beef Soup, Tripe, Tomatoes, Coconut Broth	
MADURA CHICKEN SATE (3 STICKS)	14
Pickled Acar, Peanut Sauce	
IBERICO PORK SATE (3 STICKS)	20
Pickled Acar, Sweet-Spicy Sauce	
CUMI BAKAR	28
Char-Grilled Whole Squid, Black Shrimp Sambal, Pickled Acar, Kaffir Lime	
PAN-SEARED 5-SPICE QUAIL	28
Herb Mesclun, Pine Nuts, Spice Reduction, Kaffir Lime	

MAINS

WESTERN

TRUFFLE PORTOBELLO MUSHROOM LINGUINE	36
White Wine, Parmesan	
ROASTED CANADIAN FLOUNDER	40
Leek & Cauliflower Mash, Charred Broccolini, Uni-Sake Glaze	
RACK OF ORGANIC NZ LAMB	52
Potato Gratin, Ratatouille, Mint Sauce, Rosemary Jus	
ROASTED SUCKLING PIG	42
Rosemary Potatoes, Smoked-Pancetta Sauerkraut, Star Anise Jus	
US BLACK ANGUS RIBEYE (300G)	98
Truffle Mash, Port Reduction, Butter-Glazed Vegetables	

ASIAN

AYAM BETUTU (BALINESE CHICKEN WRAPPED & GRILLED IN BANANA LEAF)	30
Casava Shoots, Kaffir Lime, Sambal Mata, Jasmine Rice	
IKAN PEPES (BLACK COD CHAR-GRILLED IN BANANA LEAF WITH JAVANESE SPICES)	36
Tomato, Chilli, Lemon Basil, 'Urap' Coconut Salad, Roasted Garlic Rice	
NASI KUNING PLATTER	34
Javanese Fried Chicken, Beef Rendang, Balado Sambal Fish, Perkedel, Ikan Bilis, Acar, Krupuk, Yellow-Ginger Rice	
BEBEK GORENG	32
Balinese Fried Duck Leg, Slaw, Sambal Mata, Fine Beans, Jasmine Rice	
WAGYU OXTAIL RENDANG	46
Acar, Charred Broccolini, Shallot Rice	

SIDES

KRUPUK WITH SAMBAL BELACAN	4
EMPING WITH SAMBAL BELACAN	4
NASI KUNING (YELLOW GINGER RICE)	4
JASMINE RICE	3
BREAD BASKET	5
GARDEN SALAD	8
SAUTÉED SPRING VEGETABLES	12
SAUTÉED FOREST MUSHROOMS	12
HAE BEE HIAM KANG KONG / FRENCH BEANS	14
TRUFFLE FRIES	12

CHEESE

ASSORTMENT OF FRENCH FARMHOUSE CHEESES	24
Fine Water Crackers, Roasted Grapes	

DESSERTS

ICED CHENDOL	12
Jackfruit, Coconut Milk, Rice Four Jelly, Palm Sugar	
KAYA & CARAMELIZED BANANA CRUMBLE	14
Gula Java, Young Coconut Ice Cream	
STICKY DATE PUDDING	16
Brandy Butterscotch, French Vanilla Ice Cream	
SOFT-CENTRED VALRHONA CHOCOLATE SOUFFLÉ	16
French Vanilla Ice Cream	
CRÈME BRULÉ	16
Fresh Berries	