

Table by PIERRE HERMÉ

MENU

## Table by PIERRE HERMÉ

Welcome to Table by Pierre Hermé, the first restaurant in Southeast Asia by the world-renowned Picasso of Pastry, nestled within the iconic Resorts World Sentosa.

Here, the spirit of indulgence "à la française" meets inventive cuisine in a refined and generous offering from delicate breakfast rituals to elegant savoury dishes and creative tea time.

Our menu invites you to explore the signature creations of Pierre Hermé from the legendary Ispahan, Infiniment Vanille, and Mogador, to exclusive creations imagined just for Singapore alongside a thoughtful selection of viennoiseries, savoury plates, frost and toast brioches, and plated desserts.

Whether you join us for a leisurely breakfast, a Parisian-style lunch, or a refined afternoon tea, Table offers a singular experience where creativity, savoir-faire, and pleasure come together in every bite.

Table is an ode to taste, detail, and distinction as only Pierre Hermé can express.

Piene Henr

# ALL DAY MENU 11:30 AM - 6 PM (last order 5 PM)

	STARTERS		snacking		
	Soft-boiled egg, crispy vegetable salad, fresh herb vinaigrette ♥♥	16	Curry and turmeric French toast, avocado, quinoa and corn salad ⊕ ♥ ♥	22	
	Ispahan sea bream ceviche 🌢 😯	18	Beef Burger 🕯 🌶	24	
	Fresh pea tart, lemon zest, toasted almonds, fresh mint	13	Croque-Monsieur Pierre Hermé Paris 🕯 🥙 📪 Sliced bread, 24-month-aged comté cheese cream, ham	21	
	Pissaladière, sweet onions & Cantabrian anchovies Å # ♠ ♥	12	Salmon Club Sandwich 🗓 🦸	20	
			Chicken Club Sandwich 🖰 🌶 🗪	16	
	SALADS  Shrimp Caesar salad	20	SIDES		
	Chicken Caesar salad		French Fries 🔻	6	
		18	Homemade french fries		
	Zucchini carpaccio, toasted hazelnuts, parmesan, lemon zest, fresh herbs	19	Chips ₫ ♥ Homemade potato chips	6	
	Tomato salad, basil, Taggiasca black olives ℯ ❖ ❖	17	Mesclun Salad ❖♥ Mesclun salad & Fresh herbs	6	
_	MAIN COURSES		Steamed Vegetables ♥ ♥ Seasonal steamed vegetables	8	
	Cod, celeriac with orange and rice vinegar, mustard seed pickles • •	30	KIDS MENU		
	Roasted farm-raised chicken, poivrade artichoke, artichoke and almond pesto, chicken gravy 🎤 🖰 🗘	20	Chicken Club Sandwich 🖁 🗸 🦰	12	
	Roasted cauliflower, fresh pomegranate vinaigrette, cedar pine nuts, coriander 🗘 🗸	18	Croque-Monsieur Pierre Hermé Paris 🖁 🖋 🚗 Sliced bread, 24-month-aged comté cheese cream,	14	
	Tomato Spaghetti & Candied Eggplant # 🗸 🔻	16	ham	00	
	Beef fillet, layered potato slices, seasonal vegetables,	29	Beef Burger	20	

All prices are subject to 10% service charge and prevailing Government Tax. Please inform us should you have any special dietary requirements or allergies.

beef gravy 📦

ønuts Ådairy 
 øshellfish 
 øgluten 
 pork 
 vegetarian
 vegetarian

## TEA TIME

2 PM - 5 PM (last order 5pm)

2 persons

\$88<sup>++</sup> with 2 servings of Tea or Coffee \$136<sup>++</sup> with 2 flutes of Champagne

#### SAVOURY

Chicken Club Sandwich



Smoked salmon choux pastry & Poutargue



Parmesan shortbread, basil Chantilly cream, fresh crunchy peas



#### **PASTRY**

Montebello Pistachio dacquoise, pistachio, mousseline cream, berries

Tarte Infiniment Vanille Shortbread pastry, Tahiti, Mexico and Madgascar vanillas ganache

#### **SWEET**

Infiniment Chocolat Shortbread Biscuit

Macarons

Madeleines

Chocolate Bonbon

Scone (Plain & Ispahan)
Served with raspberry and orange marmalade, clotted cream

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## **DESSERTS**

18

18

18

#### COUPE GLACÉE

## french toast

caramelised hazelnuts

Ispahan ∅ Å ⋪ Raspberry sorbet, litchi and rose sorbet, raspberry coulis, litchis, raspberries, Chantilly cream and macaron biscuit

Jardin de l'Atlas № 🖰 # Lemon ice cream, orange blossom ice cream, orange blossom honey, lemon pulp, orange marmalade, caramelised filo pastry, Chantilly cream Ispahan French Toast & 20
Rose flavoured caramelised brioche with slightly salted butter, raspberry and litchi compote

Hazelnut Praline French Toast & 5 4 18
Hazelnut flavoured caramelised brioche with slightly salted butter, Infiniment Praliné Noisette spread,

#### PLATED DESSERT

Sensation Orphéo & 22
Chocolate shell, Infiniment Chocolat shortbread pastry,
hazelnut slivers, Pure Origin Belize chocolate cream,
hazelnut praline ice cream, Pure Origin Belize
chocolate coulis

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