



Table by
PIERRE HERMÉ

MENU

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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.

A handwritten signature in black ink, reading "Pierre Hermé". The signature is fluid and elegant, with a long, sweeping flourish at the end of the name.

ALL DAY MENU

12 PM – 5 PM (last order 5 PM)

STARTERS

- Soft-boiled egg, crispy vegetable salad,
fresh herb vinaigrette 🥚🌿 16
- Ispahan sea bream ceviche 🐟🌿 18
- Fresh pea tart, lemon zest, toasted almonds,
fresh mint 🌿🥚🌿 13
- Pissaladière, sweet onions
& Cantabrian anchovies 🍷🌿🌿 12

SALADS

- Shrimp Caesar salad 🍤🐷 20
- Chicken Caesar salad 🐷 18
- Zucchini carpaccio, toasted hazelnuts, parmesan,
lemon zest, fresh herbs 🥒🍷🌿 19
- Tomato salad, basil, Taggiasca black olives 🍅🌿🌿 17

MAIN COURSES

- Cod, celeriac with orange and rice vinegar,
mustard seed pickles 🐟🥒 30
- Roasted farm-raised chicken, poivrade artichoke,
artichoke and almond pesto, chicken gravy 🍗🥒🌿 20
- Roasted cauliflower, fresh pomegranate vinaigrette,
cedar pine nuts, coriander 🥦🌿🌿 18
- Tomato Spaghetti & Candied Eggplant 🍅🌿🌿 16
- Beef fillet, layered potato slices, seasonal vegetables,
beef gravy 🥩🥔🌿 29

SNACKING

- Curry and turmeric French toast, avocado,
quinoa and corn salad 🍷🌿🌿 22
- Beef Burger 🍷🌿 24
- Croque-Monsieur Pierre Hermé Paris 🍷🌿🐷 21
- Sliced bread, 24-month-aged comté cheese cream, ham
- Salmon Club Sandwich 🍷🌿 20
- Chicken Club Sandwich 🍷🌿🐷 16

SIDES

- French Fries 🌿 6
- Homemade french fries
- Chips 🍷🌿 6
- Homemade potato chips
- Mesclun Salad 🌿🌿 6
- Mesclun salad & Fresh herbs
- Steamed Vegetables 🌿🌿 8
- Seasonal steamed vegetables

KIDS MENU

- Chicken Club Sandwich 🍷🌿🐷 12
- Croque-Monsieur Pierre Hermé Paris 🍷🌿🐷 14
- Sliced bread, 24-month-aged comté cheese cream,
ham
- 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.

🥜 nuts 🍷 dairy 🐟 shellfish 🌿 gluten 🐷 pork 🥦 sustainably farmed produce 🌿 vegetarian

TEA TIME

2 PM – 5 PM (last order 5pm)

2 persons

\$88⁺⁺ with 2 servings of Tea or Coffee

\$136⁺⁺ with 2 flutes of Champagne

SAVOURY

Chicken Club Sandwich



Smoked salmon choux pastry & Poutargue



Parmesan shortbread, basil Chantilly cream,
fresh crunchy peas



PASTRY

Ispahan

Macaron biscuit, rose petal cream, raspberries and lychees



Montebello

Pistachio dacquoise, pistachio, mousseline cream, berries



Tarte Infiniment Vanille

Shortbread pastry, Tahiti, Mexico and Madagascar 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

COUPE GLACÉE

Infiniment Chocolat 🌰🥛🌿

Infiniment Chocolat ice cream, soft chocolate biscuit, roasted almond slivers, chocolate coulis and chocolate Chantilly cream

18

Ispahan 🌰🥛🌿

Raspberry sorbet, litchi and rose sorbet, raspberry coulis, litchis, raspberries, Chantilly cream and macaron biscuit

18

Jardin de l'Atlas 🌰🥛🌿

Lemon ice cream, orange blossom ice cream, orange blossom honey, lemon pulp, orange marmalade, caramelised filo pastry, Chantilly cream

18

FRENCH TOAST

Ispahan French Toast 🥛🌿

Rose flavoured caramelised brioche with slightly salted butter, raspberry and litchi compote

20

Hazelnut Praline French Toast 🌰🥛🌿

Hazelnut flavoured caramelised brioche with slightly salted butter, Infiniment Praliné Noisette spread, caramelised hazelnuts

18

PLATED DESSERT

Sensation Orphéo 🥛

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

22

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