

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.

Viene Hane

ALL DAY MENU

12 PM – 5 PM (last order 5 PM)

STARTERS		SNACKING Served with mesclun salad	
Soft-boiled egg, crispy vegetable salad, fresh herb vinaigrette ♥ ♥	16	Curry and turmeric French toast, avocado,	22
Ispahan sea bream ceviche 🌩 🕏	18	quinoa and corn salad	
Fresh pea tart, lemon zest, toasted almonds, fresh mint	13	Beef Burger ä 🖋	24
		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 🖛	18	French Fries V Homemade french fries	6
Zucchini carpaccio, toasted hazelnuts, parmesan,	19		,
lemon zest, fresh herbs Ø ₫ ♥ ♥ Tomato salad, basil, Taggiasca black olives Ø ♥ ♥	17	Chips ⊕ ♥ Homemade potato chips	6
	17	Mesclun Salad ♥♥	6
		Mesclun salad & Fresh herbs	
MAIN COURSES		Steamed Vegetables 🗸 🗸	8
Cod, celeriac with orange and rice vinegar, mustard seed pickles • •	30	Seasonal steamed vegetables	
Roasted farm-raised chicken, poivrade artichoke, artichoke and almond pesto, chicken gravy @ 5 🕏	20	KIDS MENU Chicken Club Sandwich & **	12
Roasted cauliflower, fresh pomegranate vinaigrette,	, 18	Croque-Monsieur Pierre Hermé Paris 🖁 🗸 🚗	14
cedar pine nuts, coriander ♥♥		Sliced bread, 24-month-aged comté cheese cream,	1-7
Tomato Spaghetti & Candied Eggplant 🖋 🗘 🛡	16	ham	
Beef fillet, layered potato slices, seasonal vegetable beef gravy 😯	es, 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.

Ø nuts
 Å dairy
 Ø shellfish
 Ø gluten
 Pork
 Sustainably farmed produce
 V vegetarian
 V vegetarian
 ✓ vegetarian
 N vegetarian
 V 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

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

COUPE GLACÉE

FRENCH TOAST

Infiniment Chocolat 🔗 🖰 🦊
Infiniment Chocolatice cream, soft chocolate biscuit,
roasted almond slivers, chocolate coulis
and chocolate Chantilly cream

Ispahan ● 🖟 🖋 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 18 Ispahan French Toast 🖰 🏕 20
Rose flavoured caramelised brioche with slightly salted butter, raspberry and litchi compote

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

PLATED DESSERT

18

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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