



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.

Pierre Hermé

BREAKFAST

10 AM – 11:30 AM (last order 11:30 AM)

Eggs Benedict  	16
hollandaise with mesclun salad	
Eggs Benedict & smoked salmon  	20
hollandaise with mesclun salad and smoked salmon	
Omelette (white or classic eggs) 	8
mesclun salad	
Omelette (white or classic egg) with tomato, mushrooms, 24-month-aged comté cheese, pork ham, fresh herbs 	14
mesclun salad	
Sunny side up eggs 	8
rustic sourdough bread	
Sunny side up eggs & pork bacon   	12
rustic sourdough bread	
Soft-boiled eggs 	8
baked bread stick	
Scrambled eggs 	10
rustic sourdough bread	
Scrambled eggs & pork bacon 	12
rustic sourdough bread	
Scrambled eggs with avocado and smoked salmon   	18
toasted brioche bread	
Savoury Waffle with creamy burrata and avocado  	14
raspberry vinaigrette	
Ham & Cheese Pierre Hermé Paris Croissant   	14
poultry ham, 24-month aged comté cheese	
Croque-Monsieur Pierre Hermé Paris   	21
sliced bread, 24-month-aged comté cheese cream, ham	
Ispahan French Toast  	20
rose flavoured caramelised brioche with slightly salted butter, raspberry and lychee compote	
Hazelnut Praline French Toast   	18
hazelnut flavoured caramelised brioche with slightly salted butter, Infinité Praliné Noisette spread, caramelised hazelnuts	
Granola Mogador   	16
Pierre Hermé milk chocolate 45%, fleur de sel, oats, pistachio, passion fruit, pineapple	

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

ALL DAY MENU

12 PM – 8 PM (last order 7 PM)

STARTERS

- Chilled tomato gazpacho 🌱🌱
pickled vegetables, white balsamic vinegar jelly 12
- Ceviché Mogador 🌱
Mogador-style sea bream ceviche 18
- Tomato tarte tatin 🌱🌱🌱
tomato tart with opaline 14
- Pissaladière, sweet onions 🌱🌱🌱
caramelized onion, anchovies and olives 12
- Warm green asparagus with pistachio and free range egg 🌱
fresh herb salad, pistachio vinaigrette 16

SALADS

- Shrimp Caesar salad 🌱🌱
baby gems lettuce in anchovy dressing, crouton, ham and 24-month aged parmigiano reggiano 20
- Chicken Caesar salad 🌱
baby gems lettuce in anchovy dressing, crouton, ham and 24-month aged parmigiano reggiano 18
- Zucchini Carpaccio 🌱🌱
toasted piedmont hazelnuts, parmesan and hazelnut vinaigrette 19
- Green Asparagus Salad 🌱🌱
cacao nib and black garlic vinaigrette 17

MAIN COURSES

- Atlantic salmon fillet with fresh peas and fava beans 🌱
citrus and fresh herb sauce vierge 28
- Roasted chicken supreme with eggplant and tomato confit 🌱
olives, toasted almonds 20
- Tomato Spaghetti 🌱🌱🌱
candied eggplant 18
- Australian grass fed tenderloin 🌱
layered potato, seasonal vegetables, beef jus 29

SNACKING

- Saffron and cinnamon french toast with candied melon 🌱🌱
crunchy cucumber and melon salad 22
- Beef Burger 🌱
cheddar, tomato and lettuce on homemade brioche bun 24
- Croque-Monsieur Pierre Hermé Paris 🌱🌱🌱
sliced bread, 24-month-aged comté cheese cream, ham 21
- Salmon Club Sandwich 🌱
smoked salmon, tomato, lettuce, cucumber and citrus cream 20
- Chicken Club Sandwich 🌱🌱
chicken, tomato, lettuce, ham, boiled egg and mayonnaise 18

SIDES

- French Fries 🌱 6
- Chips 🌱 6
- Mesclun Salad 🌱🌱 6
- Steamed Vegetables 🌱🌱 8

KIDS MENU

- Chicken Club Sandwich 🌱🌱
chicken, tomato, lettuce, ham, boiled egg and mayonnaise 12
- Croque-Monsieur Pierre Hermé Paris 🌱🌱🌱
sliced bread, 24-month-aged comté cheese cream, ham 14
- Beef Burger 🌱
cheddar, tomato and lettuce on homemade brioche bun 20

MINERAL WATER

- Still 10
- Sparkling 10

MOCKTAILS

- Virgin Mojito 15
Sparkling water, lime, fresh mint, brown sugar
- Virgin Ispahan 15
Ispahan tea, raspberry pulp, rose syrup, lemonade

BEER

- Resorts World Sentosa Jasmine Rice Lager 16

COCKTAILS

- Mojito 22
White rum, sparkling water, lime, fresh mint, brown sugar
- Cocoa Bean infusion Champagne 22
- Ispahan Champagne 22
Ispahan tea, raspberry pulp, rose syrup, champagne
- Satine Champagne 22
Orange juice, passion fruit purée, champagne

Please approach our server for the available wine selections.

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🌱 nuts 🌱 dairy 🌱 shellfish 🌱 gluten 🌱 pork 🌱 sustainably farmed produce 🌱 vegetarian

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COFFEES

Espresso	5
Americano	6
Double Espresso	6
Viennese Coffee	6

FILTER COFFEE

Origami	8
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COFFEES WITH MILK

Cappuccino	7
Latte Macchiato	7
Espresso Macchiato	7
Mocha	7
Flat White	7
Infiniment Caramel Latte Macchiato	7

LATTES

Ispahan Latte	9
Matcha Cappuccino	9
Chai Latte	9
Infiniment Caramel Latte	9

ICED COFFEES

Iced Americano	7
Iced Cappuccino	8
Iced Latte Macchiato	8

HOT CHOCOLATES

Dark Chocolate Infiniment Chocolat	8
Milk Chocolate Infiniment Chocolat	8
Viennese Chocolate Infiniment Chocolat	8

ICED CHOCOLATES

Iced Chocolate Infiniment Chocolat	9
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CHOICE OF MILK

Oat Milk	1
Almond Milk	1

FRAPPÉS MACARON

Ispahan	9
Infiniment Chocolat	9
Infiniment Vanille	9

BUBBLE TEAS

Ispahan	9
Jardin de Pierre	9
Matcha Cappuccino	9

SODAS

Coca-Cola	10
Coca-Cola Zero	10
Tonic	10
Lemonade	10

TEAS AND HERBAL TEAS

Earl Grey	8
Black tea with a bergamot aroma	
Ispahan	8
Black tea scented with rose, raspberry and lychee	
Jardin de Pierre	8
Black tea scented with citrus fruits, jasmine, rose and violet	
Cérémonie	8
Sencha and jasmine green teas flavoured with orange blossom and citrus fruits perfumes	
Darjeeling	8
Pu Erh	8
Oolong	8
Sencha	8
Rooibos	8
JUICES	
Orange	10
Grapefruit	10
Lemon	10
Pineapple	10

TEA TIME

2 PM – 6 PM (last order 6 PM)

2 persons
\$98** with 2 servings of Tea or Coffee
\$148** with half bottle Champagne

SAVOURY

Mini Chicken Sandwich
poultry ham, candied lemon, avocado



Savoury French Toast
brioche, candied lemon, avocado mousse



Savoury French Toast with Lobster
boston lobster, celery, lemon and mayonnaise



PASTRY

Ispahan
macaron biscuit, rose petal cream, raspberries and lychees



Tarte Infiniment Vanille
shortbread pastry, tahiti, mexico and madagascar vanillas ganache



Plaisir Sucré
hazelnut dacquoise, hazelnut praline, milk chocolate chantilly and 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, lychee and rose sorbet, raspberry coulis, lychees, 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 lychee 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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BEVERAGE

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