

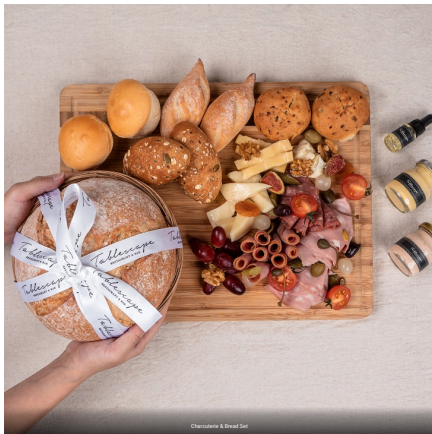
SEPTEMBER 6, 2021

Delightful Additions to Tablescapes's e-Shop

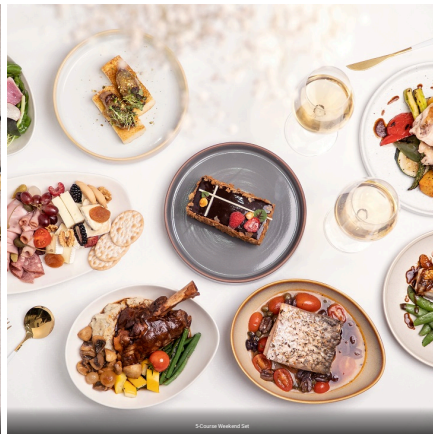
Tablescapes's e-shop offerings now include thoughtfully selected new additions that allow guests to enjoy its modern European fare in many ways.



Tablescapes Sofa Menu



Charcuterie & Bread Set



5 Course Weekend Set

SINGAPORE - Made to gratify both the eyes and taste buds, Tablescapes introduces a new **5 Course Weekend Set** and a dainty **Dessert Garden** full of treats that will brighten up anyone's day. As its name suggests - this brand new 5 Course Weekend Set is a pleasure for lazy weekends when sunlight turns everything gold, and everything is slow and easy.

Perfect for two persons, the set starts with a generous platter of Cold Cuts and Cheese, a refreshing Niçoise Salad full of crisp greens and chunky tuna, and Pan Seared Duck Foie Gras, its buttery richness brightened with a port-infused nectarine compote.

A delicious file of chicken sliders become a stage for three exciting different flavours including a classic combination of lettuce, tomato and truffle that's become their signature; a refreshing guacamole-focused version; and a richly umami take with mentaiko mayo and ebiko. Fill in any last "gaps" in your appetite with a bowlful of Assorted Chips and Nuts for a fun crunchy finish (or start if you prefer!) to the meal.

Dessert Garden



Dessert Garden

The new **Dessert Garden** blooms with a dainty selection of treats that will add colour and charm to anyone's day. Perfect as a surprise perk-me-up, spread some joy to family and friends with this exquisitely arranged box of love, available at \$39nett. Offering an alluring selection of treats, take your pick of luscious confections such as mini Queso Cakes featuring coffee-soaked almond sponge layers layered with ganache and coffee French buttercream, then covered in chocolate, or the *Carrot Cake* that is sure to give your taste buds a treat with roasted tanginess balanced with a sweet creamy touch.

With the box also featuring premium fresh fruit like sliced strawberries, raspberries and blueberries; classic favourites like chocolate; or tootsome bites including pastries, macarons and mini meringues, there's surely a little something for everyone.

Forever Delights

If it is to your everlasting regret that you missed the special promotions from Tablescapes, then regret no more. Tablescapes's Sofa Menu & Charcuterie & Bread Set are now permanently available.

Sofa Menu



Sofa Menu

Originally a National Day special, conceived as a convenient way of having a lavish feast while watching the parade on the telly, the Sofa Menu offers a fun-sized way of enjoying Tablescapes's signature Modern European fare. On evenings when flexibility and convenience is as important as a delicious hearty meal - like Netflix and wine night or board game night, the Sofa Set is sure to please.

Enjoy the housemade Mini Baguettes stuffed with mortadella, then given a gentle zing with pomegranate mustard mayo, and a Cauliflower Tartlet enriched with aromatic truffle and cream cheese, given a light smokiness thanks to a final chargrill before serving. There's also a glorious Lobster Pot Pie where sweet onions add nuance to the lobster while green peas and lemon lift the flavour; and their evergreen Foie Gras showcasing a slice of terrine dusted with a housemade prosciutto powder and given tart sweetness with a pear compote.

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Charcuterie & Bread Set



Charcuterie & Bread Set with Takeaway Tote

If you fancy a lavish Mediterranean-style brunch or are pondering where to find easy picnic meals, Tablescapes has exactly what you need with its new **Charcuterie & Bread Set** (\$79nett) which had first been introduced as a Father's Day special.

This new set adds more luxury to their original Bread & Butter Set, with an artfully arranged box of charcuterie brimming with a sumptuous assortment of textures and flavours that contrast and complement.

Carefully curated with a generous array of premium cold cuts and luscious cheeses, savoury items such as the pork mortadella and beef salami as well as gorgonzola and asage almond figs, housemade *ajonjolí* tomato pesto, Spanish olives, crackers and grissini.

The breads in this set continue to be Tablescapes's very own range of housemade breads such as the slow-fermented 250g *Sour Dough* round loaf, crafted with care and expertise, using only the highest quality ingredients. Also included are the delightful accompaniments of housemade Unsalted Butter, Lobster Butter, and a delicately aromatic Truffle Oil.

The **Charcuterie & Bread Set** is served in the same pouch-reusable tote bag as the Bread & Butter Set - beautifully sewn with thick canvas in chic neutral hues - so that every set makes an exceptional gift for others or yourself!

Refreshing Drinks



Beverages including cocktails, cold brews and kombucha

Tablescapes also introduces beverages for the first time - with cold brew teas and coffees, and kombucha, in alignment with their practice of supporting local wherever possible, all the drinks are sourced from artisans who make their beverages right here in sunny Singapore. Those looking for something with a little kick will be delighted with the two new cocktails, courtesy of a first-time collaboration with sister concept Smoke & Mirrors! What better way to round out the meal?

Cold Brews

The cold brews are all sourced from Bootstrapp Beverages Co, a local brand specialising in cold brewing, who holds many of the same values as Grand Park City Hall including a strong belief in ecological and social responsibility. For instance, Bootstrapp uses only single origin arabica that come from family-run farms in South East Asia and brews are stored in 100% recyclable glass bottles. Tablescapes retails the Strong (\$10.90nett, 250ml) - a full-bodied, zero sugar, zero-calorie black coffee with double the strength of their black coffee, the Mocha (\$10.90nett, 250ml) - a blend of oat milk, rich chocolate and black coffee for a 100% dairy-free and vegan-friendly indulgence, and the Hejicha (\$10.90nett, 250ml) - a zero-calorie cold brew version of the traditional roasted green tea with notes of coffee, roasted barley and caramel.

Kombucha

Similarly, the kombucha is sourced from Kombiyation, a local kombucha microbrewery who brews every batch of kombucha with real fruit and uses their in-house lab to analyse their kombucha for nutritional value and safety. Tablescapes offers their Original (\$12.90nett, 300ml), a 100% raw, tangy thirst-quencher with fine natural effervescence. Every sip is cool and refreshing, perfect for our hot weather.

Cocktails

An inaugural collaboration with Smoke & Mirrors brings on board two cocktails so that guests can enjoy both the Tablescapes and Smoke & Mirrors experience.

The first of the two cocktails, the 1959 (\$31.50nett, 250ml), is inspired by the Singapore Flag, which was itself unveiled in 1959. A sip of the 1959 offers a flavour complex with the carefully proportioned mix of aged rum, strawberry, vermouth, charcoal-roasted cacao nibs and bitters. The bar says the 1959 is "a boozy twist on the Manhattans".

Crafted to embody the spirit of zero-waste, the Green Grenet (\$37.50nett, 250ml) is part of Smoke & Mirrors' Conscious Cocktails collection which, as its name suggests, is a selection of cocktails where ingredients are selected both for flavour and their sustainability. The Green Grenet features gin from ecoSPIRITS, a zero-waste spirits distribution system, and includes ingredients such as kaffir lime leaves and ginger trimmings - slowly simmered to extract the flavours so that every sip is a burst of clean citrus flavours.

The cocktails are available for purchase individually or for those looking for good value, in bundle sets (from \$119nett). As a matter of fact, there's no better time than now to give yourself or your loved ones a treat. Just because.

5-COURSE WEEKEND SET (new)

Available daily for takeaway and deliveries*

Friday to Sunday only

11.30am to 2pm and 5pm to 8pm

Price: \$58 nett per set | Each set serves 2 persons

[E-shop Link Here](#)

*1 day's advance order is required

Menu Includes:

- 1 x Cold Cuts & Cheese
- 1 x Niçoise Salad
- 1 x Pan Seared Duck Foie Gras
- 1 x Chocolate Plaline Cake

And Diners' Choice of two of the following:

- 1 x Organic Baby Chicken
- 1 x Slow Cooked Pork Belly
- 1 x Oven-baked Fish Filet "Niçoise Pizzet"
- 1 x 48-hour Braised Lamb Shank

Charcuterie & Bread Set (new)

Available daily for takeaway and deliveries*

11am to 5pm

Price: \$39 nett per set | Each set serves 2 persons

[E-shop Link Here](#)

*1 day's advance order is required

Menu Includes:

- 1 x Sour Dough 250g
- 2 x Mini Brioche Bread
- 2 x Mini Baguettes
- 2 x Mini Onion Bread
- 2 x Mini Multi-Grain Bread

1 x Unsalted butter 25g
1 x Lobster Butter 25g
1 x Truffle Oil
1 x Box Of Charcuterie
Cold Cuts - Pork Mortadella, Beef Salami and Turkey Ham
Assorted Cheese - Gorgonzola, Asiago and Danish Blue
Accompaniments - Figs, Marmalade, Crackers, Olives, Dried Fruits and Nuts, Semi Dried Tomato Pesto and Spanish Olives

PLEASE NOTE

- Breads are recommended to be consumed on the day of delivery/pick-up
- To keep, please wrap the bread and store in the fridge. Do not keep for more than 2 days
- Bread stored in the fridge is recommended to be warmed in the oven or toaster for 3 minutes at 200°C
- Butter must be consumed within 7 days
- Truffle Oil must be consumed within 30 days

Dessert Garden (new)

Available daily for takeaway and delivery*

11am to 5pm
Price: \$298 nett per set | Each set serves 2 persons
E: info@tablescap.sg
*2 day's advance order is required

Menu Includes:
3 x Opera Cakes
3 x Cheese Cakes
2 x Lemon Tart
4 x Chocolate Fudge
4 x Eclairon
4 x Mini Macarons
Shred Strawberries and Raspberries

PLEASE NOTE

- Desserts are recommended to be consumed on the day of delivery/pick-up
- To keep, please store in the fridge. Do not keep for more than 1 day
- Once opened, cocktails are recommended to be completely consumed
- If storage is necessary, they must be capped and stored in the fridge. Do not keep for more than 1 day

Tablescap Soft Set (new)

Available daily for takeaway and delivery*

11am to 2pm and 5pm to 8pm
Price: \$268 nett per set | Each set serves 2 persons
E: info@tablescap.sg
*1 day's advance order is required

Menu Includes:
2 x Foie Gras
2 x Mini Baguettes with Ham
2 x Cauliflower Tartlet
1 x Trio Chicken Sliders - Signature, Guacamole, Mentaiko
2 x Lobster Pot Pie
Assorted Chips & Nuts

How To Order:

- Telephone call to 6432 5566
- Text / WhatsApp to 9008 6881
- Email hello@tablescap.sg

Please Note:

- Delivery fee is \$15 per location
- Guests who order 2 sets or more will receive complimentary delivery to one location
- The restaurant will share precise details and directions when the order is confirmed

About Tablescap
Officially opened in January 2018, Tablescap is a Modern European restaurant and bar located within the luxurious Grand Park City Hall. Featuring gastronomic service, classic dishes with a contemporary twist, and an interior of neoclassical beauty, guests are transported back to a time when dining at a restaurant was a special moment in life. The bar brings together an inspired list of artisanal cocktails, wines, and craft beers to complete the dining experience, and create an exquisite destination for all-occasion dining in the heart of Singapore's historic civic and business district.

Tablescap
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T: +65 6432 5566
E: hello@tablescap.sg
W: www.tablescap.com.sg/hall/tablescap
Facebook: [tablescapsg](https://www.facebook.com/tablescapsg)
Instagram: [tablescapsg](https://www.instagram.com/tablescapsg)

Opening Hours
Lunch - 12pm to 2pm (Mon-Sat) | Sunday Brunch 10pm to 3pm
Afternoon Tea - 2.30pm to 4.30pm (Mon-Fri) | 3pm to 5pm (Sat & Sun)
Dinner - 6pm to 10pm

Seating Capacity
Restaurant: 40 persons
Bar: 40 persons
Private Dining Room: Up to 14 persons

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