

JUNE 2021

## Lavish Father's Day Treats at Tablescap

**SINGAPORE** – This Father's Day, surprise Dad with a lavish Mediterranean-style brunch in bed with Tablescap's sumptuous new Charcuterie & Bread Set (\$79nett). Available for takeaway and delivery, the set comprises an indulgent selection of five artisanal pieces of bread, two fresh house-churned butters, truffle oil and a generous array of premium charcuterie. If dad has a hearty appetite, order the now-classic Weekend Set (\$98nett) and one of their beautiful whole Signature Cakes (from \$38nett), so he can treat your love in his heart and his belly all day long.



Charcuterie & Bread Set

### A BOX OF DELIGHTFUL TREATS

The new **Charcuterie & Bread 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, diners savour items such as pork mortadella, salami, gorgonzola, asiago and Danish brie alongside housemade semi-dried tomato pesto and Spanish olives. Other delectable accompaniments include figs, marmalade, crackers, gressin, dried fruits and nuts.

### WATER, FLOUR, YEAST AND A LITTLE LOVE

The breads served continue to be Tablescap's very own range of house-made breads, crafted with care and expertise, using only the highest quality ingredients. One of the highlights – exclusive to the takeaway/delivery bread sets – is the 250g 'Sour Dough' round loaf, which has been slow-fermented to develop its mild tang and distinctive airy yet chewy texture perfectly encased in a crisp crust.

The other selections come in four pairs of mini loafs – Broche, Bagnatta, Onion and Multi-Grain, meticulously handmade and put together in this set to create a range of textures and flavours so there's always something for everyone. For instance, the Broche is enriched with a decadent quantity of butter and eggs to produce its distinctive golden colour, sweet flavour and pillowy texture while the Multi-Grain offers a magnificent crunch with its generous serving of seeds and nuts on the crust.



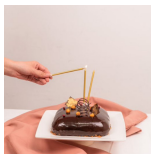
Breads, Unsalted Butter, Lobster Butter and Truffle Oil

### COMPLEMENTARY CONDIMENTS

In the set comes excellent accompaniments including the house-made Unsalted Butter and Lobster Butter, and an aromatic Truffle Oil.

The **Unsalted Butter** is a splendid complement to any bread from the selection. Plainstakingly churned from fresh heavy cream, then fermented with a little yoghurt, it's perfectly balanced between flavour and texture, and is always served unsalted so you can taste the freshness of the high-quality cream they use.

Created exclusively for the set, the **Lobster Butter** is made from lobster bisque simmered for hours until much reduced, then blended into house-made butter for a delicately potent flavor of the sea. For a different feel, add a few drops of **Truffle Oil** and transform each bite into a decadent, fragrant treat.



Chocolate Praline Cake

### MARK THE CELEBRATIONS

Cakes are a hallmark of any good celebration, and perfect as a centerpiece for this Father's Day.

No matter what dad's preferred flavour is, you'll be able to find the perfect gift in Tablescap's indulgent Signature Cakes (from \$38nett), available in 500g (great for small families) and 1kg (for bigger groups or cake lovers).

For instance, if your dad loves bitter-sweet chocolate, then consider the Chocolate Praline Cake made of rich dark chocolate, then layered with hazelnut praline and a crunchy feuilletine for that pleasurable texture surprise in every bite.

Tablescap also offers complimentary cake writing of three words, so it's easy to add a customised message of love.



Weekend Set

### AN ALL DAY FEAST

The sumptuous 9-course **Weekend Set** (from \$98 nett for 2 pax) menu sets the perfect scene for unrumored dining pleasure with dad.

Available for lunch and dinner, indulge in a lavish 9-course meal with starters like the **Octopus Salad** where oceanic flavours are freshened with celery and a bright lemon dressing, a slice of **Pan Seared Duck Foie Gras** finished with a compote of William pears and balsamic gastrique on a slice of buttery house-baked broche; and tender housemade **Beef and Veal Meatballs** in Tomato Sauce, rich with umami.

All too often, Father's Day seems rather sadly neglected. This year, remind Dad he's just as loved. There's no better occasion, and nothing more likely to gain his approval than the tangible practical pleasures of Tablescap's **Charcuterie & Bread Set**, **Weekend Set** or **Signature Cakes**, available on their e-shop.

### Charcuterie & Bread Set (New)

Available daily for takeaway and delivery\*

11am to 5pm

\*1 day's advance order is required

Price: \$578 nett per set | Each set serves 2 persons

E-shop link [here](#).

Includes: 60g

1 x Sour Dough 250g

2 x Mini Broche Bread

2 x Mini Bagnatta

2 x Mini Onion Bread

2 x Mini Multi-Grain Bread

1 x Unsalted Butter 45g

1 x Lobster Butter 45g

1 x Truffle Oil

1 x Box Of Charcuterie

\*Cold Cuts - Pork Mortadella, Salami and Ham

\*Assorted Cheese - Gorgonzola, Asiago and Danish Brie

\*Pesto - Semi-dried Tomato

\*Olives - Spanish Olives

\*Condiments - Figs and Marmalade, Crackers, Gressin, Dried Fruits and Nuts

### Weekend Set Meal

Available only on Friday, Saturday and Sunday, with one day's advance notice.

E-shop link [here](#).

Price: \$98 nett per guest for 2 persons

Time: 11:30am to 2:30pm and 6pm to 8:30pm

### Tablescap Cakes

Cakes require 48-hour advance order.

E-shop link [here](#).

Price:

\$58 nett, 500g, serves 4 to 6 persons

\$98 nett, 1kg, serves 8 to 10 persons

Time: 11am to 5pm

### 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.

- For self-collection, the restaurant will share precise details and directions when the order is confirmed.

Orders can be placed via [e-shop](#), call to 6432 5566 or email [hello@tablescap.sg](mailto:hello@tablescap.sg).

### About Tablescap

Officially opened in January 2018, Tablescap is a Modern European restaurant and bar located within the luxurious Grand Park City Hall. Featuring guardian 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

Level 3, 10 Coleman Street, Grand Park City Hall, S179809

T: +65 6432 5566

E: [hello@tablescap.sg](mailto:hello@tablescap.sg)

W: [parkhotelgroup.com/cityhall/tablescap](http://parkhotelgroup.com/cityhall/tablescap)

Facebook: [@tablescapsg](https://www.facebook.com/tablescapsg)

Instagram: [@tablescapsg](https://www.instagram.com/tablescapsg)

### Operating Hours

Lunch - 12pm to 2pm (Mon-Sat) | Sunday Brunch 12pm to 3pm

Afternoon Tea - 2.30pm to 4.30pm (Mon-Fri) | 3pm to 5pm (Sat & Sun)

Dinner - 6pm to 10pm

### Seating Capacity

Restaurant: 60 persons

Bar: 40 persons

Private Dining Room: Up to 14 persons

### About Grand Park City Hall

Grand Park City Hall is the flagship luxury hotel of Park Hotel Group, occupying a prime location in Singapore's civic and central business districts. Part of Grand Park City Hall is City Hall Square, a three-storey mixed lifestyle development with a dining, beauty, and fashion boutique created by integrating two century-old conservation shophouses within its modern structure, which comprises 343 guestrooms across 10 floors – a design that perfectly embodies Singapore's unique culture.

By building new upon the old, history and heritage and the hotel fabric become inseparable. Visual touches acknowledge this connection: take the neo-classical aesthetic of the restaurant – a tribute to the Neoclassical and Palladian architecture to nearby landmarks such as the National Gallery, Peranakan Museum, and Supreme Court.

More information is available on its website, Facebook and Instagram.

### Next article:

[香港五家酒店特別優惠，健康養生生活住宿計劃！>>](#)

### Press Contact

#### Rebecca Ting

[rebecca.ting@parkhotelgroup.com](mailto:rebecca.ting@parkhotelgroup.com)

+65 6432 5517