



WHITEGRASS

# THE PRIVATE DINING ROOM AT WHITEGRASS RESTAURANT



FOR ENQUIRIES CONTACT [RESERVATIONS@WHITEGRASS.COM.SG](mailto:RESERVATIONS@WHITEGRASS.COM.SG)  
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Caldwell Dining Pte Ltd was established in May 2015 as a partnership between H Dining Concepts Malaysia and Australian chef Sam Aisbett. Caldwell Dining's objective is to establish itself as a restaurant group in Singapore, operating outlets that cater to everyone's food and beverage needs.

Caldwell Dining's first project is Whitegrass Restaurant which opened on the 27<sup>th</sup> January 2016. It is located in one of the oldest historical sites in Singapore, Caldwell House in the Chijmes complex, and is quite a spectacular site to see. Whitegrass aims to bring fine dining food and service to Singapore, in an environment that is welcoming, fun and friendly.

Sam Aisbett is part of a new generation of chefs who are transforming the notions of Modern Australian food with his flavour-driven approach to international ingredients with a distinctly Asian touch. Whitegrass is a true reflection of Aisbett's personality and pursuit of perfection to create an alternative and dynamic dining experience.

Sam's style of food is elegant, simplistic, fine dining dishes influenced by flavours of the world. Not wanting to be boxed into a particular cuisine category, Sam takes inspiration from all flavours whether that be Thai, Chinese, French, Japanese and puts his own unique twist on the original flavours.

Guests can choose from a three, four or five course menu, which meld native Australian ingredients, Japanese influences and Aisbett's refreshing fascination with local produce. Aisbett's inclination to fundamental culinary techniques, where everything from pickling to fermentation is done in-house, reflects his back-to-basics culinary approach and down-to-earth nature.



**Whitegrass Restaurant, #01-26/27, Chijmes, 30 Victoria Street 187996**  
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# WHITEGRASS

## DETAILS

### MENU PRICES

3 course set menu	\$140
4 course set menu	\$155
5 course set menu	\$170

### AVAILABILITY

Lunch 12:00pm – 4:00pm

Dinner 6:00pm – 11:00pm

**Maximum capacity for Private Room  
bookings is 30 guests**

### MINIMUM SPENDS – Private Room

#### Lunch minimum spend

Wed & Thu	\$1000++
Fri & Sat	\$3000++
Nov-Dec (Wed & Thu)	\$2000++
Nov-Dec (Fri & Sat)	\$4000++

#### Dinner Minimum spend

Tue-Thu	\$2500++
Fri & Sat	\$5000++
Nov -Dec (Tues-Thu)	\$4000++
Nov-Dec (Fri & Sat)	\$6000++

Please note:

- A 10% service charge and 7% GST will be added to the final bill (not included within the minimum spend requirement)
- Menu are subject to change due to seasonality and availability

**Full restaurant book out available** – capacity 60-70 guests depending on table plan

#### Dinner

Tue – Thu	\$12500++
Fri & Sat	\$16000++
Nov-Dec (Tue-Thu)	\$15000++
Nov-Dec (Fri & Sat)	\$18000++

#### Lunch

Wed & Thu	\$9000++
Fri & Sat	\$11000++
Nov-Dec (Wed & Thu)	\$11000++
Nov-Dec (Fri & Sat)	\$13000++

**\*\*All prices above are subject to 10% service charge and 7% GST\*\***





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## SAMPLE MENUS

### **3 course menu \$140++ per person**

Salad of red and Chioggia beetroots, smoked eel cream, fresh cherries, beetroot jam, red leaves

Australian pasture fed Black Angus beef, buah keluak puree, fried pumpnickel, monks beard

Young coconut mousse, green apple granita, feijoa ice cream, coconut crisp

### **4 course menu \$155++ per person**

Lightly marinated yellowtail amberjack, green apple dashi, toasted seaweed oil, pickled choko,  
young herbs, horseradish cream

Salad of red and Chioggia beetroots, smoked eel cream, fresh cherries, beetroot jam, red leaves

Australian pasture fed Black Angus beef, buah keluak puree, fried pumpnickel, monks beard

Young coconut mousse, green apple granita, feijoa ice cream, coconut crisp

### **5 course menu \$170++ per person**

Lightly marinated yellowtail amberjack, green apple dashi, toasted seaweed oil, pickled choko,  
young herbs, horseradish cream

Salad of red and Chioggia beetroots, smoked eel cream, fresh cherries, beetroot jam, red leaves

Roasted Mangalica pork, scallop silk, white turnip cream, cabbage stems, black moss,  
aromatic pork broth

Australian pasture fed Black Angus beef, buah keluak puree, fried pumpnickel, monks beard

Young coconut mousse, green apple granita, feijoa ice cream, coconut crisp

**\*\* Most dietary and allergy requirements can be catered for with prior notice\*\***



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## FUNCTION BEVERAGE

Our sommeliers would be pleased to consult with you to match certain wines with certain dishes on your menu. For all private functions, a choice of three wines are recommended (1 sparkling, 1 white and 1 red). Beverage can be selected on consumption from the wine list, or alternatively you may select an unlimited beverage package.

## FUNCTION BEVERAGE PACKAGE

The beverage package is for 2 hours minimum:

2 hour duration \$100 per adult

3 hour duration \$130 per adult

4 hour duration \$150 per adult

5 hour duration \$170 per adult

Additional hours \$20 per adult per hour

Beverage package includes house sparkling, white and red wine, house beer, soft drinks and still/sparkling water

Juice/water/soft drink package also available starting at \$25++ per person for 2 hours.

**CORKAGE \$80++ per bottle, or 1 for 1, maximum 4 bottles per booking.**