THE DEMPSEY
COOKHOUSE&BAR

FOR EXTRAORDINARY MOMENTS

Private Events | 2023

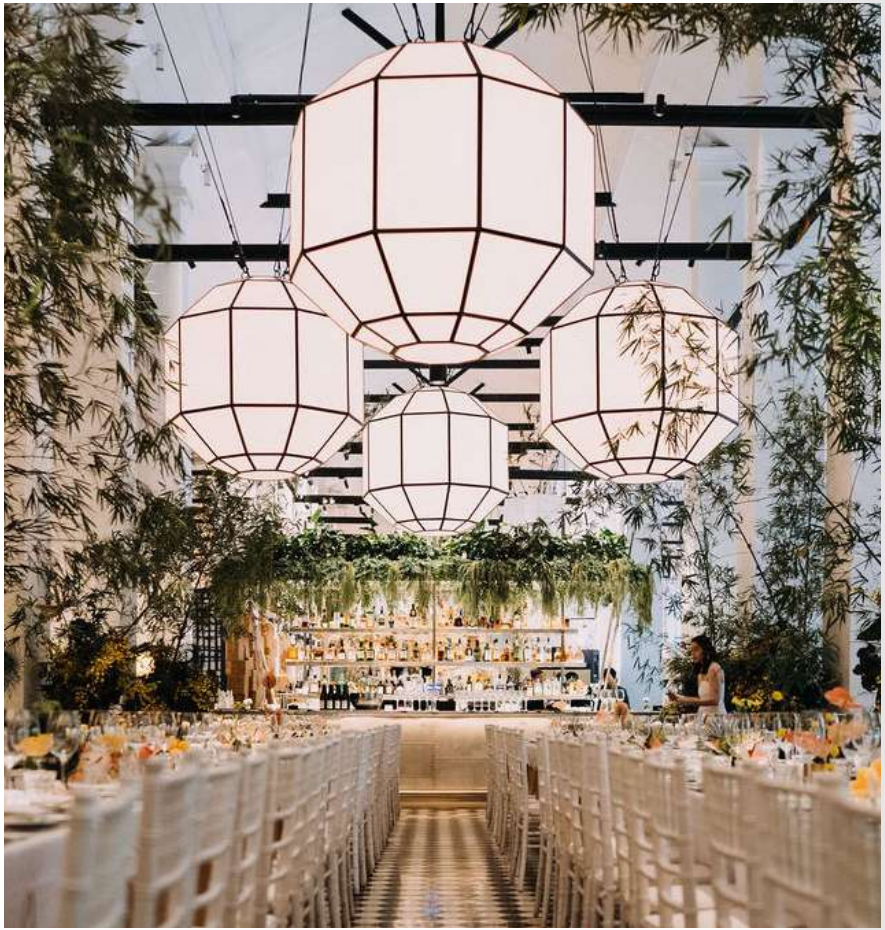


ABOUT US

The Singapore flagship of acclaimed Chef Jean-Georges Vongerichten, The Dempsey Cookhouse and Bar has a rich heritage and colonial past as a cookhouse for the British military barracks. In a fresh and open reinvention, the space is refined with preserved high ceilings and rustic black and white lantern-tiled floor.

Lush, inviting and warmly lit, the space is romantic, relaxed and sophisticated all at once.

Showcasing an open kitchen concept, it has a communal dining area and two private dining rooms.



CHEF JEAN-GEORGES VONGERICHTEN

World-renowned Chef Jean-Georges has made culinary history and developed a reputation as remarkable as his food.

The man behind a constellation of successful Michelin-starred restaurants worldwide, he is celebrated for his exacting attention to detail.

Jean-Georges is involved in every aspect of his restaurants — from concept, menu and architectural design to staff selection and training — in an ongoing effort to create timeless restaurants that are enduring.





CUISINE

We offer contemporary fare with French influences, carefully prepared with the best in-season produce. An exquisite curation of unique cocktails inspired by Asian flavours complement the menu. Choose from an array of curated menus and canapés.

SOLEMNISATION

Host an intimate solemnisation at our Private Dining Room:

- Dining reception at the Private Dining Room
- Exclusive Private Dining Room menu
- Complimentary use of COMO Dempsey's bespoke bridal couple chairs
- Complimentary use of an easel for couple's wedding signage

Optional Add-on:

- Exclusive wedding favours



WEDDINGS

Our Wedding Package includes the following:

- Bespoke 4 to 5-Course Menu prepared by our Executive Chef
- Complimentary tasting of wedding menu for up to 2 persons prior to event
- Unlimited pours throughout the event, based on wedding menu
- Bottle of sparkling wine
- Fresh floral arrangements for dining tables
- Exclusive wedding favour for every guest
- Complimentary use of an easel for couple's wedding signage
- Allotment of up to 2 VIP parking spaces
- Corkage waiver for every bottle of wine purchased from us (up to 8 bottles)

Optional Add-ons:

- Preferential rates for families and friends to join COMO Shambhala classes



MENU | LUNCH

(Individual)

AMUSE-BOUCHE

Egg Toast with Caviar
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze

TO START

choose one

Guacamole with Peas, Warm Crunchy Tortillas
Kale and Broccoli Salad
Burrata, Citrus Salad and Basil
Crispy Maitake Mushroom, Golden Garlic-Sesame Crumbs

MAIN

choose one

Mushroom Crusted Trout, Leek Fondue,
Lemon Vinaigrette
Crackling Chicken, Spinach, Buttery Hot Sauce
Caramelized Beef Striploin, Glazed carrots, Miso-mustard
Tender Vegetables, Red Curry OR Crunchy Eggplant Parmesan (V)

SWEET

choose one

Warm Chocolate Cake, Vanilla Ice Cream
Salted Caramel Ice Cream, Sundae Popcorn, Peanuts, Hot Fudge
Two Scoops of Sorbet

COFFEE/TEA

Menu is subject to changes based on seasonality and chef's culinary direction.



MENU | DINNER

(Individual)

AMUSE-BOUCHE

Egg Toast with Caviar
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze

SOUP

Butternut Squash Soup, Parmesan Cloud

TO START

choose one

Guacamole with Peas, Warm Crunchy Tortillas
Kale and Broccoli Salad
Burrata, Citrus Salad and Basil
Crispy Maitake Mushroom, Golden Garlic-Sesame Crumbs

MAIN

choose one

Mushroom Crusted Trout, Leek Fondue, Lemon Vinaigrette
Crackling Chicken, Spinach, Buttery Hot Sauce
Caramelized Beef Striploin, Glazed carrots, Miso-mustard
Tender Vegetables, Red Curry OR Crunchy Eggplant Parmesan (V)

SWEET

choose one

Warm Chocolate Cake, Vanilla Ice-cream
Salted Caramel Ice-cream, Sundae Popcorn, Peanuts, Hot Fudge
Two Scoops of Sorbet

SOFT DRINKS

Menu is subject to changes based on seasonality and chef's culinary direction.



MENU | CANAPÉS

(Optional Add-ons)

SAVORY

- Seared Beef Tenderloin, Black Olive, Cornichon
- Chicken Skewers, Lime Dipping Sauce
- Mini Beef Truffle Sliders, Brie Cheese, Pickles
- Warm Shrimp, Avocado, Tomato, Champagne Vinegar Dressing
- Battered White Fish, Soft Boiled Egg Gribiche
- Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze
- Crostini, Lemon Aioli, Dill

VEGETARIAN

- Cheddar Jalapeno Puffs
- Crispy Mushroom Roll, Tarragon Dipping Sauce
- Sesame Crusted Asparagus, Yuzu Dipping Foam
- Black Truffle Cheese Fritters
- Tomato, Basil & Mozzarella Pizza
- Black Truffle & Fontina Cheese Pizza
- Avocado on Toast, Cumin, Chili Flakes, Olive Oil

SWEET

- Mini Pavlova, Strawberry Sorbet
- Salted Caramel Ice Cream, Sundae, Popcorn, Peanuts, Hot Fudge
- Carrot Cake, Cream Cheese Frosting
- Honey Panna Cotta, Berries
- Chocolate Mousse, Chewy Peanut Butter
- Mango Lemon Curd Tart

Menu is subject to changes based on seasonality and chef's culinary direction.



SPACE | RESTAURANT

CAPACITY: 160 PAX



SPACE | PRIVATE ROOMS

PRIVATE DINING ROOM 1
MAXIMUM CAPACITY: 14 PAX

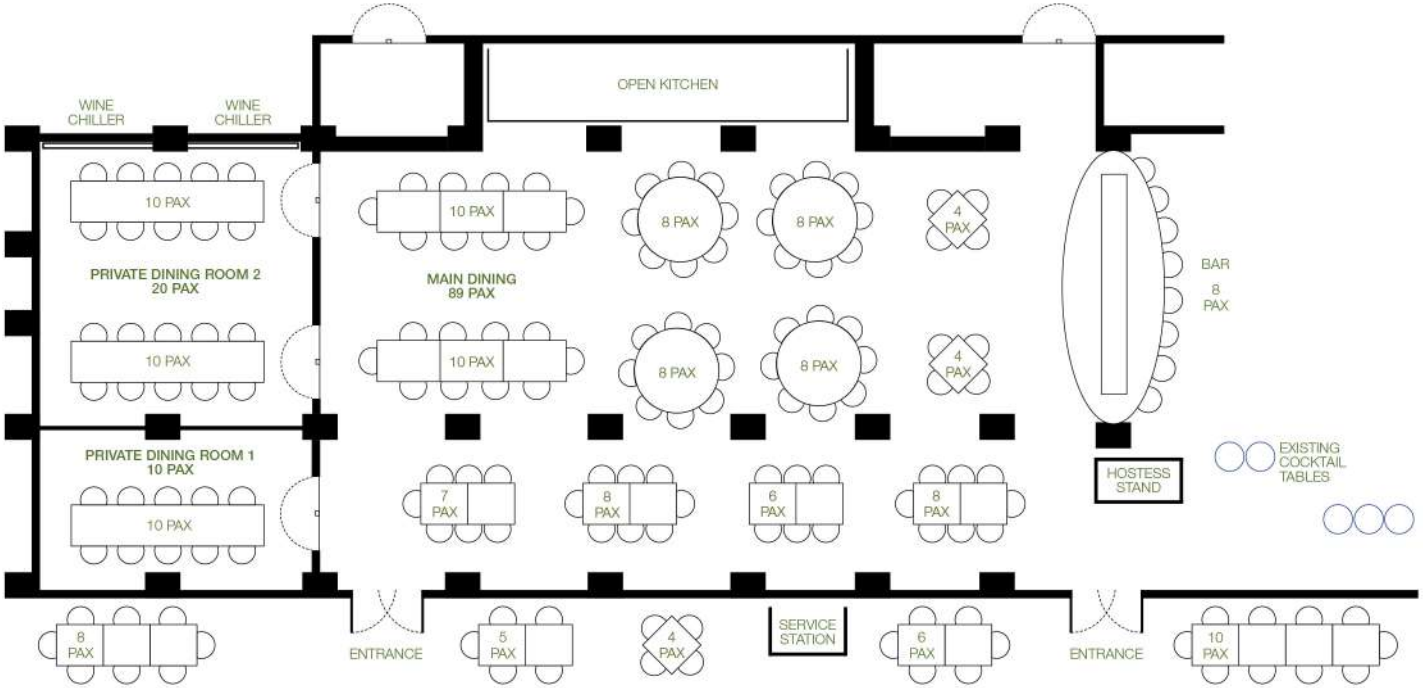
PRIVATE DINING ROOM 2
MAXIMUM CAPACITY: 24 PAX





FLOOR PLAN

TOTAL CAPACITY: 160 PAX



MORE AT COMO DEMPSEY

DINE

- Candlenut
- COMO Cuisine
- Culina Bistro
- The Dempsey Cookhouse and Bar
- Ippoh Tempura Bar by Ginza Ippoh
- AT feast

SHOP

- Kids21
- Dover Street Market Singapore
- Grandiflora
- Culina Market



THE DEMPSEY
COOKHOUSE&BAR



CONTACT US

We'd love to have a chat.

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