



LUNCH & DINNER SELECTIONS

Serving from 11:00am – 9:00pm

SALAD CONSTRUCTION

23

Selections of any 8 items and with your preferred dressing

Greens

Mesclun
Romaine

Baby Spinach

Arugula

Cheese

Buffalo Cheese

Blue Cheese

Goat Cheese

Vegetables and Sprouts

Shredded Carrot
Cherry Tomatoes

Japanese Cucumber
Kalamata Olives

Roasted Onions
Alfalfa Sprouts

Grains and Seeds

Quinoa

Couscous

Fruits and Nuts

Blueberries
Sunflower Seeds
Walnuts

Dried Apricots
Pumpkin Seeds

Pomegranate
Pine Nuts

Preferred Dressings

Lemon and Olive Oil
Vanilla Vinaigrette
Curcuma
Sesame

Add on to your Salad

Grilled Chicken Breast
Smoked Salmon
Grilled Herbs Portobello Mushroom

9
11
8

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



Signature



Vegetarian



Spicy



Gluten-Free

SOUPS

Consommé of Mushrooms  18
And Chicken Quenelles, Vegetables Julienne & Fresh Avocado

Broccoli and Spinach Soup  13
Olive Crouton

STARTERS

Green Asparagus    20
Rocket Salad, Vanilla Vinaigrette & Pine Nuts

Caprese Salad 18
Buffalo Mozzarella, Roma Tomatoes, Olive Oil & Basil

Grilled Tiger Prawn 24
Cajun Spiced, Guacamole, Cocktail Sauce

Roasted Eggplant  15
Eggplant Caviar, Feta Cheese & Herbs Vinaigrette

PIZZA

Spa Pizza 23
Spiced Chicken, Buffalo Cheese, Tomato Coulis , Capsicum, Onion

SANDWICHES & WRAPS

Smoke Salmon  18
Multigrain Bread, Avocado, Asparagus, Poached Egg, Hollandaise Sauce
Mix Greens

Grilled Chicken Tortilla Wrap 20
Sous Vide and Sliced Chicken, Wrapped in Spinach Tortilla, Confit Capsicum, Shredded
Lettuce, Tomato, Cucumber, Onion, Honey Mustard Dressing

Falafel 20
Wrapped in Spinach Tortilla, Tomato, Onion, Cucumber with Tzatziki Sauce

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MAINS

Thai Style Capellini  	28
Tom Yam, Extra Virgin Olive Oil, Semi- Dried Tomato, Zucchini Grilled Tiger Prawns	
Risotto  	20
Arborio Rice, Zucchini, Mushroom, Tomato Sauce, Parmesan Crisps	
Poached Black Cod  	38
Vegetables and White Beans Stew	
Norwegian Salmon 	32
Tataki Honey Glazed , Quinoa and Watercress Salad	
Rib Eye Steak (300g) 	45
Wilted Spinach, Mashed Potato, Onion Ring, Beef Jus	
Chicken & Polenta	25
Stir Fry Chicken Thigh with Tomato Sauce, Capsicums, Olives & Creamy Polenta	
"Te Mana" New Zealand Lamb Shank 	49
32hrs Braised with Roasted Roots Vegetables & Natural Jus	
Ratatouille  	20
Eggplant, Capsicum, Zucchini, Tomato, Onion, Basil	

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SWEETS

Sorbets Lemon or Mandarin Orange	10
Crunchy Hazelnut Feuilletine Layers of Feuilletine	15
New York Cheese Cake With Mixed Berries	16
La Opera With Mixed Berries	18
Fresh Fruits Plate Seasonal Fruits and Mixed Berries	14

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LITTLE PRINCE & PRINCESS SELECTION

STARTER

Cream of Mushroom Soup

Garlic Croutons & Olive Oil

10

Mini Pizza Margherita

Tomato Sauce & Mozzarella Cheese

10

MAIN

Capellini

Choice of Style Carbonara, Tomato Sauce or Aglio Olio

15

Mini Beef Burger

With Brioche Bun, Cheddar Cheese, TLC & Coleslaw

15

DESSERT

Ice Cream Cookies Sandwich

Milk & Cookies Strawberry or Island Coconut

10

Sorbets

Lemon or Mandarin Orange

10

Tropical Fresh Fruits

10

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Champagne / Sparkling Wine

		Glass	Bottle
Taittinger, Champagne Brut Reserve Non-Vintage	France	36	178
Botter, Prosecco Non-Vintage	Italy	16	78

White Wines

Outback Jack Chardonnay	Australia	16	78
M. Chapoutier, Marius Blanc South France Terret - Vermentino	France	17	80
Miguel Torres, San Medin Sauvignon Blanc	Chile	18	88
Jean Leon, 3055 Chardonnay	Spain		110

Rose Wine

Domaine Saint AIX AIX Rose	France		80
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Red Wines

Outback Jack Shiraz	Australia	16	78
Miguel Torres, San Medin Cabernet Sauvignon	Chile	18	88
Buccia Nera , Guariente Chianti	Italy	19	90
Jean Leon, 3055 Merlot	Spain		110

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Cocktail

22

Singapore Sling

Gin, Cherry Brandy, Benedictine, Cointreau, Lime Juice
Pineapple Juice, Grenadine Syrup

White Lady

Gin, Cointreau, Lime Juice

Frozen Margarita

Tequila, Cointreau, Lime Juice

Tequila Sunrise

Tequila, Orange, Grenadine Syrup

Pina Colada

White Rum, Malibu, Pineapple Juice, Coconut Milk

Cosmopolitan

Vodka, Cointreau, Cranberry, Lime Juice

Spirits

16

Gordon's London Dry, Gin

Smirnoff , Vodka

Bacardi Carta Blanca, Rum

Scotch

18

Ballantine's Finest

Chivas Regal 12 yrs

Brandies

25

Martell VSOP

Hennessy VSOP

Beers

Tiger 330ml

14

Heineken 330ml

16

Corona 330ml

16

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STILL MINERAL WATER

Acqua Panna	250ml	6
Acqua Panna	1000ml	12

SPARKLING MINERAL WATER

San Pellegrino	250ml	6
San Pellegrino	1000ml	12

SOFT DRINKS

7

Coke, Diet Coke, Coke Zero Sugar, Ginger Ale, Tonic Water, Soda Water, Sprite

HOT BEVERAGES

Coffee	8
Caffe Latte	10
Cappuccino	10
Espresso	8
Double Espresso	10
Hot Chocolate	8

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THE GARDEN IGNATURE BLENDS

14

Cleansing

Cucumber, Carrot, Apple, Young Ginger

Complexion

Pineapple, Cucumber, Green Apple

Immunity

Grapefruit, Pineapple, Carrot, Green Apple

Detox

Green Apple, Celery, Grapefruit, Lemon

Tropical Earl Grey Sour

French Earl Grey Syrup, Fresh Lemon Juice, Pineapple Juice

Chillout by the Beach

Peach Pulp, Peach Syrup, Orange Juice, Cranberry Juice

Gingerito

Mint Leaves, Fresh Lime, Simple Syrup, Muddle Ginger, Club Soda

Zesty Green Detox

Green Apple, Celery, Fresh Lime, Simple Syrup

Coco Cranberry

Cranberry Juice, Pineapple Juice, Milk, Coconut Syrup

Garden Spritzers

Cucumber, Mint Leaves, Fresh Lime, Simple Syrup, Club Soda

FRESHLY SQUEEZED JUICES

10

Carrot
Green Apple
Orange
Watermelon

Tea Selection

9

French Earl Grey

A fragrant variation of the great classic, this TWG Tea black tea has been delicately infused with citrus fruits and French blue cornflowers.

Singapore Breakfast Tea

A tantalising elixir to inspire new beginnings, this noble TWG breakfast blend is evocative of the sophisticated harmony of Singapore. Boasting a natural blend of green tea, black tea, rich vanilla and rare spices, this tea yields a complex flavour with a sweet and lingering aftertaste

Grand Wedding Tea

A festive TWG tea to celebrate life's momentous occasions, this black tea is blended with sunflowers and breath-taking exotic fruits.

Paris-Singapore Tea

A distinguished TWG Tea green tea enhanced with fragrant cherry blossoms and red fruits. A sensual and sweet tea of reminiscence

Crème Brûlée Tea

Welcome to the world of sweet French savoir-faire. TWG Tea created this special green tea by blending subtle bouquets of red fruits and strawberries, evoking the taste of crème brûlée. Absolute harmony

Holiday in Paris Tea

Rare Yin Zhen and sweet vanilla have been blended as an ode to a leisurely promenade along the cobblestone streets of Paris. Nard and wildflowers decorate this cup with their crisp, floral savour and leave a heady, perfumed aftertaste.

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