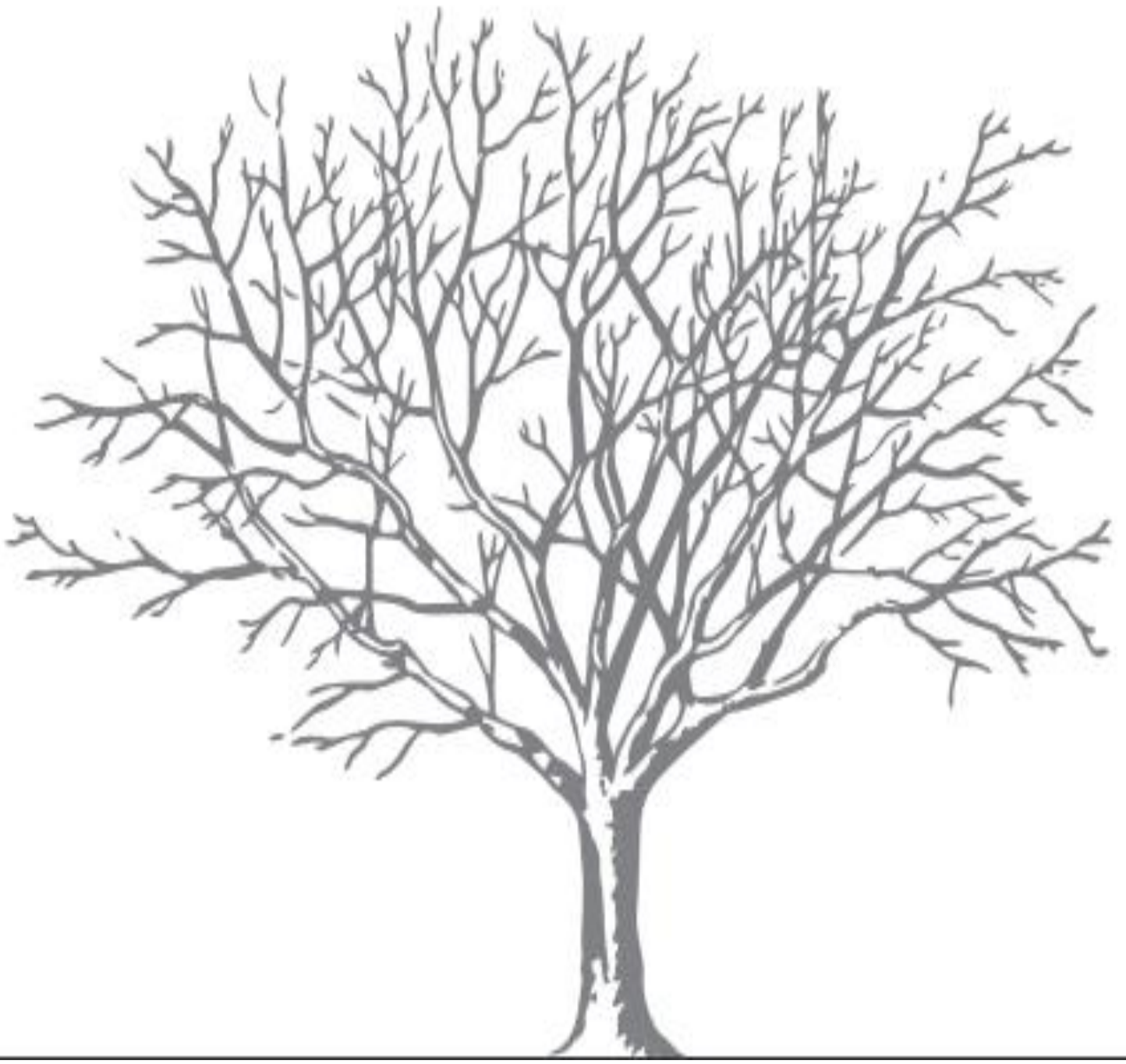


# *The Garden*

Conscious Dining



**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

9

Smoked Salmon

11

Grilled Herbs Portobello Mushroom

8

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



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## 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**

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

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**SWEETS**

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

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## LITTLE PRINCE & PRINCESS SELECTION

### STARTER

<b>Cream of Mushroom Soup</b> Garlic Croutons & Olive Oil	10
<b>Mini Pizza Margherita</b> Tomato Sauce & Mozzarella Cheese	10

### MAIN

<b>Capellini</b> Choice of Style Carbonara, Tomato Sauce or Aglio Olio	15
<b>Mini Beef Burger</b> With Brioche Bun, Cheddar Cheese, TLC & Coleslaw	15

### DESSERT

<b>Ice Cream Cookies Sandwich</b> Milk & Cookies Strawberry or Island Coconut	10
<b>Sorbets</b> Lemon or Mandarin Orange	10
<b>Tropical Fresh Fruits</b>	10

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**Champagne / Sparkling Wine**

		<b>Glass</b>	<b>Bottle</b>
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

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## 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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