

the garden

ALA CARTE

SMALL PLATES

Marinated Olives \$6

Miso Glazed Edamame \$10

Chef's Seasonal Soup of the Day \$12

Toasted Pita \$10
cauliflower hummus, sesame, extra virgin olive oil

The Ugly Tomatoes \$19
ugly heirloom tomato marinated in smoke oil,
whipped feta, pistachio dukkha, orange blossom
balsamic vinaigrette, pickled green tomato

The Garden Salad \$16
mesclun, olives, feta, citrus segments,
pomegranate, sesame, pickle shallot

Cured Norwegian Mackerel \$21
mustard smash violet spuds, quail egg, pickled
celery ribbons, burnt pearl onions, herb salad

TARTINES & BURGERS

Smoked Salmon \$21
toasted sourdough, pickled shallot, dill, creme
fraiche

Grilled Cheese \$18
butter brioche, gruyere, aged cheddar, mozzarella,
house-made pickles

Smashed Avocado \$19
toasted sourdough, poached eggs, pistachio dukkha

The Garden Burger \$24
toasted brioche bun, wagyu beef patty, melted aged
cheddar, pickle cucumber, crispy fries, mustard &
ketchup

Add on Bacon +\$4

Upgrade to Truffle Fries +\$4



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ALA CARTE

LARGE PLATES

Harissa Roasted Spring Chicken \$26
smashed sweet potato, Greek forest honey, tzatziki

Market Fish of the Day \$28
fennel and cucumber ribbons, burnt lemon

Westholme Wagyu Flank Steak \$42
chimichurri, smash Jerusalem artichoke

Cauliflower Steak \$22
miso aioli, cauliflower hummus, herb salad

GLUTTONY

French Fries \$9
Upgrade to Truffle Fries +\$6

DESSERTS

Molten Lava Cake with Vanilla Ice Cream \$12

Raspberry Passion Fruit Cake \$9
Tropicana Sauce, Fresh Berries

ICE-CREAM SANDWICHES

Coconut (Vegan) \$9
Toasted Marshmallow
Double Chocolate
English Earl Grey with Lemon Zest
Mint Chocolate Fudge
Strawberry & Cream

FRESH SORBETS

Orange \$9
Lemon



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BEVERAGES

COCKTAILS

Whisky Sour

bourbon, cointreau, fresh lime juice

Negroni

gin, campari, sweet vermouth

Cosmopolitan

lemon vodka, triple sec, cranberry & lime juice

Singapore Sling

gin, cherry brandy, benedictine D.O.M, cointreau, fresh lime juice

Sentosa Sling

vodka, peach liquor, blue curacao, fresh lime juice

MOCKTAILS

Detoxicated

pineapple juice, celery juice, lime juice, sea salt, honey syrup

Invigorated

fresh tomato juice, freshly squeezed lemon, tabasco, celery salt, smoked paprika, black pepper, worcestershire sauce

Tranquil

vanilla syrup, coconut syrup, coconut water, pineapple juice, lemon

Skinny Mint

blackberry, mint leaves, lime, soda

Zen

ginger tea, lemon, honey syrup, mint

\$16

\$12



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BEVERAGES

ROSÉ

	Glass	Bottle
Rose' AOC Domaine Chapoutier	\$17	\$78

CHAMPAGNE & SPARKLING

Taittinger Brut Réserve NV	\$28	\$128
Santa Margharita Prosecco Extra Dry, Italy	\$17	\$78

WHITE WINE

Outback Chardonnay, Australia	\$10	\$50
Soave Classico DOP Giacomo Montessor, Italy	\$15	\$70
Jean Leon 3055 Petite Chardonnay	\$16	\$75
Des Grange De Mirabel Domaine Michel Chapoutier, France		\$88
Muscadet Sevre-et-Maine Sur Lie Domaine de la Pepiere, France		\$100

RED WINE

Outback Shiraz, Australia	\$10	\$50
Miguel Torres Las Mulas Cabernet Sauvignon	\$13	\$65
Jean Leon 3055 Merlot, Spain	\$15	\$75
Buccia Nera 'Guarniente' Chianti DOCG, Italy		\$80
Saumur "L'Insolite" Domaine de Roches Neuve, France		\$135



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BEVERAGES

BEER

\$16

Asahi, Corona, Heineken, Tiger

JUICES

Cranberry, Apple, Lime, Tomato,
Young Coconut

\$8

\$9

NESPRESSO

Espresso, Macchiato
Cappucino, Latte
Double Espresso
Liqueur Coffee

\$6

\$8

\$22

TWG TEA

English Breakfast
French Earl Grey
Moroccan Mint
Emperor Sencha
Chamomile

\$9

