

# THE SECRET GARDEN



BY ZEEKRI

# À LA CARTE MENU

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📍 19 BAGDHAD STREET, 199658.



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## À LA CARTE MENU

### AMUSE-BOUCHE

#### OLIVE TAPENADE \$ 8

Toasted baguette topped with tapenade made of fig and mix olives accompanied with feta cheese.

#### PISSALADIER \$ 10

Toasted baguette topped with Caramelised onion, anchovy fillet, and olive.

#### GOUGÈRES \$ 12

Baked savoury choux pastry made of choux dough mixed with cheese.

### SOUP

#### FRENCH ONION SOUP \$ 14

Caramelised onion cooked in spiced rich beef stock topped with crouton and mozzarella cheese bake till perfection.

#### TRUFFLE MUSHROOM SOUP \$ 14

Earthy, creamy, and rich mushroom soup drizzled with aromatic white truffle oil served alongside with toasted bread.

#### BOUILLABAISSSE \$ 18

Classics French seafood soup made with spiced broth, prawn, squid, mussels, and seabass served with rouille toasted baguette.

#### LEMONGRASS CLAM SOUP \$ 16

Asari clam braised in lemongrass and lime broth served alongside with toasted bread.

### APPETIZER

#### POTATO GRATIN \$ 14

Thinly sliced potato baked with bechamel sauce and parmesan cheese.

#### CHEESE BAKE RATATOUILLE \$ 12

Diced zucchini, eggplant and tomato baked in spiced vegetable puree topped with mozzarella cheese.

#### CHICKEN POT PIE \$ 13

Creamy spicy chicken baked with puff pastry.

#### PARMESAN BONE MARROW \$ 25

Served with oven roasted garlic, chimichurri sauce, roasted cherry tomato, and toasted bread.

#### PAN SEARED FOIE GRAS \$ 58

Served with toasted bread, balsamic reduction, mixed berry compote and mix salad.

#### GARDEN DIP PLATTER \$ 22

Baba ganoush, Moutabal, Hummus, crouton.

#### TRUFFLE FRIES \$ 18

### SALAD

#### NIÇOISE SALAD \$ 18


Brine tuna, French bean, boiled egg, cherry tomato, roasted potato, pitted olives, cucumber, red onion and mesclun salad dressed with anchovy mustard dressing.


#### GRILLED WATERMELON SALAD \$ 24

Grilled watermelon and prawn with apple onion vinaigrette dressed mesclun salad accompanied with black sesame mousse and cheddar cheese crisp.

#### AVOCADO KALE SALAD \$ 16

Freshly chopped kale dressed with homemade vinaigrette, crispy anchovy, avocado chunks.

 Chef recommendation

 Vegetarian-friendly

Prices are subjected to change.

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## MAIN

### COQ AU VIN \$ 24

Grilled chicken, accompanied with baby potato, cherry tomato, mushroom, braised in grape juice.

### FRENCH MUSTARD CHICKEN \$ 24

Grilled chicken doused in mustard sauce, served with seasonal vegetables and French onion rice.

### SEABASS PAPILOTE \$ 26

Grilled seabass wrapped in parchment paper with fennel, capers, cherry tomato, baby potato and sliced lemons.

### BEEF BORGUINON \$ 32

Braised beef cubes served in rich gravy, with a toasted baguette.

### STEAK FRITES \$ 38

250g marble beef striploin served with our blend of seasoning and fries.

SAUCE: Black pepper or Chimichurri

### RACK OF LAMB \$ 42

Grilled lamb rack coated with parmesan herbs crumb served with sautéed seasonal vegetables, carrot ginger puree, strawberry mint sauce and toast.

## PASTA

### BEEF TENDON AGLIO OLIO \$ 26

Spaghetti with slow cooked tendon and cumin.

### SEAFOOD AL CARTOCCIO \$ 28

Spaghetti tossed in tomato sauce with fresh basil, clams, baby squids and prawns. Cooked in parchment paper.

### TURKEY HAM CARBONARA \$ 20

Spaghetti tossed in cream with turkey ham.

### SQUID INK PASTA \$ 24

Spaghetti tossed in squid ink, with squid rings, mussels, prawns, and topped with fresh basil.


### TRUFFLE MUSHROOM PASTA \$ 22

Spaghetti cooked with mushroom and creamy truffle mushroom sauce.

### CREAMY BASIL PESTO PASTA \$ 22

Spaghetti cooked with basil pesto cream, sundry tomato, olive, cherry tomato, mushroom and walnut.

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# À LA CARTE MENU

## SIDE

FRENCH ONION RICE	\$5
CREAMY SPINACH	\$6
GARLIC MASHED POTATO	\$5
FRENCH FRIES	\$6
SAUTÉED MUSHROOM	\$6

## CHEESE PLATTER 2 PAX \$24 4 PAX \$46

### CHEESE

-Camember, Cheddar, and Feta

### CONDIMENT

-Mix bread, gherkin, roasted garlic, walnut, mix olive, and butter.

### FRUIT

-Strawberry, peach, and grape.

### SAUCE

-Honey and strawberry jam.

## DESSERT

CHOCOLATE FONDUE	<small>2 PAX \$18 4 PAX \$32</small>
-Bittersweet chocolate	
-Marshmallow	
-Bread Stick	
-Mix fruit	

## CAKES/TART \$9 PER SLICED

ONDEH-ONDEH CAKE

DOUBLE CHOCOLATE CAKE

BASQUE BURNT CHEESE CAKE


OREO CHEESECAKE

SPECULOOS CHEESECAKE

LEMON MERINGUE TART

PEACH ALMOND TART

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# SET LUNCH MENU

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## 1ST COURSE

### FIG OLIVE TAPENADE

Toasted baguette topped with tapenade made of fig and mix olives accompanied with feta cheese.

### BALSAMIC GLAZED MUSHROOM SALAD

Warm mushroom, cherry tomato and mesclun salad dressed with apple onion vinaigrette

### TRUFFLE MUSHROOM SOUP

Earthy, creamy, and rich mushroom soup drizzled with aromatic white truffle oil served alongside with toasted bread.

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## 2ND COURSE

### SEABASS PAPILOTE

Grilled seabass wrapped in parchment paper with fennel, capers, cherry tomato, baby potato and sliced lemons.

### MUSTARD CHICKEN

Grilled chicken doused in mustard sauce, served with seasonal vegetables and French onion rice.

### SEAFOOD AGLIO OLIO

Prawn, squid, clam and spaghetti tossed in garlic oil and chilli.

### PASTA AI FUNGHI

Sautéed mushroom and spaghetti tossed in basil pesto.

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## 3RD COURSE

### BREAD BUTTER PUDDING

Served with cinnamon vanilla sauce

### MEDALIENES

Served with mix berry compote

### PROFITEROLES

Served with chocolate sauce

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## BEVERAGE

AMERICANO OR TEA


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**2 - COURSE MEAL @ \$25++/PAX**

**3 - COURSE MEAL @ \$30++/PAX**

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 Chef recommendation

 Vegetarian-friendly

Valid from Monday to Friday, 1130am to 230pm. Except weekend and public holiday. Other T&C apply.

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# BRUNCH MENU

(SAT & SUN 9:00AM-12:30PM)

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 **FRENCH OMELETTE \$20**

Classic fluffy French omelette with mozzarella cheese served with pesto cream sauce and sautéed mushroom and cherry tomato, topped with mesclun salad.

 **CLASSIC FRENCH TOAST \$18**

Caramelized toast with egg served with fresh fruit accompanied with berry compote and whipped cream.

 **SMOKED SALMON EGG BENEDICT \$22**

Mashed avocado on toasted bread, topped with smoked salmon and poached egg, accompanied with side salad.

**CROQUE MADAME \$22**

Toasted bread layer with turkey ham, baked with bechamel and mozzarella cheese and topped with sunny side up. Accompanied with side salad.

**GARDEN BREAKFAST \$24**

Grilled homemade meat sausage with choice of egg, toast, side salad, tomato and sautéed balsamic glazed mushroom.

**FRENCH FOLD \$16**


Homemade buckwheat crepe served with mozzarella cheese, sautéed mushroom, smoked duck, egg and topped with green salad.

 **STEAK AND BASIL PESTO EGG \$24**

125g meltique steak served with pesto egg and accompanied with toast and side salad.

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# BEVERAGE MENU

## COFFEE

	HOT	COLD
<b>SINGLE ESPRESSO</b>	<b>\$ 4.5</b>	
<b>DOUBLE ESPRESSO</b>	<b>\$ 5.5</b>	
<b>AMERICANO</b>	<b>\$ 6.0</b>	<b>\$ 6.5</b>
<b>CAPPUCCINO</b>	<b>\$ 7.0</b>	<b>\$ 7.5</b>
<b>VANILLA LATTE</b>	<b>\$ 8.0</b>	<b>\$ 8.5</b>
<b>BISCOFF LATTE</b>	<b>\$ 8.0</b>	<b>\$ 8.5</b>
<b>CAFFE MOCHA</b>	<b>\$ 8.0</b>	<b>\$ 8.5</b>
<b>CARAMEL MACCHIATO</b>	<b>\$ 8.0</b>	<b>\$ 8.5</b>

## COFFEE-FREE ☉

<b>CHOCOLATE</b>	<b>\$ 6.5</b>	<b>\$ 7.0</b>
<b>CINNAMON MILK</b>	<b>\$ 6.5</b>	<b>\$ 7.0</b>
<b>CHOCOLATE HAZELNUT</b>		<b>\$ 9.5</b>
<b>IRISH CHOCOLATE MINT</b>		<b>\$ 9.5</b>

## MOCKTAIL

<b>CUCUMBER MINT COOLER</b> Cucumber, lime and apple	<b>\$ 10.0</b>
<b>THE SECRET GARDEN</b> Elderflower, vanilla and cranberry	<b>\$ 10.0</b>
<b>LET'S GET PEACHES</b> Peach, mango, strawberry	<b>\$ 10.0</b>
<b>MANGO NOJITO</b> Mango, mint, lime	<b>\$ 10.0</b>
<b>PASSIONFRUIT GINGER</b>	<b>\$ 10.0</b>
<b>TSG BUTTERBEER</b>	<b>\$ 15.0</b>

## BLOOMING FLORAL TEA

<b>BEAST AND ROSE</b>	<b>\$ 10.0</b>
Organic tea with marigold, rice bud and Japanese melon.	
<b>OPPA PEACHES</b>	<b>\$ 10.0</b>
Organic tea with Korean peaches and carnation.	

## TEA INFUSION ☉

<b>BLUEPEA FLOWER TEA</b>	<b>\$ 8.5</b>
Fresh bluepea flower, ginger, cinnamon stick, clove and star anise	
<b>GOJI TEA</b>	<b>\$ 8.5</b>
Red dates, goji fruit, brown sugar, ginger.	

## SOFT DRINKS

<b>DASANI</b>	<b>\$ 2.5</b>
<b>PERRIER SPARKLING</b>	<b>\$ 6.0</b>
<b>COKE</b>	<b>\$ 6.0</b>
<b>COKE ZERO</b>	<b>\$ 6.0</b>
<b>GINGER ALE</b>	<b>\$ 6.0</b>
<b>ROOT BEER</b>	<b>\$ 6.0</b>

## JUICES

<b>APPLE</b>	<b>\$ 6.0</b>
<b>LIME</b>	<b>\$ 6.0</b>
<b>ORANGE</b>	<b>\$ 6.0</b>
<b>CRANBERRY</b>	<b>\$ 6.0</b>

 Chef recommendation

 Caffeine-Free

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