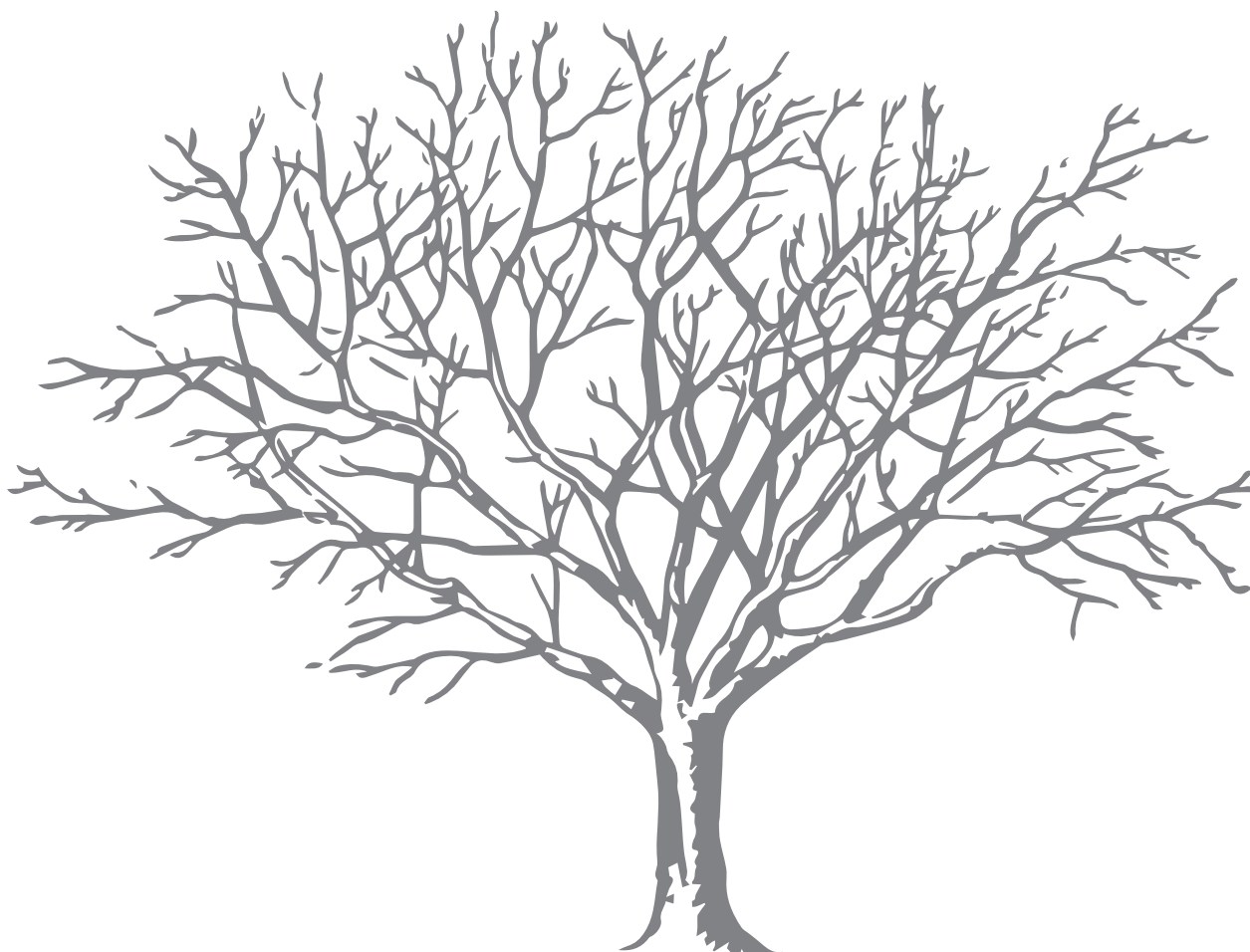


The Garden

Conscious Dining



SALAD CONSTRUCTION

23

Selection of any 8 items with your preferred dressing

Salad Greens

Mesclun	Arugula
Baby Spinach	Romaine Lettuce

Types of Cheese

The G Cheese	Goat Cheese	Ricotta
Emmental Cheese	Low-fat Feta	

Vegetables and Sprouts

Semi-dried Tomatoes	Telegraph Cucumber	Roasted Onions
Cherry Tomatoes	Kalamata Olives	Alfalfa Sprouts
Shredded Carrot		

Grains and Seeds

Quinoa	Couscous	Edamame
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Fruits and Nuts

Blueberries	Dried Apricots	Almonds
Walnuts	Pumpkin Seeds	Pine Nuts
Sunflower Seeds	Pomegranate	

Preferred Dressings

Coriander - Mustard and Extra Virgin Olive Oil
Raspberry Mayonnaise Dressing
Roasted Sesame Dressing
Mango and Lime Dressing

No pork and lard.

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



Signature



Vegetarian





Spicy




Gluten-Free






APPETISERS

Grilled Halloumi Cheese Salad with Pomegranate   **26**
Sourdough Croutons, Avocado, Sugar Peas, Orange Segment,
Watercress Salad, Mint Vinaigrette Dressing

Chicken Greek Salad  **23**
Tomatoes, Onions, Cucumbers, Capsicums, Olives, Feta, Capers, Olive Oil

Tabbouleh Salad   **16**
Bulgur Wheat, Mint Leaves, Green Onion, Lemon Juice, Flat Parsley,
Roma Tomato, Telegraph Cucumber, Romaine Lettuce, Olive Oil

Falafel Salad    **18**
Ground Chickpeas, Fava Beans, Onion, Herbs, Spices, Hummus, Salad,
Tahini Sauce

Mediterranean Mezze Platter  **26**
Dolmades, Hummus, Spanakopita, Baba Ganoush, Roasted Red Peppers,
Grilled Artichokes, Feta, Tzatziki, Toasted Pita

SOUP

Mediterranean Red Lentil Soup   **13**
Red Lentil, Harissa Paste, Ground Coriander, Vegetable Broth, Tomato

Shrimp & Orzo Soup  **18**
Tiger Prawn, Sea Scallop, Orzo Pasta

White Fish Soup  **18**
Shrimp, Mussels, Haddock, Tomatoes, Chicken Broth, Fresh Basil

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MINI SIDES

Potato Wedges with Tzatziki 13

Dill, Kosher Salt, Garlic Powder, Olive Oil, Dried Oregano & Rosemary, Lemon Zest

Baba Ganoush 15

Tahini, Eggplant, Garlic, Parsley, Olive Oil, Flat Bread

Hummus 15

Chickpeas, Cumin, Paprika, Tahini, Flat Bread

Dawood Basha 18

Lamb Meatballs Tomato Stew with Lebanese Spices with Pine Nuts

Smoke Salmon 20

Multigrain Bread, Avocado, Asparagus, Poached egg, Hollandaise Sauce, Capers, Mixed Greens

Roasted Vegetable Platter 23

Tomatoes, Button Mushroom, Baby Carrots, Red Onion, Asparagus, Potatoes, Capsicum, Sumac

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MAINS

Roasted Chicken Shawarma 30
All Spice, Roasted Zucchini, Cucumber, Garlic Tahini, Pita Bread

Kasarli Kofte with Spaghetti 32
Mixture of Beef and Lamb, Kashar Cheese

Moroccan Style Marinated Lamb Steak 38
Garlic, Olive Oil, Cinnamon, Orange & Lemon Zest

Aubergine Moussaka  26
Eggplants, Potatoes, Tomatoes, Béchamel


Beef Moussaka 35
Mince Beef, Eggplants, Potatoes, Tomatoes, Béchamel

Grilled Meats Souvlaki with Tzatziki 
Pita Bread, Chopped Tomato, Onion and Olive

Selection of: Chicken 28
Beef 32
Lamb 32



MAINS

Paella De Mariscos  **48**
Pan Cooked Saffron Rice, Half Shell Scallops, Black Mussel, Clams, Prawn,
Alaskan Crab

Baked Whole Seabass  **46**
Artichokes, Olives, Capers, Lemon, Feta Cheese, Tomato, Basil

Fish Stew with Chickpeas and Garlic Pita Bread **35**
Halibut, Capsicum, Cherry Tomato, Squid, Diced Shrimp



DESSERT

Greek Yogurt Chocolate Mousse  **15**
Vanilla, Greek Yogurt, Dark Chocolate

Maple Vanilla Baked Pear  **18**
Pecan, Granola, Greek Yogurt, Berries

Lemon Olive Oil Cake  **16**
Lemon Infused Batter, Fresh Prune Topping

No pork and lard.
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COLD BEVERAGE

Still Mineral Water

Acqua Panna	250ml	6
Acqua Panna	1000ml	12

Sparkling Mineral Water

San Pellegrino	250ml	6
San Pellegrino	1000ml	12

Soft Drinks

Coke, Diet Coke, Ginger Ale, Tonic Water, Soda Water, Sprite	7
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Freshly Squeezed Juices

Carrot, Green Apple, Orange, Watermelon	10
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SIGNATURE BLENDS

14

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

No pork and lard.
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SIGNATURE BLENDS

14

Detox Sour

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

Cleansing

Cucumber, Carrot, Apple, Young Ginger

Complexion

Pineapple, Cucumber, Green Apple

Immunity

Grapefruit, Pineapple, Strawberry, Carrot, Apple

Detox

Apple, Celery, Grapefruit, Lemon

No pork and lard.

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HOT BEVERAGE

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

No pork and lard.

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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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