

European Menu

available from 6 pm

Secret Garden offers a European Dinner Menu inspired by the French and Mediterranean Cuisine.

Fresh premium quality products have been directly imported from countries such as France, Italy, Spain, Australia and New Zealand.



all prices are including 7% VAT

appetizers

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| 91. Homemade Pâté | 240 |
| chicken liver pâté with dried fruit walnut chutney & toast | |
| 92. Beef Carpaccio | 240 |
| thinly sliced beef tenderloin with pesto, almonds & rocket salad | |
| 93. Bruchetta | 240 |
| with prawns, purple eggplant, grilled cherry tomato, goats' cheese & walnuts | |
| 94. Caprese (V) | 240 |
| fresh tomato, buffalo mozzarella, Italian basil & balsamic reduction | |

salads

available as starter or main

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| 95. Caesar Salad | starter 240 /main 280 |
| Roman lettuce, grilled chicken, bacon, Parmesan, croutons, anchovies dressing | |
| 96. Salad Niçoise | starter 240 /main 280 |
| lettuce, tuna, egg, tomato, green beans, black olive, potato, anchovies | |
| 97. Secret Garden | starter 240 /main 280 |
| lettuce, smoked chicken, blue cheese, apple, walnuts, grilled cherry tomatoes | |
| 98. Greek Salad (V) | starter 200 /main 240 |
| with feta, tomato, cucumber, red onion, black olives & oregano | |

soups

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|---|------------|----------------------------------|------------|
| 99. Lobster Bisque | 240 | 100. Pea Soup (V) | 220 |
| with tiger prawns, olive oil & crostini | | with olive oil pearls & crostini | |

main courses

101. Brochette 390
skewer with chicken, pork, beef tenderloin, potato, carrot, onion & mushroom, served with red wine sauce, garlic sauce & Romesco sauce

wine suggestion **Billi Billi Shiraz (Australia)** 1,320/bottle

102. Australian Black Angus (grain fed) 790
beef tenderloin, served with garlic mashed potato, sautéed vegetables & fresh peppercorn sauce

wine suggestion **Pinot Noir Little Yerring (Australia)** 1,330/bottle

103. New Zealand Lamb Rack 740
served with mint mashed potatoes, grilled tomato & honey/thyme sauce

wine suggestion **Envyfol Merlot Pays (France)** 1,320/bottle

104. Grilled Chicken 380
served with garlic mashed potato, green asparagus & mushroom sauce

105. Secret Garden Signature Burger 380
100% prime beef burger (200 g), smoked bell pepper, Romesco sauce, crispy fried onion, pickles, tomato, cheese, served with French fries

add on **bacon surcharge** 50

main courses

106. Seafood Mixed Grill 420
king prawn, red snapper, cockles & tuna, served with spicy seafood mayonnaise & Thai seafood sauce, French fries & mixed lettuce

wine suggestion **Pinot Grigio Delle Venezie (Italy)** 1,290/bottle

107. Homemade Gnocchi 390
with prawns, anchovy, black olive, beet root, chili, roasted garlic & pea puree

wine suggestion **Chardonnay, Reserva (Chile)** 1,270/bottle

108. Crispy Salmon 420
served with cauliflower mashed potato, green asparagus & caper/shallot sauce

wine suggestion **Falanghina (Italy)** 1,320/bottle

sides	French fries	80
	Garlic mashed potatoes	80
	Mixed salad	80



pasta
served with Parmesan

- 40. Spaghetti Pesto (V) 275**
pesto sauce, mushrooms, smoked chili
- 41. Spaghetti Salmone 360**
cream sauce, green asparagus, shimeji mushrooms, smoked salmon
- 42. Spaghetti Bolognese 290**
ground beef, tomato, onions, celery

pizza

- 43. Margherita (V) 250**
tomato, mozzarella, Italian basil, oregano
- 44. Pepperoni 300**
tomato, mozzarella, salami picante, Italian basil
- 45. Tuna 320**
tomato, mozzarella, tuna, red onion, black olives
- 46. Quattro Formaggio (V) 350**
tomato, mozzarella, blue cheese, Edam, Emmental
- 47. Meat Lovers 360**
tomato, mozzarella, ham, minced beef, salami picante
- 48. Prosciutto Crudo 360**
tomato, mozzarella, smoked ham, Parmesan, rocket salad
- 49. Frutti di Mare 360**
tomato, mozzarella, prawn, squid, mussel, Italian basil

add ons

smoked ham surcharge 60
all other extra toppings surcharge 40



desserts

- 119. Classic Tiramisu 220**
with Savoirdi biscuits
- 120. Crème Brûlée 200**
rich custard base finished with crunchy caramel
- 121. Apple Crumble Pie 200**
served with coconut ice cream
- 122. Italian Ice Cream 80**
choice of vanilla, strawberry, dark Belgium chocolate, coconut per scoop



coffee (regular or decaf)

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| coffee (regular size) | 90 | latte | 120 |
| espresso | 90 | cappuccino | 120 |
| double espresso | 140 | iced coffee | 120 |
| Bali coffee with Baileys | 250 | French coffee with Grand Marnier | 250 |
| Irish coffee with Irish whiskey | 250 | Café Brasil with Kahlua & Grand Marnier | 250 |

