

# 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

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

## salads

available as starter or main

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

## soups

- |   |            |                                  |            |
|---|------------|----------------------------------|------------|
| <b>99. Lobster Bisque</b>               | <b>240</b> | <b>100. Pea Soup (V)</b>         | <b>220</b> |
| 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

<b>sides</b>	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 Savoiard 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)

- |                                 |     |   |     |
|---------------------------------|-----|---|-----|
| 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 |

