



LE JARDIN

*A French & European
Inspired Restaurant Concept.*

" Delight in the charm and beauty that is Le Jardin, a cosy, serene restaurant serving up French and European cuisine, located in historical Fort Canning Park.

As you step through our doors, prepare to be transported to Monet's garden in Giverny, Paris. Evoke images of the grand palace gardens of Europe with our Victorian-style interiors and stunning floral art. Let yourself be enchanted by the sweet, refreshing perfume of fresh-cut blooms and preserved flowers.

Dine indoors in style or al fresco in nature's embrace. Our spacious location at the Fort Canning Arts Centre offers diners a sanctuary away from the hustle and bustle of our metropolitan city. "









Florist

Connected to our main dining is the florist area. Appealing colours & extravagant designs are elements of Nicole's Flower success since 2014.

As we are a bespoke floralatelier, we cater to floral customs as per requests. From bouquets, to centerpieces, arches, corsages, bridal car and many more for your special event.



Food & Drinks

Food made to perfection, satisfying each and every tastebuds. Drinks that are created with the wildest imaginations and adventures.



Events & Celebrations

Catering any types of events & celebrations. Such as - weddings, birthday parties & corporate events. The space is versatile that it will give off a certain feeling.

Event decorations are also customisable up to your needs and preferences.



3, 4, 5 Course **Lunch & Dinner.**

Vegetarian & Kids menu available.

GF | Gluten Free V | Vegan VG | Vegetarian DF | Dairy Free

Menus are subject to seasonal availability of ingredients & produce.

All prices are subject to service charge and GST.

Do note that we are not Halal Certified.

3, 4, 5 Course **Lunch.**

3 Course Lunch —

\$89++ Per Pax

Appetiser

Hokkaido Scallop

Barley Risotto, Corn Kernel

Main Course

New Zealand King Salmon

Lemon Butter Obsiblue Prawn, Petit Pois, Caviar

OR

Wagyu Striploin

Truffle Potato Mousseline, Sautee Garlic Asparagus, Rabelais Tomato

Dessert

Framboisier

Raspberry Almond Sponge, Raspberry Confit, Raspberry Mousse with Reconstituted Hazelnut Streusel

4 Course Lunch —

\$99++ Per Pax

Appetiser

Truffle & Kombu Capellini

Lumpfish Caviar, Black Truffle

Hokkaido Scallop

Barley Risotto, Corn Kernel

Main Course

New Zealand King Salmon

Lemon Butter Obsiblu Prawn, Petit Pois, Caviar

OR

Wagyu Striploin

Truffle Potato Mousseline, Sautee Garlic Asparagus, Rabelais Tomato

Dessert

Framboisier

Raspberry Almond Sponge, Raspberry Confit, Raspberry Mousse with Reconstituted Hazelnut Streusel

OR

Passion Mango Cheesecake

Mango Passion Fruit Insert & Glaze, Almond Biscuit

5 Course Lunch —
\$119++ Per Pax

Appetiser

Truffle & Kombu Capellini
Lumpfish Caviar, Black Truffle

Hokkaido Scallop
Barley Risotto, Corn Kernel

Hiroshima Oyster (2pcs Each)
Mayonese, Gherkins, Paprika

Main Course

New Zealand King Salmon
Lemon Butter Obsiblu Prawn, Petit Pois, Caviar

OR

Wagyu Striploin
Truffle Potato Mousseline, Sautee Garlic Asparagus, Rabelais Tomato

Dessert

Framboisier
Raspberry Almond Sponge, Raspberry Confit, Raspberry Mousse with Reconstituted Hazelnut Streusel

OR

Passion Mango Cheesecake
Mango Passion Fruit Insert & Glaze, Almond Biscuit

3, 4, 5 Course **Dinner.**

3 Course Dinner —

\$99++ Per Pax

Appetiser

Hokkaido Scallop

Barley Risotto, Corn Kernel, Trout Roe

Main Course

Sustainable Farmed Barramundi

Obsiblu Prawn, Heirloom Tomatoes, Roes Beurre Blanc

OR

Wagyu Striploin

Truffle Potato Mousseline, Sautee Garlic Asparagus, Rabelais Tomato

Dessert

Framboisier

Raspberry Almond Sponge, Raspberry Confit, Raspberry Mousse with Reconstituted Hazelnut Streusel

4 Course Dinner —
\$119++ Per Pax

Appetiser

Truffle & Kombu Capellini
Lumpfish Caviar, Black Truffle

Hokkaido Scallop
Barley Risotto, Corn Kernel, Trout Roe

Main Course

Sustainable Farmed Barramundi
Obsiblu Prawn, Heirloom Tomatoes, Roes Beurre Blanc

OR

Wagyu Striploin
Truffle Potato Mousseline, Sautee Garlic Asparagus, Rabelais Tomato

Dessert

Framboisier
Raspberry Almond Sponge, Raspberry Confit, Raspberry Mousse with Reconstituted Hazelnut Streusel

OR

Passion Mango Cheesecake
Mango Passion Fruit Insert & Glaze, Almond Biscuit

5 Course Dinner —
\$139++ Per Pax

Appetiser

Truffle & Kombu Capellini
Lumpfish Caviar, Black Truffle

Hokkaido Scallop
Barley Risotto, Corn Kernel

Irish Mussels
White Wine, Cherry Tomatoes
(Additional Sourdough - 1 pcs \$1.90 per pax)

Main Course

Sustainable Farmed Barramundi
Obsiblu Prawn, Heirloom Tomatoes, Roes Beurre Blanc

OR

Wagyu Striploin
Truffle Potato Mousseline, Sautee Garlic Asparagus, Rabelais Tomato

Dessert

Framboisier

Raspberry Almond Sponge, Raspberry Confit, Raspberry Mousse with Reconstituted Hazelnut Streusel

OR

Passion Mango Cheesecake
Mango Passion Fruit Insert & Glaze, Almond Biscuit

Vegetarian and Kids.

Vegetarian —

Hokkaido Corn Soup

**Mushroom Pasta
(Choice of Cream or Spicy Garlic Base)**

Mixtures of Mushroom, Heirloom Cherry Tomato

Organic Cauliflower

Hazelnut, Quinoa, Za'atar Spice

Framboisier

Raspberry Almond Sponge, Raspberry Confit, Raspberry Mousse
with Reconstituted Hazelnut Streusel

Kids —

Forest Mushroom Velouté

Truffle Chantilly, Extra Virgin Olive Oil

Pan Fried Barramundi

Tri Colour Cous Cous, Tomatoes

OR

Pan Seared Chicken

Potato Mousseline, Glazed Vegetables

Framboisier

Raspberry Almond Sponge, Raspberry Confit, Raspberry Mousse
with Reconstituted Hazelnut Streusel

High Tea —

\$88++ for 2 Pax

Sweet

**Macaroons
Cheesecake
Choux**

Freshly Baked

(With One Dessert In - House)

Scones

**Rose Waffles
Caramel Sauce
Fig Jam & Butter**

Savoury

(With One Dessert In - House)

**Curried Crab in Pie Tee Shell
Croissant
Smoked Salmon
4 - Cheese Brioche Sandwich
Truffle Egg Mayo**

High Tea —

\$148++ for 2 Pax

Sweet

**Macaroons
Cheesecake
Eclairs Au de Chocolat
Profiteroles**

Freshly Baked

(With One Dessert In - House)

Scones

**Rose Waffles
Caramel Sauce
Fig Jam & Butter**

Savoury

(With One Dessert In - House)

**Smoked Salmon
Truffle Egg Mayo
Ricotta with Seasonal Fruits
Jam & Creme Fraiche**

Canapes & Beverages.

Canapes —

Minimum Order of 20 Pieces Per Type

Seafood \$6++

Salmon Tartare

Horseradish Cream, Charcoal Cone

Spanner Crab

Marinated Trout Roe, Toasted Brioche

Red Sea Prawn

Avocado & Dill, Pickled Onion

Meat \$6++

Free Range Chicken Ballotine

Avruga Pearls

Smoked Duck & Potato Croquette

Mustard Seed

Black Angus Ribeye Katsu Sando

Caramelised Onion

Vegan \$4++

Grilled Broccoli

Dill Emulsion, Puffed Rice

Preserved Nectarine & Plum Tartlet

Shiso

Compressed Watermelon

Tomato Bouillon Jelly

Beverages —

Free Flow (3 Hours)

Non - Alcoholic

\$18++ / Pax - Choose 2

Apple Juice

Orange Juice

Cranberry Juice

Butterfly Tea Lemonade

Non - Alcoholic & Alcoholic

\$59++ / Pax - Choose 2

Apple Juice

Orange Juice

Cranberry Juice

Butterfly Tea Lemonade

Red & White Wine

(Choice of each from Event Wine List)

Non - Alcoholic & Alcoholic

\$88++ / Pax - Choose 2

Apple Juice

Orange Juice

Cranberry Juice

Butterfly Tea Lemonade

Red & White Wine

(Choice of each from Event Wine List)

Spirits

Absolut Blue Vodka

Mixers: Soda, Orange,

Cranberry Juice, Lime Juice

Beverages —

Add - Ons

Welcome Drink \$9++

Alice in The Wonderland

Soda with Wildberry Syrup

(With Alcohol - Vodka, Gin, Rum \$12++)

Corkage

Wine \$60++

Champagne \$80++

Spirits \$120++

Event Wine List \$60++ / Bottle

Pre-order of Bottles in Advance is Required

Red Wine

Montmeyrac Grande Selection Rouge (Nv)

White Wine

Montmeyrac Grande Selection Blanc (Nv)

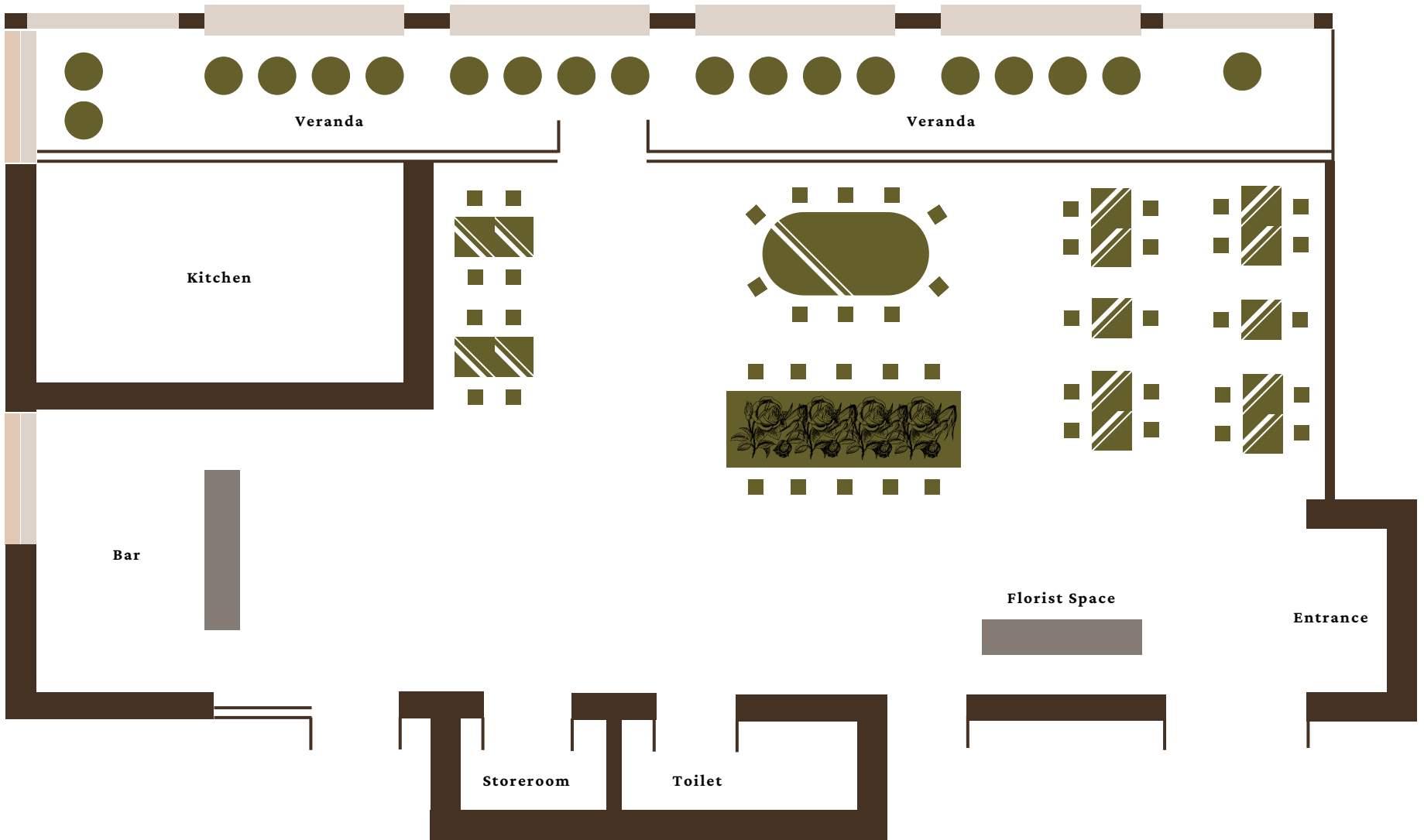
Event Wine List \$85++ / Bottle

Pre-order of Bottles in Advance is Required

Viu Manet Gran Reserva Cabernet Sauvignon (2019)

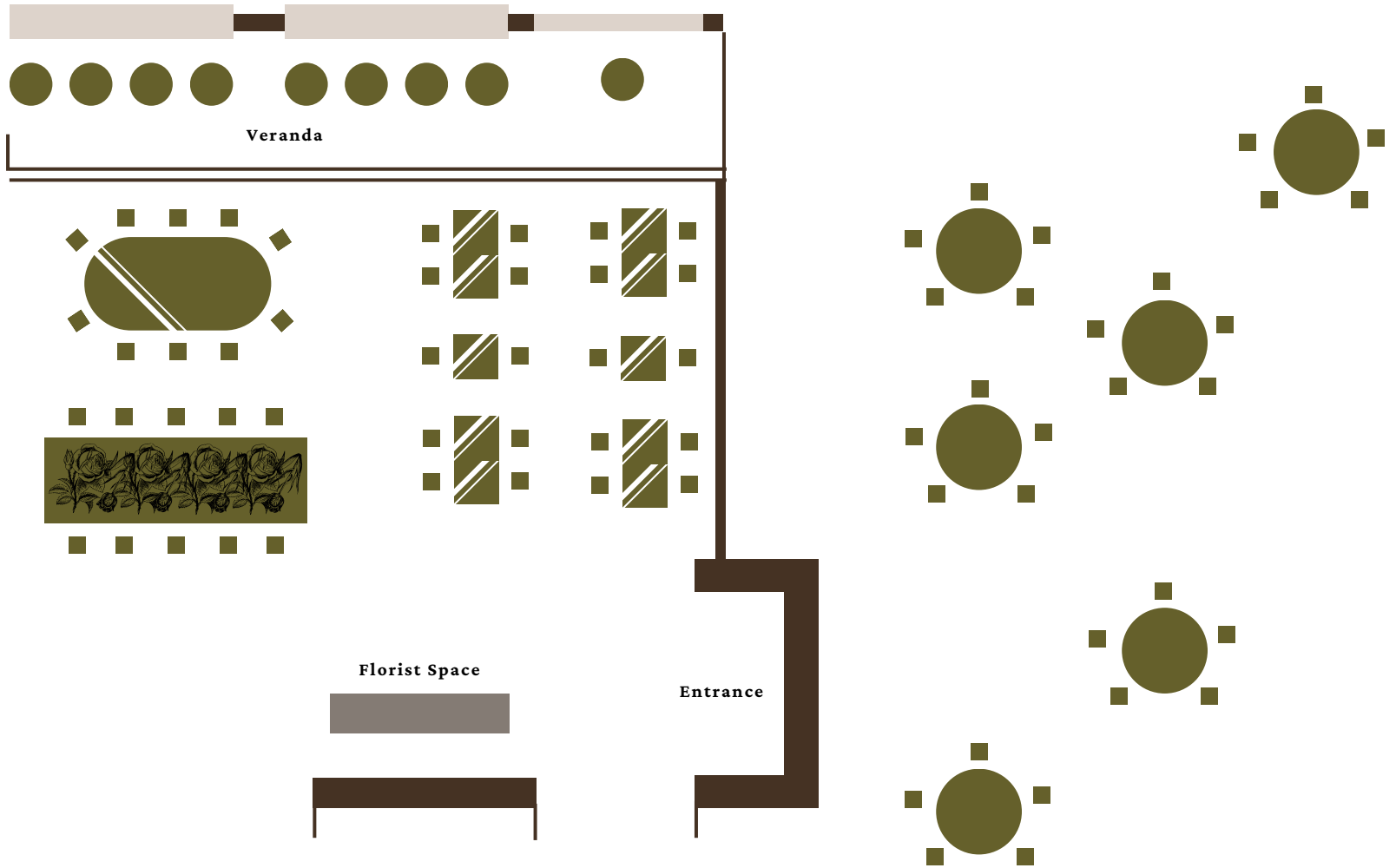
Chateau Le Bonnet Graves Blanc (2018)

Sparkling Rosee Rosalla



**Indoors -
53 Pax**

**Veranda -
17 Pax**



**Outdoors -
25 Pax**