

RESTAURANT | FLORIST | EVENT

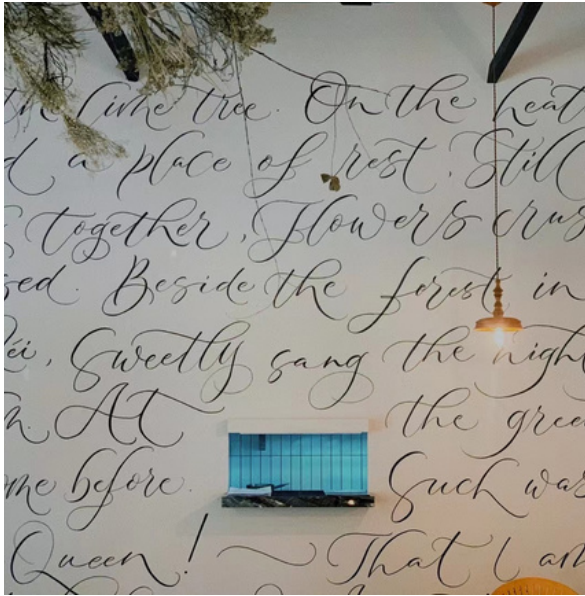


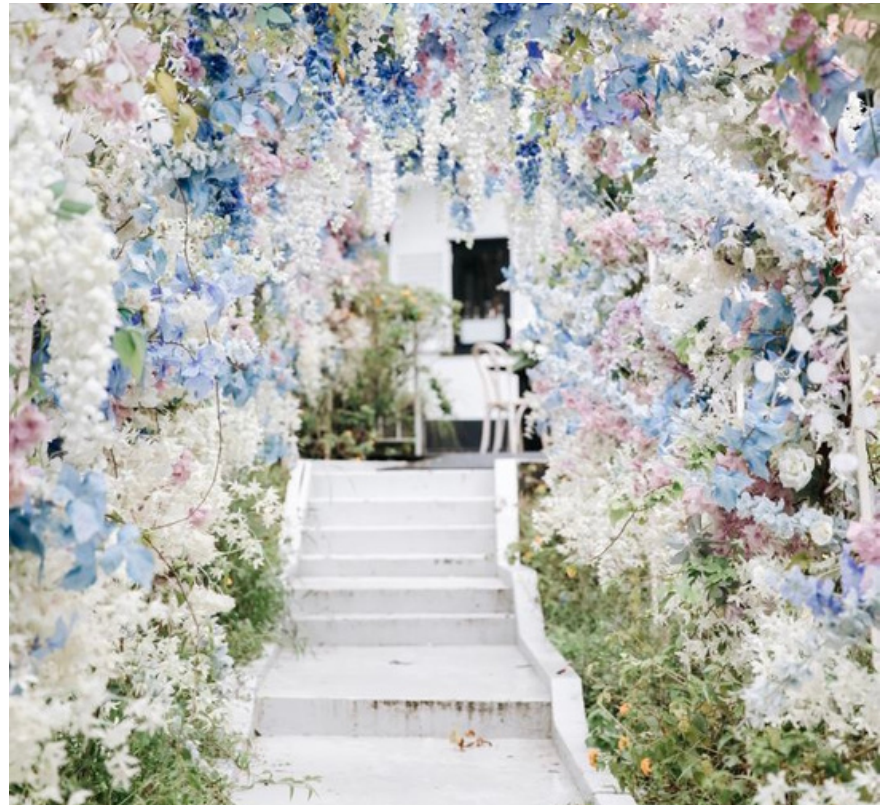
UNDER-DER LINDEN  
BAR RESTAURANT

A Restaurant Inspired by the Medieval German Poet,  
*Walther von der Vogelweid.*

it is this celebratory moment of the love in the embrace of nature that we hope to bring to our diners in Under Der Linden. each creation at Under Der Linden is our love confession to you, just like the rendezvous under those lime trees.

a restaurant inspired by the medieval german lyrical poet, Walther von der Vogelweide, Under Der Linden imbues love, romance and an innovative approach to modern french cuisine. the poem tells a story of two young lovers meeting on heath, amongst ravishing flowers and crushed grass, "under the lime trees."







## **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 floral atelier, 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**

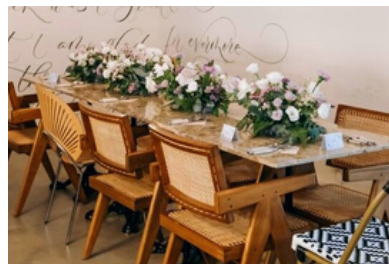
Food made to perfection, satisfying each and every tastebud. Drinks that are created with the wildest imaginations and adventures.



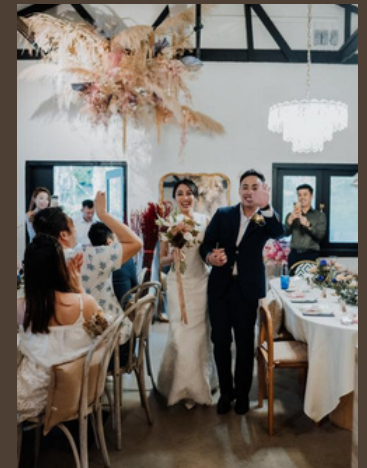
## **Events & Celebrations**

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.











  
VENERIFIC

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**

**Blue Swimmer Crab**

Avocado, Mango, Trout Roe

**Main Course**

**Maple Duck Breast**

Raddichio, Brussel Sprouts, Blueberry Sauce

**OR**

**Wagyu Striploin**

Arugula, Vine Tomato, Mash Potato

**Dessert**

**Classic Chocolate Cake**

72% Grand Cru Chocolate Ganache, Cacao Genoise

**4 Course Lunch —**  
\$99++ Per Pax

**Appetiser**

**Blue Swimmer Crab**  
Avocado, Mango, Trout Roe

**Seared Hokkaido Scallop (2 Pieces)**  
Duo Quinoa, Cauliflower Puree, Dashi Foam

**Main Course**

**Maple Duck Breast**  
Raddichio, Brussel Sprouts, Blueberry Sauce

**OR**

**Frenched Lamb Rack**  
Petit Pois Puree, Figerling Potato, Lamb Jus

**OR**

**Sous Vide Chicken Breast**  
Barley Risotto, Asparagus, Natural Juice

**Dessert**

**Classic Chocolate Cake**  
72% Grand Cru Chocolate Ganache, Cacao Genoise

**OR**

**Yuzu Tarte**  
Hazelnut Frangipane Cream, Tangy Yuzu Curd

**5 Course Lunch —**

\$119++ Per Pax

**Appetiser**

**Blue Swimmer Crab**

Avocado, Mango, Trout Roe

**Seared Hokkaido Scallop (2 Pieces)**

Duo Quinoa, Cauliflower Puree, Dashi Foam

**Miso Cured Chilean Seabass**

Smoked Brandade, Baby Bak Choy, Caviar Reduction

**Main Course**

**Maple Duck Breast**

Raddichio, Brussel Sprouts, Blueberry Sauce

OR

**Frenched Lamb Rack**

Petit Pois Puree, Figerling Potato, Lamb Jus

OR

**Sous Vide Chicken Breast**

Barley Risotto, Asparagus, Natural Juice

**Dessert**

**Classic Chocolate Cake**

72% Grand Cru Chocolate Ganache, Cacao Genoise

OR

**Yuzu Tarte**

Hazelnut Frangipane Cream, Tangy Yuzu Curd

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

**3 Course Dinner —**

\$99++ Per Pax

**Appetiser**

**Blue Swimmer Crab**

Avocado, Mango, Trout Roe

**Main Course**

**Maple Duck Breast**

Raddichio, Brussel Sprouts, Blueberry Sauce

**OR**

**Wagyu Striploin**

Arugula, Vine Tomato, Mash Potato

**Dessert**

**Classic Chocolate Cake**

72% Grand Cru Chocolate Ganache, Cacao Genoise

**4 Course Dinner —**

\$119++ Per Pax

**Appetiser**

**Blue Swimmer Crab**

Avocado, Mango, Trout Roe

**Seared Hokkaido Scallop (3 Pieces)**

Duo Quinoa, Cauliflower Puree, Dashi Foam

**Main Course**

**Maple Duck Breast**

Raddichio, Brussel Sprouts, Blueberry Sauce

**OR**

**Frenched Lamb Rack**

Petit Pois Puree, Figerling Potato, Lamb Jus

**OR**

**Sous Vide Chicken Breast**

Barley Risotto, Asparagus, Natural Juice

**Dessert**

**Classic Chocolate Cake**

72% Grand Cru Chocolate Ganache, Cacao Genoise

**OR**

**Yuzu Tarte**

Hazelnut Frangipane Cream, Tangy Yuzu Curd

**5 Course Dinner —**

\$139++ Per Pax

**Appetiser**

**Blue Swimmer Crab**

Avocado, Mango, Trout Roe

**Seared Hokkaido Scallop (3 Pieces)**

Duo Quinoa, Cauliflower Puree, Dashi Foam

**Miso Cured Black Cod**

Smoked Brandade, Baby Bak Choy, Caviar Reduction

**Main Course**

**Maple Duck Breast**

Raddichio, Brussel Sprouts, Blueberry Sauce

**OR**

**Frenched Lamb Rack**

Petit Pois Puree, Figerling Potato, Lamb Jus

**OR**

**Sous Vide Chicken Breast**

Barley Risotto, Asparagus, Natural Juice

**Dessert**

**Classic Chocolate Cake**

72% Grand Cru Chocolate Ganache, Cacao Genoise

**OR**

**Yuzu Tarte**

Hazelnut Frangipane Cream, Tangy Yuzu Curd

## **Vegetarian and Kids.**

**Vegetarian — \$108++**

**Hokkaido Corn Soup**

Herb Crouton, Basil, Extra Virgin Olive Oil

**Butternut Pumpkin "Ravioli"**

Puffed Grains, Almond Milk Foam

**Wild Mushroom Barley Risotto**

Eringi Mushroom, Black Truffle, Morel

**Classic Chocolate Cake**

72% Grand Cru Chocolate Ganache, Cacao Genoise

**Kids — \$58++**

**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

**Classic Chocolate Cake**

72% Grand Cru Chocolate Ganache, Cacao Genoise



**High Tea Set —**

\$88++ for 2 Pax

**Sweet**

Sea Salt and Buttermilk Scones

Lemon and Honey Madeleines

Raspberry Galaxy Dome

Assorted Mini Macarons

**Savoury**

Curried Crab in Pie Tee Shell

Croissant

Smoked Salmon

4 - Cheese Brioche Sandwich

Truffle Egg Mayo

**High Tea Set—**

\$148++ for 2 Pax

**Sweet**

Sea Salt and Buttermilk Scones

Lemon and Honey Madeleines

Raspberry Galaxy Dome

Yuzu Meringue Tarts

Assorted Chocolate Pralines

Assorted Mini Macarons

**Savoury**

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**  
**Pineapple & Peach Fizz**  
**Cranberry Juice**  
**Grapefruit Lemonade**

**Non - Alcoholic & Alcoholic**

\$58++ / Pax - Choose 2

**Apple Juice**  
**Pineapple & Peach Fizz**  
**Cranberry Juice**  
**Grapefruit Lemonade**

**Red & White Wine**

(Choice of each from Event Wine List)

**Draft Beer (Choose 1)**

(Choice of each from Event Wine List)

**Suntory Premium Malts Black Beer (Jpn)**  
**Peroni Nastro Azzurro (Ita)**

**Non - Alcoholic & Alcoholic**

\$88++ / Pax - Choose 2

**Apple Juice**  
**Pineapple & Peach Fizz**  
**Cranberry Juice**  
**Grapefruit Lemonade**

**Red & White Wine**

(Choice of each from Event Wine List)

**Draft Beer (Choose 1)**

(Choice of each from Event Wine List)

**Suntory Premium Malts Black Beer (Jpn)**  
**Peroni Nastro Azzurro (Ita)**

**Spirits**

**Absolut Blue Vodka**  
**Bombay Sapphire Gin**  
**Havana Club Rum**

**Mixers: Soda, Tonic, Cranberry Juice,  
Lime Juice**

## **Beverages —**

Add - Ons

### **Welcome Drink \$9++**

#### **Tandaradei**

Butterfly Pea Flower Tea with Grapefruit and Homemade Tea syrup.

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

#### **Hot Coffee (Black/White) &**

#### **Hot Tea (English Tea)**

\$5++ Per Cup

### **Corkage**

**Wine \$40++**

**Champagne \$50++**

**Spirits \$100++**

### **Event Wine List \$65++ / Bottle**

Pre-order of Bottles in Advance is Required

#### **Red Wine**

**Luigi Leonardo Sangiovese (Ita)**

**Chateau Rousseau Vin Rouge Bordeaux (Fra)**

**Montmeyrac Grande Selection Rouge (Fra)**

**Toi Toi Marlborough Merlot (Nz)**

#### **White Wine**

**Chateau Rousseau Vin Blanc Bordeaux (Fra)**

**Luigi Leonardo Chardonnay (Ita)**

**Montmeyrac Grande Selection Blanc (Fra)**

**Toi Toi Marlborough Pinot Gris (Nz)**

#### **Sparkling**

Pre-order of Bottles in Advance is Required

**Perla Bianca Prosecco \$65++/Bottle**

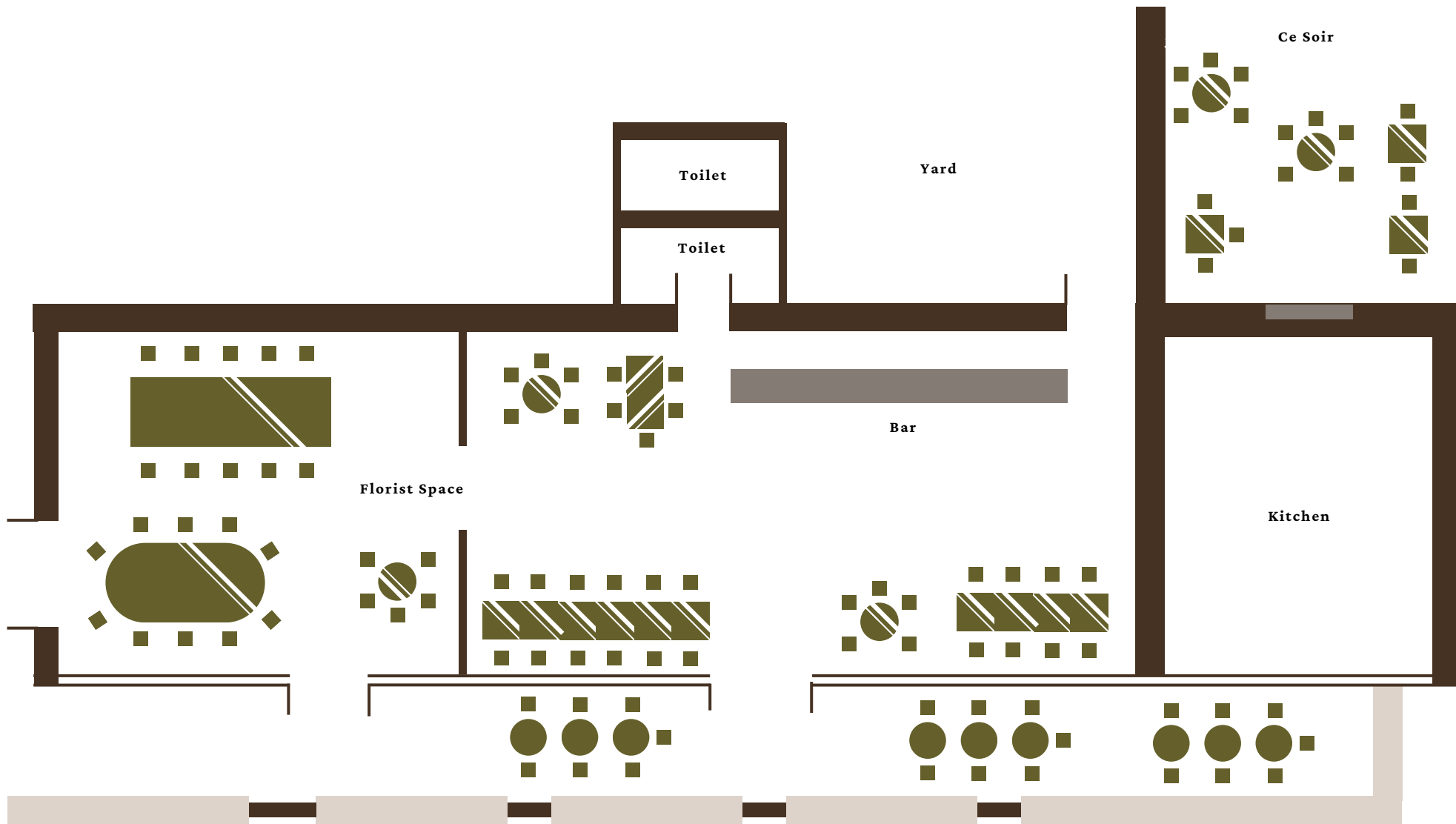
**Louis Roderer Champagne \$150++/Bottle**

### **Sparkling**

**Copenhagen Sparkling Tea  
\$70++/Bottle**

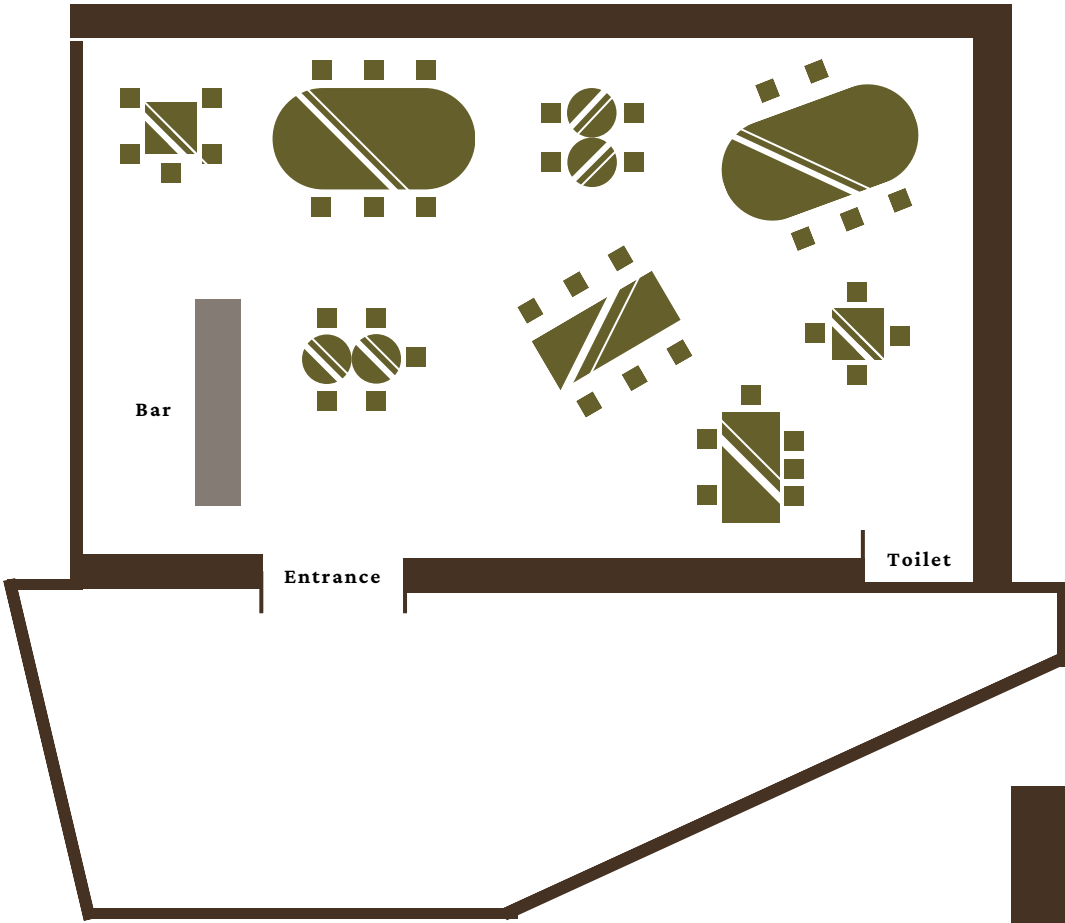
**BLA Jasmine, White Tea,  
Darjeeling (0% Alc)**

**Copenhagen Sparkling Tea  
Rod (5% Alc)**



Indoors -  
60 Pax

Outdoors -  
21 Pax



**La Forét**  
**(Dessert House)**



**Indoors -**  
**41 Pax**