

Preferiti del Brunch

Uova in Purgatorio 22
Soft-Poached Organic Egg with Focaccia Croutons & Smoked Spicy Tomato Sauce | Cameron Highlands Cherry Tomatoes | Ginger Flower Salsa Verde | Grana Padano

Ricotta e Salmone Affumicato su Pane Tostato 28
Whipped Smoked Salmon & Ricotta Cheese on Toast | Sour Plum Tomatoes | Capers | Laudemio Extra Virgin Olive Oil | Pea Sprouts

Tramezzino Fritto 24
Golden Fried White Bread with Prawns & Stracciatella Cheese | Sour Plum Tomatoes | Trapanese Pesto | Fresh Lemon | Micro Herbs

Uova Alla Veneziana Benedict 28
Eggs Benedict | Sous Vide Organic Egg | Slow-Braised Beef Cheek Ragù | Kaffir Lime Gremolata | Citrus Hollandaise | Grana Padano | Rocket Salad

Antipasti

Focaccia ai Pomodori Secchi (6 Pieces) 5
Sundried Tomato Focaccia | Ginger Flower Salsa Verde

Gamberi in Saor 16
Fried Sweet & Sour Prawns | Red Onions | Pine Nuts | Raisins | Aged Vinegar

il Giardino Patate Pressate al Coltello 16
Fried Pressed Potatoes | Scallion | Kelp | Roasted Garlic Aioli

Cavolfiore in Pastella 16
Fried Cauliflower | Pecorino Cheese Custard | Smoked Paprika | Grana Padano | Rosemary

Stracciatella 24
Stracciatella Cheese | Trapanese & Mint Pesto | Toasted Almonds | Rocket Salad | Sour Plum Tomatoes | Add on Parma Ham +14

Fritto Misto di Mare 20 (Half) 32 (Regular)
Fried Seafood | Patagonian Squid | Prawns | Mussels | Green Chili | Lemon Aioli | Dehydrated Curry Leaf | House-made Spice

il Giardino Polpo alla Veneziana 28 (Half) 38 (Regular)
Slow Braised Octopus | Mashed Potatoes | Fresh Lemon | Laudemio Extra Virgin Olive Oil | Gremolata

*Table Side Service

*Please allow 20 minutes preparation time



Experience rustic Italian charm at *il Giardino*, with our delicious Cicchetti-style small plates, made with the finest local ingredients inspired by Singapore Botanic Gardens. It's a garden of gatherings, with family and friends where every meal feels like coming home.

Cicchetti

*Please allow 20 minutes preparation time

Sarde in Saor 12 (Selection of 3) 15 (Selection of 4)
Fried Sweet & Sour Sardines | Red Onions | Pine Nuts | Raisins | Aged Vinegar | Toasted Baguette

Baccalà Mantecato
Whipped Salted Cod | Dill | Parsley | Lemon | Toasted Baguette

Verdure Marinate
Stracciatella Cheese | Marinated Vegetables | Italian Herbs | Toasted Baguette

Polpo Stufato
Mashed Potatoes | Slow-Cooked Octopus | Toasted Baguette

Pasta

Ravioli di Porcini e Ricotta 26
Pear Compote | 5 Cheese Sauce | Fried Sage | Hazelnut

Linguine 28
Fried Soft-Shell Crab | Bottarga | Anchovy | Kelp | Chili | Lemon | Parsley

Spaghetti alle Vongole 28
Fresh Clams | Garlic | Chilli | Parsley | Herb Crumbs | White Wine

Fusilli in Salsa 28
Italian Bronze Dice Extruded Fusilli | White Anchovies | Slow-Cooked Sweet Onions | Toasted Breadcrumbs | Parsley

Mafalde Cacio e Pepe 28
Grana Padano | Pecorino | Freshly Ground Black Kampot Pepper

*Table Side Service

*Please allow 20 minutes preparation time

SIGNATURE DISH VEGETARIAN PORK

Pizza

Pizza Bianca 32
Fior di Latte | Truffle Cream | Stracciatella | Mushrooms | Egg

Pizza Rossa 32
Fior di Latte | Tomatoes | Chilli Honey | Calabrian 'Nduja | Salami

Pizza Verde 34
Fior di Latte | Pesto | Prawns | Squid | Smoked Salmon | Rocket Salad | Toasted Bread Crumbs

Secondi e Piatti da Condividere

Zucca Arrosto alla Siciliana 22
Roasted Pumpkin | Sicilian-Style Tomato Sauce | Olives | Pine Nuts | Star Anise

Salmone Reale in Padella 32
Pan-Roasted Salmon | Eggplant Caponata | Ginger Flower Salsa Verde | Parsley & Pine Nuts Crust

Pollo Ruspante Arrosto (450 gm) 24 (Half) 38 (Whole)
Roasted Chicken | Rocket Salad | Fresh Lemon | Amalfi Lemon Caper Sauce

Anatra Arrosto al Valpolicella 38
Roasted Duck Leg | Soft Whipped Potatoes | Soffritto | Valpolicella Ripasso | Kaffir Lime Gremolata

Tagliata di Manzo 38 / 65 150gm / 300gm
Roasted Grain-Fed Ribeye | Rocket Salad | Rosemary Red Wine Sauce | Parmigiano Reggiano

Barramundi al Forno (400 - 500 gm) 55
Roasted Barramundi | Grilled Lemon | Smoked Fennel & Orange Salad | Marinated Cherry Tomatoes | Dill

Dolci

Tiramisù al Pistacchio 16
Ladyfinger Sponge | Espresso Coffee | Toasted Sicilian Pistachio | Pistachio Mascarpone Cream

il Giardino Bianco 16
Jasmine Pearl Panna Cotta | Lychee Gel | Fresh Seasonal Berries | Citrus Crumbs

Cannoli 16
Ricotta Cheese | Candied Fruit | Toasted Hazelnuts

Millefoglie alla Crema di Vaniglia 22
Mille-feuille | Madagascar Vanilla | Crispy Puff Pastry | Pistachio | Anise Sugar | *Serves 2 Pax

Kindly inform us about your dietary requirements and/or food allergies upon ordering. All prices are subjected to 10% service charge & prevailing government taxes.