

## 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

**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.