



bistro

GARDENASIA



#gardenasia

#thelocalfarmsg

#nofarmersnofood



FISH
The Fish Farmer



ARUGULA
Sustenir Agriculture

ABOUT
Bistro
BY GARDENASIA

Nestled in the heart of Kranji Countryside, Bistro by Gardenasia brings you closer to nature with an authentic farm-to-table experience.

With many of our ingredients sourced from local farms, we believe in bringing you only the freshest produce from farm to table.

Farm-fresh and delightful, our menu celebrate Singapore's very own local agri farmers whom we proudly support.



The Local Farm logo indicates dishes that have been made with local farm-fresh produce.



ROSELLE
Kin Yan Agrotech



QUAIL EGGS
Lian Wah Hang Farm

CHICKEN EGGS
N&N Agriculture Pte Ltd



CHYE SIM HUA
Yili Vegetation



ALOE VERA
Kin Yan Agrotech



Spinach
Portobello
Salad



Salads

CAESAR SALAD

\$18

(+\$5 FOR SMOKED SALMON)

The classic mix of baby romaine lettuce with croutons, **farm fresh quail eggs**, vegetarian bacon bits & parmesan cheese with caesar dressing.

NICOISE SALAD

\$18

Farm fresh quail eggs, tuna chunks, black & green olives, cherry tomatoes, onion strips and iceberg lettuce served with thousand island dressing.

ROCKET ORANGE SALAD

\$20

Farm fresh arugula, peeled orange slices & pine nuts served with honey balsamic vinaigrette.

SPINACH PORTOBELLO SALAD

\$20

(+\$8 FOR ADDITIONAL MUSHROOM)

Baked portobello mushroom with mozzarella cheese on **farm fresh baby spinach** and toasted almonds, served with red wine vinaigrette.

THE LOCAL FARM SALAD

\$20

A nutritious mix of **farm fresh curly kale**, **arugula**, **crispy oak leaf lettuce** & **quail eggs**.

Onions, strawberry, oranges, cherry tomatoes & blueberries. Served with balsamic vinaigrette.

*Farm fresh produce are highlighted in bold.



Nicoise
Salad

QUAIL EGGS
Lian Wah Hang Farm

ARUGULA
Sustenir Agriculture

Rocket
Orange Salad

Rocket
Orange Salad



Salad + PLUS

COMPLETE ANY SALAD WITH
ADDITIONAL PROTEIN ITEM!
SIDES FROM MAINS ARE NOT INCLUDED.

\$22
EACH

+GRILLED RIBEYE

Juicy and tender, grilled to perfection.

+PAN-ROASTED LAMB RACK

Lovely roasted lamb rack with mint sauce.



Spinach
Portobello Salad





Salad ⁺ PLUS

COMPLETE ANY SALAD WITH
ADDITIONAL PROTEIN ITEM!

SIDES FROM MAINS ARE NOT INCLUDED.

\$22
EACH

⁺ PAN-SEARED SALMON FILLET

Fresh salmon fillet served with garlic butter sauce.



⁺ PAN-SEARED RED SNAPPER FILLET

Farm fresh red snapper fillet
served with garlic butter sauce.



⁺ SEAFOOD PLATTER

Medley of pan-grilled prawns, king scallops,
sashimi grade squid and farm-fresh seabass fillet
with garlic chilli & sweet basil.

⁺ Seafood Platter



PAN-ROASTED LAMB RACK
WITH MINT SAUCE

\$32

Tenderly roasted to perfection, finished with mint sauce.
Served with mashed potatoes and blanched broccoli.



Pan-Roasted Lamb Rack

Maiing

GRILLED ROSEMARY CHICKEN WITH MUSHROOM SAUCE

\$18

Grilled boneless chicken leg seasoned with rosemary & herbs.
Served with blanched greens and mashed potatoes.

ASSAM FISH CHOWDER

\$20

Thickened like a chowder, using **farm fresh mullet fish**,
spices and loads of vegetables.
Served with fluffly crispy roti prata.

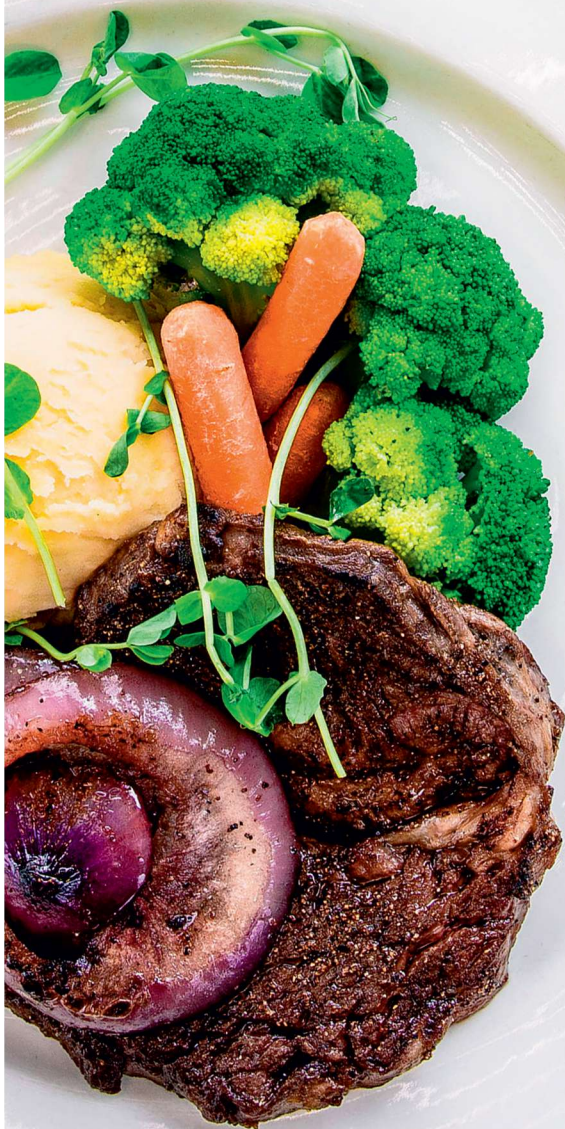


SEAFOOD PASTA

CHOICE OF: AGLIO OLIO, ALFREDO OR MARINARA

\$20

Classic favourite for seafood lovers, using fettuccine,
fresh prawns, sashimi grade squid and scallops.



Grilled
Ribeye Steak

Ma

GRILLED RIBEYE WITH RED WINE SAUCE

\$32

Pan-grilled to perfection. Served with
blanched greens & mashed potatoes.



SEAFOOD PLATTER

\$30

Medley of fresh & succulent pan-seared
prawns, king scallops, sashimi grade squid
& **farm fresh seabass fillet**, seasoned with
garlic chilli & sweet basil.

Sides

Steamed Rice **\$2**

Bread Rolls (2 rolls) **\$3**

Crispy Prata (2 pcs) **\$4**

Mashed Potatoes **\$4**

Baked Portobello **\$12**
with Mozzarella Cheese

ing

**TRADITIONAL
FISH & CHIPS**



\$20

Lightly battered **farm fresh sea-bass fillet**.
Served with crispy golden fries and fresh
greens.

**PAN-SEARED
FISH FILLET**



\$32

CHOICE:
RED SNAPPER OR SALMON


Pan-seared **farm fresh red snapper fillet**/
salmon fillet served with garlic butter sauce,
blanched greens and mashed potatoes.



Soups

\$6 Mushroom Soup

Traditional
Fish & Chips

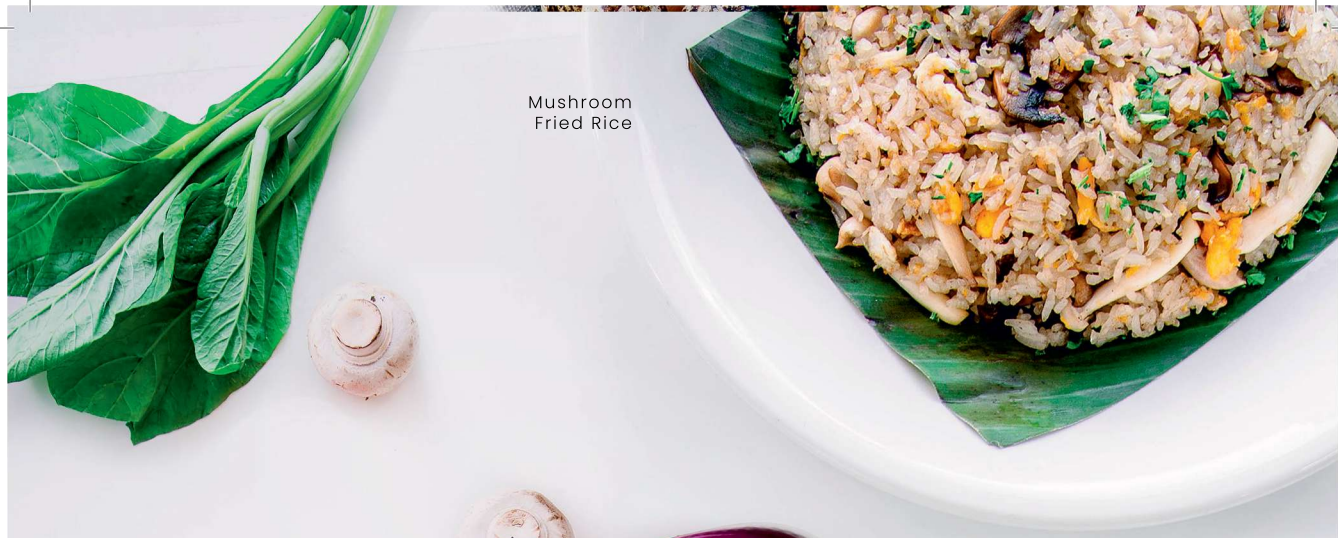


Pull up
Take a
Come join
Life is so
delicious

RUTH REICHL



is a chair.
taste.
us.
endlessly
icious.



Mushroom
Fried Rice



Hokkien Mee Pasta





Local Delights

MUSHROOM FRIED RICE

\$16

Smokey wok-hei fried rice with assorted wild mushrooms.

MEE GORENG PASTA

\$20

Authentic take on our local favourite, spicy with wok-hei fry with juicy prawns & sashimi grade squid.

HOKKIEN MEE PASTA

\$20

Fragrant wok-hei pasta topped with fresh prawns & sashimi grade squid. Served with homemade Belachan chilli.



FARM FRESH FISH SOUP

\$22

Local farm-fresh rede snapper slices, local leafy greens and thick bee hoon.

SEAFOOD HOR FUN

\$22

Wok-Hei hor fun doused in silky thick glaze, topped fresh prawns, king scallops & sashimi grade squid.

GRILLED RIBEYE HOR FUN

\$26

Wok-Hei hor fun doused in silky thick glaze, topped with **local leafy greens**, perfectly grilled, smokey, charred edge, pink & juicy ribeye steak.

Grilled Ribeye
Hor Fun

Mee Goreng Pasta

Nibbles

French Fries	\$6
Nacho with Salsa	\$8
Popcorn Chicken with Salsa	\$8
Mozzarella Cheese Sticks	\$9
Calamari with Tartar Sauce	\$9
Bistro Special Chicken Wings	\$9
Prawn Fritters with Wasabi Mayonnaise	\$9
Tempura Whitebait with Garlic Mayonnaise	\$9

NIBBLES PLATTER

Take your pick of any
3 items above for **\$22**



Nibbles
Platter

Desserts

WARM BROWNIE

\$10

Lovingly baked brownie, paired with a scoop of locally made vanilla gelato.

WARM CHOCOLATE LAVA CAKE

\$12

Tantalising rich chocolate delight served with a scoop of locally made vanilla gelato.

LOCALLY-MADE GELATO



SINGLE SCOOP **\$5**

Kindly refer to table stand for exciting flavours.



Warm Chocolate
Lava Cake



EAT. WORK. PLAY.

by THE GA EXPERIENCE

As experience consultants, we draw upon various lifestyle pillars –
Eat, Work, Play – to create a holistic 'GA Experience'.

PART OF NYEE PHOE GROUP:



THE LOCAL FARM

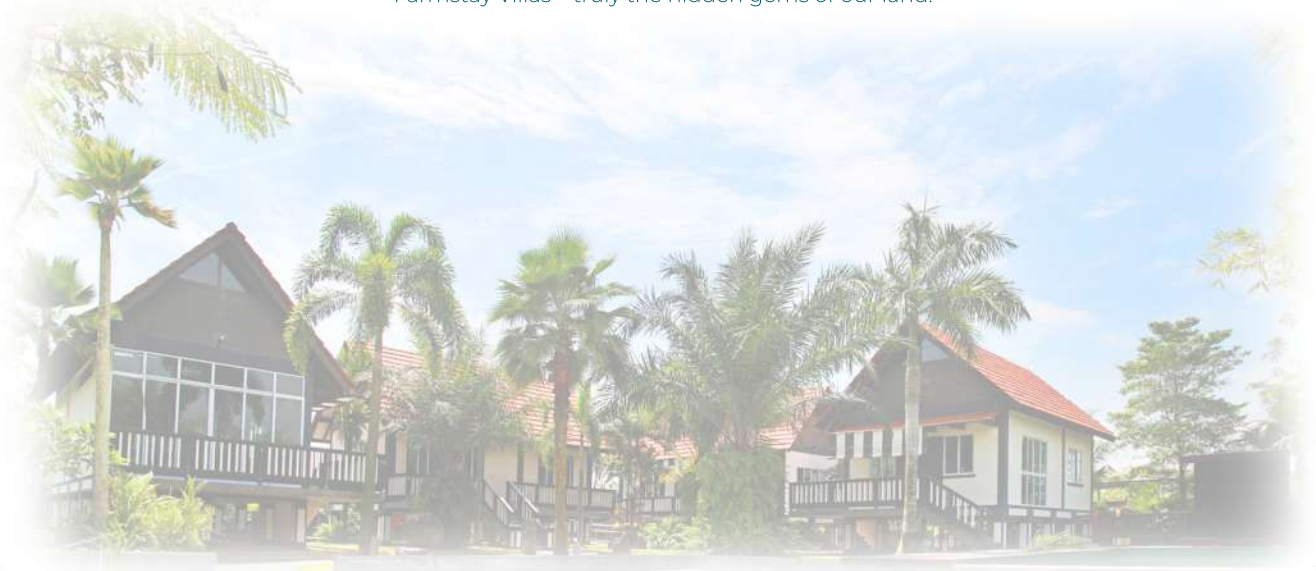
The Local Farm aims to bring the goodness of Singapore farms closer to you! Inspired by those living a modern-day busy lifestyle, our ready-to-eat, ready-to-cook, and ready-to-use products are a convenient option for keen supporters of local produce. Through curated selections with our local farmers, we proudly bridge Singapore's farmers with F&B partners to create a true farm-to-fork experience.



FARMSTAY VILLAS

Nestled in the heart of Kranji Countryside, our Farmstay Villas by Gardenasia – designed after the black and white colonial houses of the good ol' days – allow for a tranquil reprieve from the buzz of the city. The villas' respective English, Oriental and Contemporary interior are also unique to each.

Be a part of the landscape, the scenery and the farm life as you enjoy a new experience at our Farmstay Villas – truly the hidden gems of our land.



VISIT US



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RESERVATIONS

www.gardenasia.com/bistro-reservation

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