



Highest Tier

The FTT Recognition Programme logo is a mark of assurance and HoReCa businesses can use it to display their commitment to adopt sustainable practices in using local produce and boosting our nation's food resilience.





#### CAESAR SALAD

#### \$18

<+\$6 FOR SMOKED SALMON>

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

#### **NICOISE SALAD**

#### \$18

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

# ROCKET ORANGE SALAD \$20

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

## SPINACH PORTOBELLO SALAD \$20

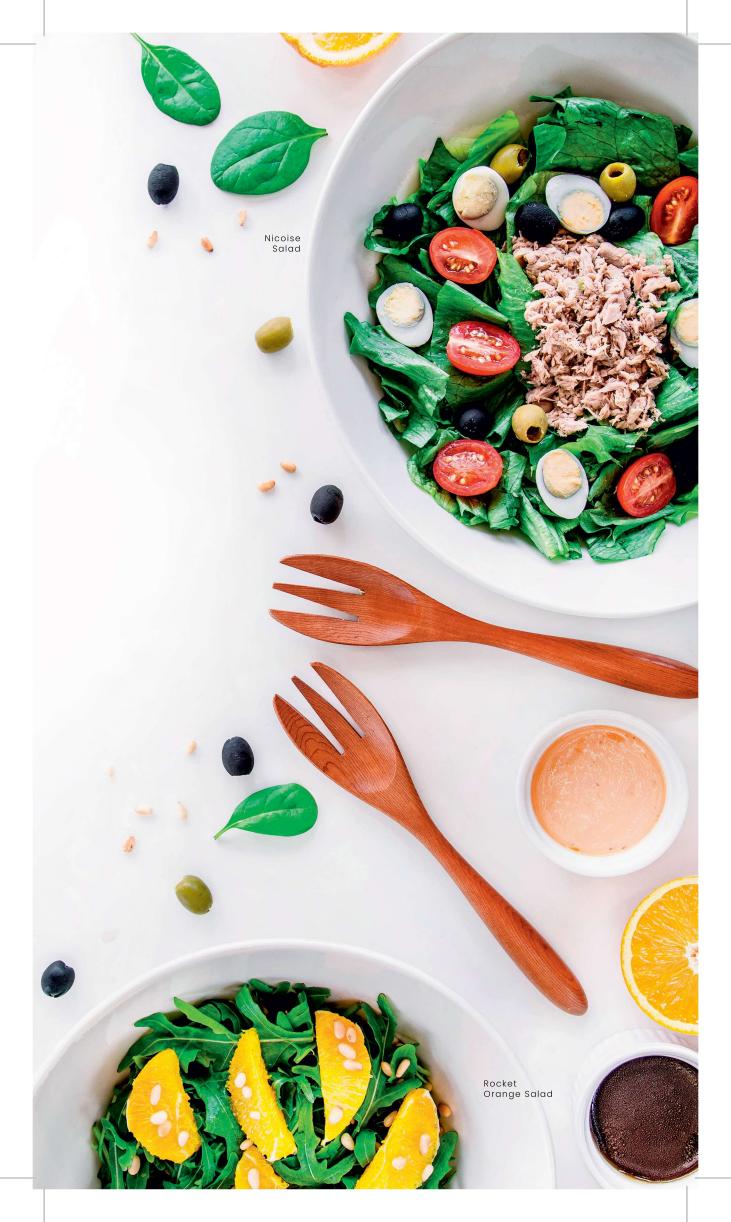
<+\$8 FOR ADDITIONAL MUSHROOM>

Farm fresh baby spinach, baked portobello mushroom with melted mozzarella cheese & toasted almonds.
Served with red wine vinaigrette.

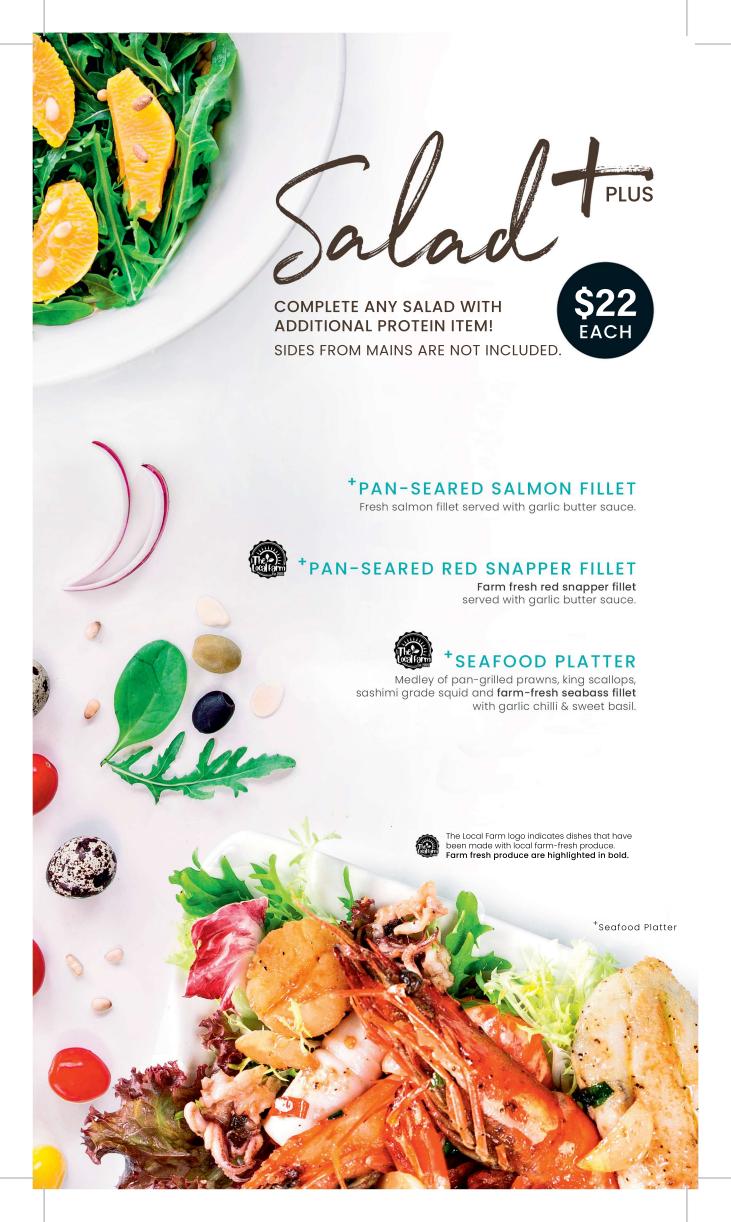
# THE LOCAL FARM SALAD \$22

Farm fresh curly kale, arugula, crispy oak leaf lettuce and eggs with onions, strawberry, orange slices, cherry tomatoes & blueberries. Served with balsamic vinaigrette.













# GRILLED ROSEMARY CHICKEN WITH MUSHROOM SAUCE

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 prata puffs.

#### 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 WITH RED WINE SAUCE

\$35

Pan seared 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. Served with farm fresh greens.

Sides

Steamed Rice \$2

Bread Rolls <2 rolls> \$3

Crispy Prata Puffs <2 pcs> \$4

Grilled Ribeye Steak



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



# TRADITIONAL FISH & CHIPS



\$20

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



**\$4** Mashed Potatoes

**\$6** Mushroom Soup

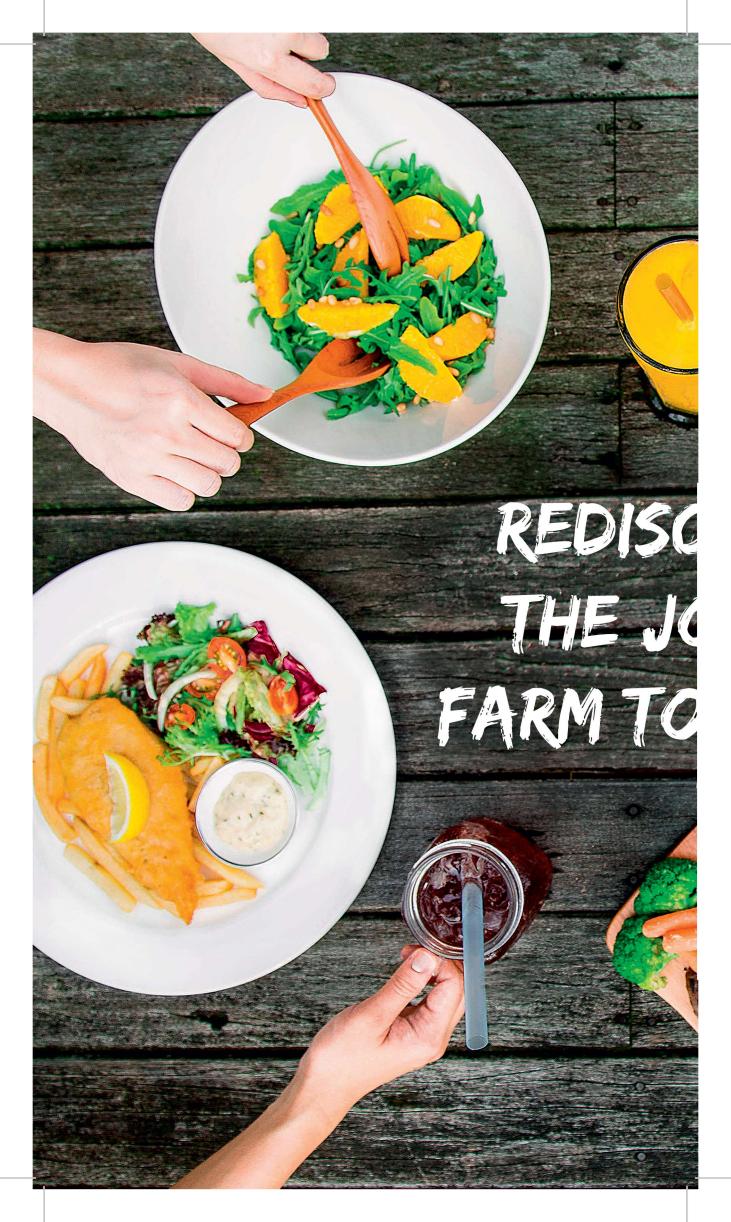
**\$12** Baked Portobello with Mozzarella Cheese

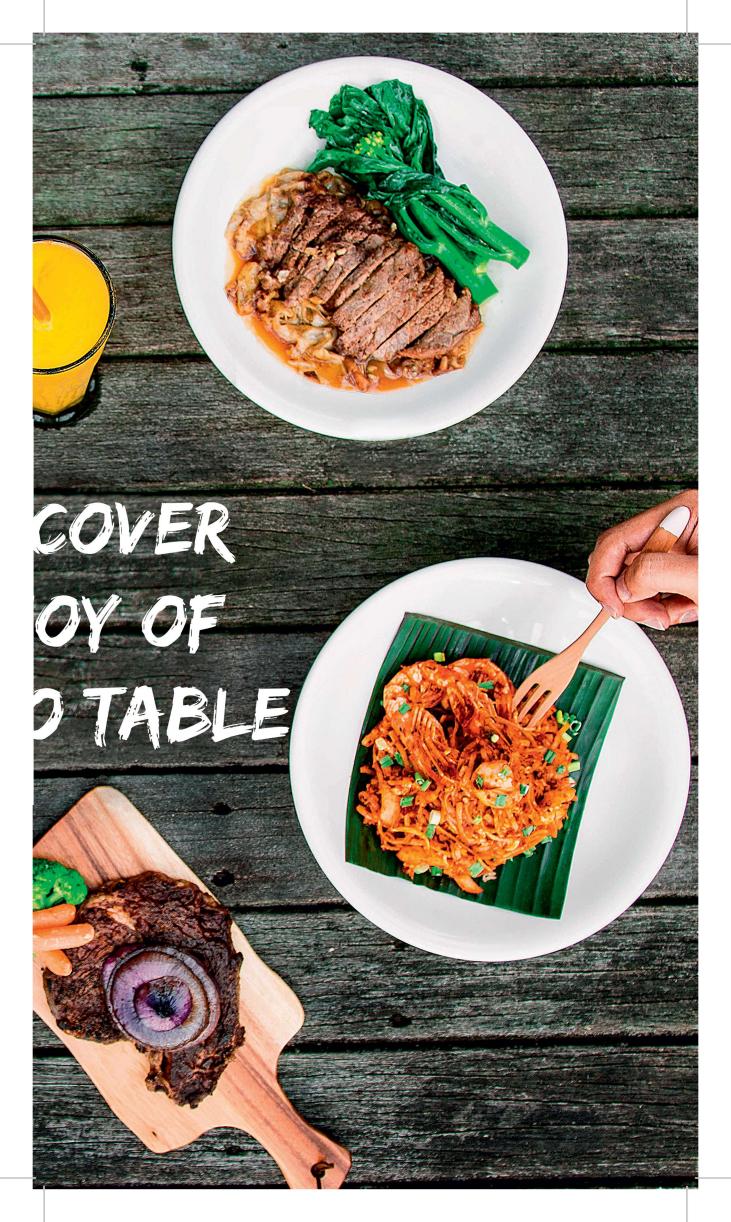
Traditional Fish & Chips

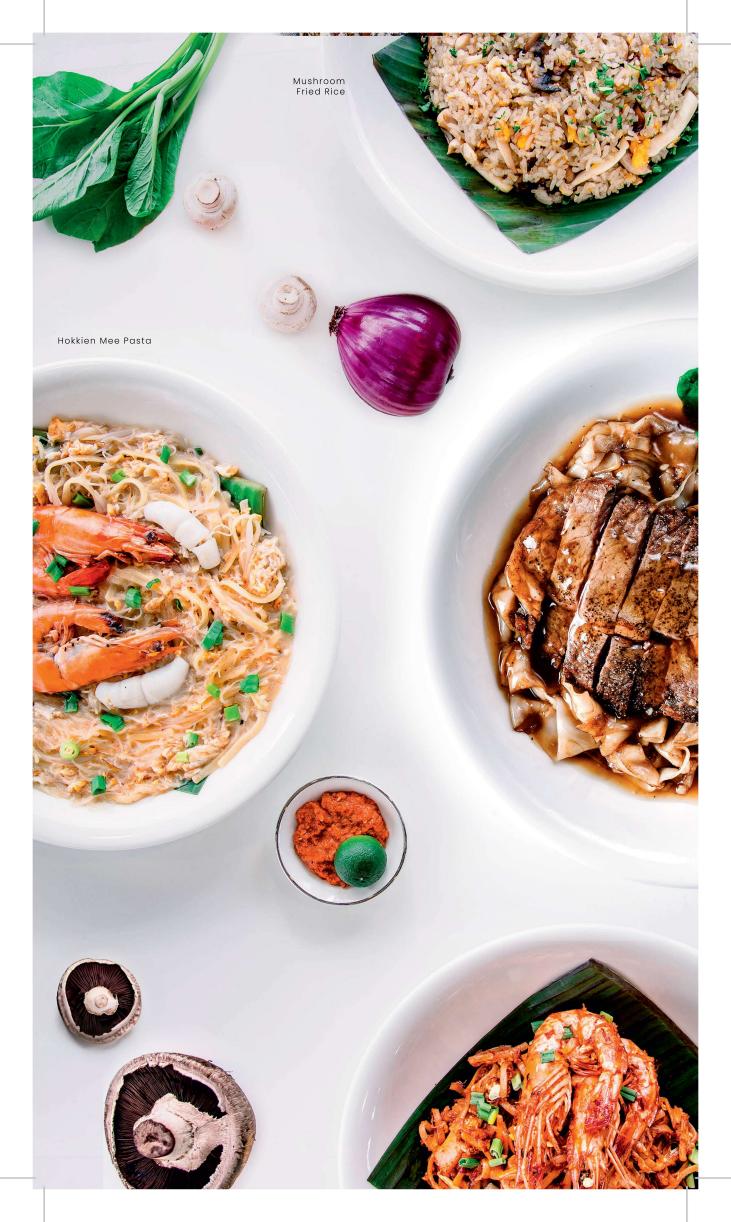


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\$16

#### MEE GORENG PASTA

Authentic take on our local favourite, spicy wok-hei pasta, stir-fry with juicy prawns, sashimi grade squid, farm-fresh local eggs & beansprouts.

#### **HOKKIEN MEE PASTA**

\$22

Smoky wok-hei pasta topped with fresh prawns & sashimi grade squid, farm-fresh local eggs & beansprouts. Served with homemade Belachan chilli.

#### FARM FRESH FISH SOUP

Local farm-fresh red snapper slices, local leafy greens with thick bee hoon.

#### SEAFOOD HOR FUN

\$22

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

#### **GRILLED RIBEYE HOR FUN**

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



Mee Goreng Pasta



# Nibbles

French Fries \$6

Tortilla Chips with Salsa \$8

Popcorn Chicken with Salsa \$8

Mozzarella Cheese Sticks \$9

Prawn Fritters with Wasabi Mayonnaise \$9

Calamari with Tartar Sauce \$10

Bistro Special Chicken Wings \$10

Tempura Whitebait with Garlic Mayonnaise \$10

NIBBLES PLATTER Take your pick of any **3** items above for

\$24





#### **WARM BROWNIE**

#### \$12

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

#### WARM CHOCOLATE LAVA CAKE

#### \$13

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

### LOCALLY-MADE GELATO



SINGLE SCOOP \$4.8

Kindly refer to table stand for exciting flavours.





# ©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 (TLF), envisions a world where farm-to-table is embraced as a way of life.

Simplifying the way people buy local produce and supporting local farmers while promoting sustainable practices and fostering a resilient and vibrant local food system.

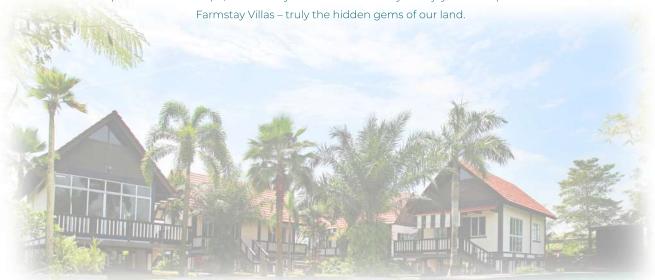
We approach this through the curation of various experiences under EAT, WORK & PLAY concept: with TLF Bistro & Grocer, monthly TLF Packs, TLF Xchange, TLF Festival and along with specially-tailored TLFAdventures for families and kids alike!



#### **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







#### CONTACT

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#### **RESERVATIONS**

www.gardenasia.com/bistro-reservation

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