

Le Jardin

A HIDDEN GEM
AT FORT CANNING PARK



BRUNCH & DINNER | EVENTS | FLORAL ART | GARDEN



Big Breakfast

Rosti

AVAILABLE UNTIL 5PM

BREAKFAST

BIG BREAKFAST

Truffle Scrambled Eggs, Provencal Baked Tomato, Honey Streaky Bacon, Honey Sun-dried Tomato Sausage, Avocado, Mix Salad

28

TRUFFLE SCRAMBLED EGG CROISSANT

Honey Baked Ham, Spicy Mayo, Truffle Scrambled Egg

20

ROSTI

Herb Yoghurt, Sunny Side up, Honey Streaky Bacon, Honey Sun-dried Tomato Sausage, Mix Salad

23

SMOKED SALMON MISO BENEDICT

Sourdough, Miso Hollandaise, Poached Egg, Basil Pesto, Mix Salad

24

COLD SIDE DISHES

5 COX TERRACE



Le Jardin Salad

LE JARDIN SALAD

Mesclun Green, Avocado, Roasted Almond, Roasted Walnut, Cherry Tomato, Crouton, Yuzu Sesame Dressing, Cucumber
Choice of Smoked Salmon or Sous Vide Chicken Breast

24

QUINOA SALAD

Quinoa, Chunky Avocado, Yuzu Sesame Dressing, Avocado Puree, Pickled Cucumber, Olive Soil, Sundried Tomato

19

BURRATA

Pea Veloute, Olive Soil, Pickled Cherry Tomato, Parma Ham

18

CHEESE PLATTER

Camembert, Gorgonzola, Sainte Maure Goat Cheese, Dried Fruit, Nuts, Cracker

24



Burrata

ADD ON FOR MORE

- +3 AVOCADO
- +5 PROVENCAL BAKED TOMATO
- +5 SOURDOUGH 2PCS
- +5 EGG 2NOS
- +5 HONEY BACON
- +5 SUNDRIED TOMATO SAUSAGE
- +5 SOUS VIDE CHICKEN BREAST
- +6 SMOKED SALMON

-  SPICY
-  VEGETARIAN
-  CHEFS RECOMMENDATION



Crab Cake

HOT SIDE DISHES

HOUSEMADE TRUFFLE MUSHROOM SOUP	15	CRISPY MID WINGS	18
Crouton, Truffle Oil		Battered Fried Mid Wings, Togarashi, Furikake, Spicy Mayo	
CHEESE FRIES 	15	CRAB CAKE  	18
Straight Cut Fries, Nacho Cheese, Bacon Bits, Mayo, Chive		Pan Seared Crab Cake, Tomato & Chilli Coulis, Tomato Salsa	
CLASSIC BANGERS & MASH	16	FRIED CALAMARI	18
Chicken Sausage, Mash Potato, Beef Jus, Caramelised Onion		Wasabi Mayo, Mango Salsa	
TRUFFLE FRIES	18	BAKED CAMEMBERT	26
Straight Cut Fries, Truffle Oil, Grana Padano		250G baked Camembert, Sourdough	

MAINS

PAN SEARED SALMON

Searced Crispy Salmon, Asparagus, Cherry Vine Tomato, Mash Potato, Tobiko Beurre Blanc

RIBEYE BRAISED RICE

Pan-seared Grain Fed Ribeye, Japanese Pearl Rice, Sous Vide Egg, Beef Jus

LE JARDIN WAGYU BURGER

Wagyu Patty, Onion Ring, Tomato, Cheddar Cheese, Garlic Aioli, Brioche Bun, Mix Salad, Fries
+\$3 Truffle Fries

30

FRIED CHICKEN BURGER

Fried Spiced Chicken, Lime & Chipotle Mayo Slaw, Nacho Cheese, Roma Tomato, Charcoal Bun, Mix Salad, Fries
+\$3 Truffle Fries

30

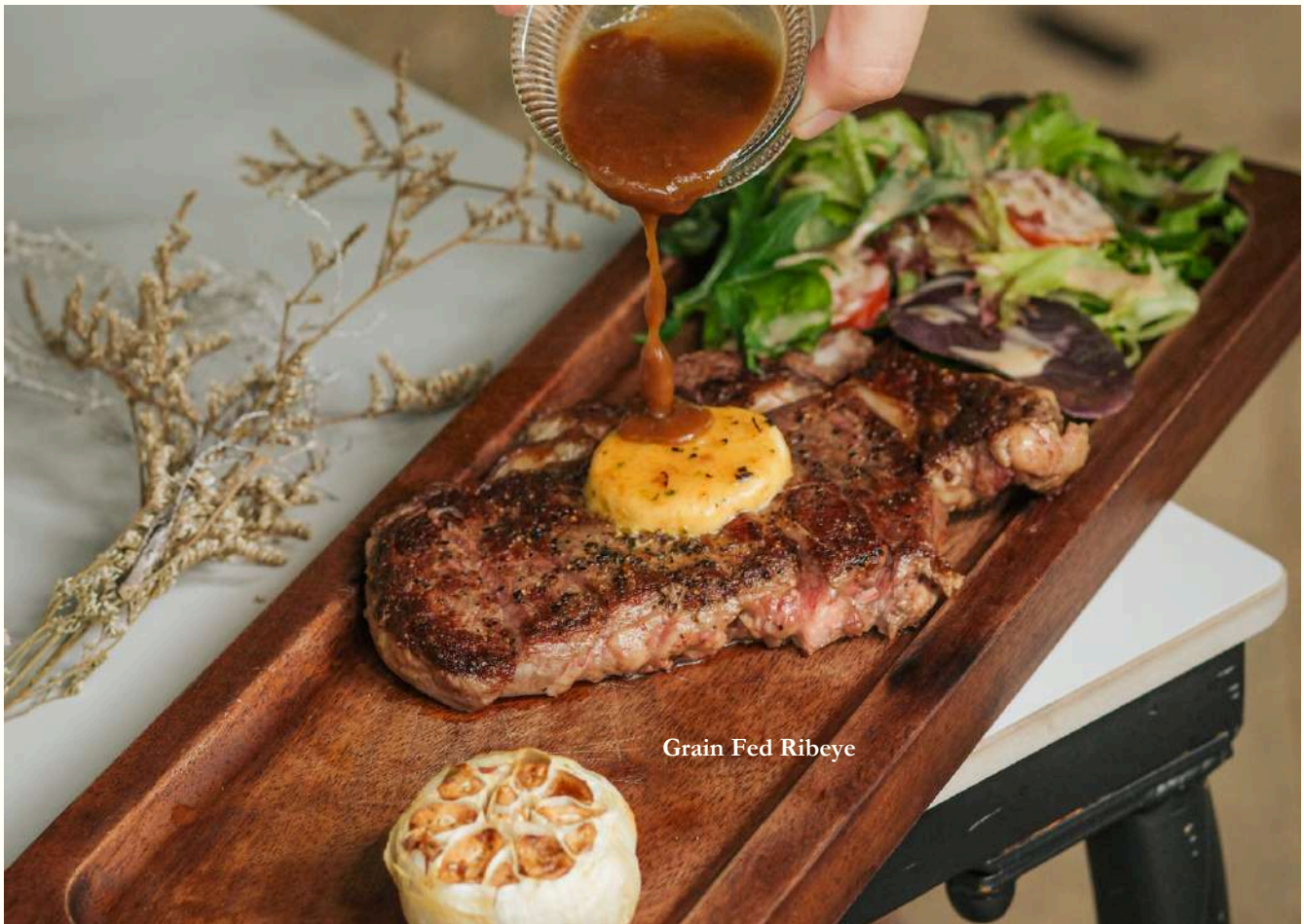
GRAIN FED RIBEYE (250G)

Mixed Salad, Smoky Miso Butter, Beef Jus
+\$4 Red Wine Beef Jus
+\$4 Mix Pepper Beef Jus

24

48

-  SPICY
-  VEGETARIAN
-  CHEFS RECOMMENDATION



Grain Fed Ribeye

SINGAPORE CHILLI CRAB LINGUINE

Crab Meat, Baby Spinach, Tobikko, Frisee, Linguine

28

BLUSH TOMATO & BASIL TOMATO LINGUINE

Basil Tomato, Sun-dried Tomato, Sous Vide Chicken Breast, Linguine (Option for Vegetarian)

24

BACON & MUSHROOM TRUFFLE CREAM LINGUINE

Bacon, Button Mushroom, White Wine, Cheese, Linguine (Option for Vegetarian)

24

SPICY PAN SEARED PRAWN ALFREDO

Searced Whole Prawns, Homemade Spicy Shrimp Alfredo, Sakura Ebi, Baby Spinach, Linguine (Option for Non-Spicy/Spicy)

24

DESSERT

HOMEMADE PANDAN TIRAMISU 
 Pandan Mascarpone, Lady Finger, Coffee, Marsala Wine, Brown Butter Cream


14

CHOCOLATE BROWNIE
 Vanilla Ice cream, Earl Grey Granola, Spearmint

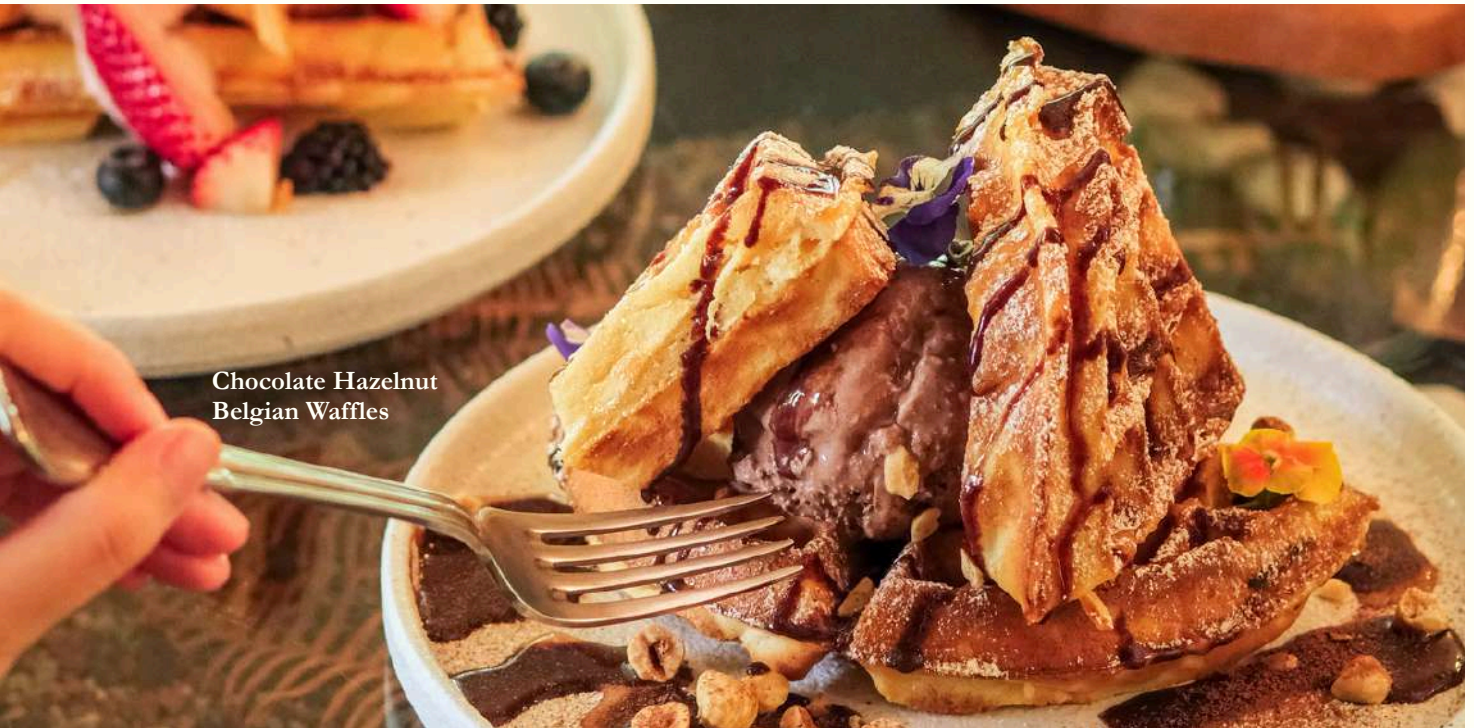
15

BURNT BASQUE CHEESECAKE
 Cheese Cake, Vanilla

14

BRIOCHE BRULEE FRENCH TOAST 
 Fresh Berries, Toasted Almond, Berry sauce, Maple Syrup

22



Chocolate Hazelnut
 Belgian Waffles

BELGIAN WAFFLES
 (Approx 15-20min)

STRAWBERRY 
 Strawberry Ice Cream, Berries, Maple Syrup

17

CHOCOLATE HAZELNUT
 Chocolate Ice Cream, Hazelnut, Chocolate Soil

17

ICE-CREAM
 (By Scoop)

5

Strawberry Surprise
 Chocolate Ecstasy
 Vanilla Classic

SUNDAE ICE CREAM
 (3 Scoops, Mix & Match Flavours)

14

Strawberry Surprise
 Chocolate Ecstasy
 Vanilla Classic

KIDS MENU

AVAILABLE FOR CHILDREN AGED 12 AND BELOW ONLY.

BREAKFAST PLATTER
 Honey Sun-dried Tomato Sausage, Sunny Side Up,
 Sweet Corn, Honey Streaky Bacon

16

TOMATO SAUCE LINGUINE

12

BACON CARBONARA LINGUINE

14

BUTTER SAUTEED CORN

8

BEVERAGE

COFFEE & NON-COFFEE

ESPRESSO	4.9
LONG BLACK/AMERICANO	5.9
PICCOLO	5.9
FLAT WHITE/LATTE/CAPPUCCINO	6.9
MOCHA	7.9
COLD BREW BLACK/WHITE	8.9
CHOCOLATE	6.9
PREMIUM HOJICHA	8.9
PREMIUM UJI MATCHA	8.9

**Ice +1 | oat/coconut +1.5 | extra shot +1.5*

FRESH JUICES

LESS ICE/WITHOUT ICE +1

GREEN APPLE JUICE	8.9
ORANGE JUICE	8.9
APPLE CARROT JUICE	9.9
LEMONADE (STILL/SPARKLING)	9.9

BOTTLED / CANNED

COKE/COKE ZERO		5.9
SAN PELLEGRINO	500ml 750ml	7.9/9.9
ACQUA PANNA	500ml 750ml	7.9/9.9



TEA

HOT TEA (BY POT)

EARL GREY	8.9
ENGLISH BREAKFAST	8.9
CHRYSANTHEMUM GOJI BERRY	8.9
LEMON GRASS GINGER	9.9
LILY ROSE	9.9
JASMINE ROSE	9.9
PEPPERMINT	9.9

MATCHA SERIES

STRAWBERRY MATCHA	11.9
Silky Matcha Cream, Honey, Strawberry Milk	
LEMON CLOUD MATCHA	11.9
Home-made Honey Lemon Cream, Lemonade, Matcha	
KAYA MATCHA	11.9
Coconut Kaya Cream, Matcha, Fresh Milk	

SPECIALITY COFFEE



EARL GREY YUAN YANG

Earl Grey, Milk, Double Espresso

8.9

FIZZY YUZU

Yuzu Purée, Cold Brew Coffee, Soda Water

9.9

KAYA LATTE (HOT/ICED)

Kaya, Espresso, Coconut Milk

9.9/10.9

SOUR PLUM AMERICANO

Espresso, Osmanthus plum preserve

9.9

PINEAPPLE AMERICANO

Pineapple Purée with Americano

9.9

SEA SALT CARAMEL LATTE

Caramel Latte, Sea Salt

10.9

AFFOGATO

Espresso, Vanilla Ice-cream

9.9

ROSE LATTE (HOT/ ICED)

Espresso, Home-made Rose Syrup, Milk, Rose Petals

9.9/ 10.9





Osmanthus Peach Fairy

SPECIALITY DRINKS

OSMANTHUS PEACH FAIRY

Honey Osmanthus, Lemonade, Triple Peach Syrup, Soda Water

10.9

VIRGIN MOJITO

Lime wedges, mint leaves, sugar syrup, lime juice, soda water

12.9

PEACHY SHANZA

Hawthorn, peach syrup

10.9

YUZU SHAKEN TEA

Yuzu purée, lemon juice, jasmine tea

12.9

MERMAID TEARS

Butterfly pea tea, lemon juice, sugar syrup

10.9



Mermaid Tears



La Vie En Rose

LA VIE EN ROSE.

Home-made Rose Syrup, Jasmine Tea, Lychee

12.9

DREAMY STRAWBERRY

Yogurt cream, Strawberry, Fresh Milk

10.9

VIOLET SECRET

Kyoho grape, Lime, Jasmine Tea

10.9

COCKTAIL & BEER

GIN TONIC

Gin, Lime, Tonic Water

19

MOJITO

Rum, Lime Juice, Mint, Soda Water

20

SEX ON THE PEACH

Vodka, Cranberry Juice, Orange Juice, Peach Syrup

19

YUZU WHISKEY SOUR

Whiskey, Lemon Juice, Yuzu Purée, Egg White

22

LYCHEE MARTINI

Vodka, Bols Lychee, Lychee Juice

20

APEROL SPRITZ

Aperol, Prosecco, Soda Water

22

BEER

BTL

BUCKET

ASAHI

13.9

39

SAPPORO

13.9

39



WINE LIST

House Pours

WHITE

KARKU CHARDONNAY, MAULE VALLEY, CHILE	12/58
CHATEAU ROUSSEAU VIN BLANC BORDEAUX, FRANCE	15/78

RED

KARKU CABERNET SAUVIGNON, MAULE VALLEY, CHILE	12/58
CHATEAU ROUSSEAU VIN ROUGE BORDEAUX, FRANCE	15/78

SWEET

FONTANAFREDDA LE FRONDE MOSCATO D'ASTI - PIEMONTE, ITALY	68
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BUBBLES

NV PERLA BIANCA PROSECCO SPUMANTE - VENETO, ITALY	14/68
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House Selections

ROSE

2023 MIRAVAL - COTES DE PROVENCE ROSE, FRANCE	98
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WHITE

2023 TOI TOI SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	78
2024 TWO RIVERS SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	78
2022 MARKUS MOLITOR RIESLING (GOLDEN CAP), MOSEL, GERMANY	88
2019 PASSEL ESTATE SAUVIGNON BLANC, MARGARET RIVER, AUSTRALIA	88
2023 BOVIER & FILS CHABLIS, CHABLIS, FRANCE	88

RED

2021 VIU MANENT GRAN RESERVA CABERNET SAUVIGNON, COLCHAGUA VALLEY, CHILE	78
2023 AMBROSIA DE TUPUNGATO - LUNA LLENA GRAN MALBEC, MENDOZA, ARGENTINA	88
2021 FRESCOBALDI TENUTA PERANO CHIANTI CLASSICO, TUSCANY, ITALY	88
2019 PASSEL ESTATE SHIRAZ, MARGARET RIVER, AUSTRALIA	88
2022 BOTTER - LUPO MERAUVIGLIA TRE DI TRE PUGLIA IGT, PUGLIA, ITALY	88