



Menu Of  
**Garden**  
BY SU

Serenity  
in  
Garden  
dining





# Story time

Who is Su? She's a free spirit, her laughter mingling with the rustle of leaves and the chirp of birdsong. Su's kitchen is her sanctuary, a place where she weaves magic from the gifts of the earth—sun-kissed tomatoes, fragrant basil, and the whisper of wind-blown grains.

Step into The Garden by Su, a haven where nature's bounty blooms in every dish. Here, Su's culinary creations are a symphony of colour and flavour, a testament to her love for fresh, organic, and locally sourced ingredients. Each meal is a journey—a fusion of tradition and innovation, to nourish both mind and spirit.

This is Su's expression—a culinary journey where every bite is a testament to her love for the earth and her commitment to a healthier, more sustainable future.







# BREAD & BUTTER

*Indulge in the decadent aroma of our freshly baked bread & churned butter crafted with expertise right here in our bakery.*

## Artisanal Bread Basket

200

Assortment of – Tomato Pesto Focaccia, Rosemary Sea Salt Focaccia, Ciabatta, Pretzel, Cilantro, Pesto Babka Slice & Grissini

## Hand Crafted Butter

130

Benne/White Butter, Parsley Pesto Butter, Tomato & Thyme Butter

## Artisanal Bread Basket



 Jain Friendly

 Vegan

 Gluten Free

Please let our servers know of any dietary restrictions & allergies.

# SOUPS

*All our soups are a single person portion*

🌿 **Minestrone (Vegan Available)** 240

Wholesome & nutritional - basil & tomato broth with root vegetables, pasta & parmesan cheese

**Charred Tomato & Basil** 230

Cream of char roasted tomatoes & basil, bell pepper ragout served with a cream cheese crostini

**Spiced Carrot & Lentils** 230

Purée roasted carrots & mix lentils with a hint of paprika, timbale of mixed lentils & tuille net



*Charred Tomato & Basil*



Jain Friendly



Vegan



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# SOUPS

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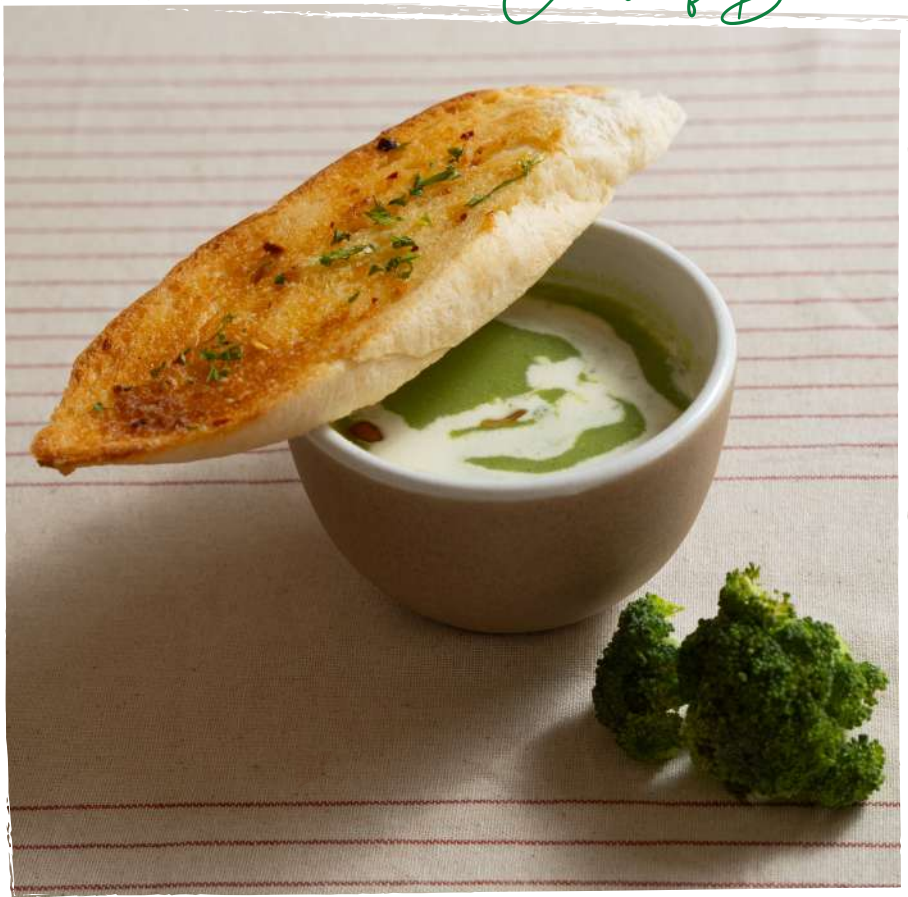
🖐️ **Crème of Broccoli (Jain Available)** 230

Cream of broccoli florets, roasted garlic crystals, roasted cashew & basil oil drizzle

🖐️ **Veg Clear Soup** 230

Clear aromatic broth poured over tableside on brunoises of vegetables, spinach, arugula & basil

## *Crème of Broccoli*



🖐️ Jain Friendly

🌿 Vegan

🌾 Gluten Free

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# Rainbow Salad X Wine Cured Grape



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Vegan



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# SALADS

## Classic Caesar Salad

400

Crisp romaine lettuce, fried capers, olives, grilled vegetables, garlic crystals & Parmigiano Reggiano tossed in a Caesar dressing with garlic croutons



## Moroccan Quinoa

480

Quinoa, lettuce, micro greens, candied walnuts, citrus & pomegranate



## Rainbow Salad

400

Quinoa, assorted lettuce, cauliflower & broccoli florets, diced beets & black boiled rice with strawberry mustard vinaigrette



## Vietnamese Rice Noodles Salad

400

Edible flowers, pickled vegetables, sesame seeds, peanuts, micro greens, chilli oil & rice noodles



## Burrata Caprese Salad

560

Sliced Roma tomatoes with pesto, fresh Italian Burrata cheese, pine nuts, EVOO & balsamic reduction



## Wine Cured Grape & Poached Pear Salad

560

Wine cured red globe grapes & pears with assorted greens in a citrus dressing topped with caramelised walnuts & Parmigiano shavings



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# APPETIZERS

## 🌱 Carpaccio of Beets

380

Wafer thin sliced oven roasted beets with a sprinkle of Himalayan rock salt, crushed pepper, crumbled feta with arugula leaves, dill, mixed toasted seeds, walnuts, Parmesan shavings & EVOO drizzle

## 🌱 Carpaccio of Zucchini (Vegan Available)

410

Wafer thin sliced zucchini with a drizzle of EVOO, sundried tomatoes, garlic crystals seasoning, fresh mix herbs, crumbled feta & pine nuts

## Garlic Pide

300

Turkish flatbread with goodness of garlic sauce, Mozzarella cheese & garlic crystals

### *Carpaccio of Zucchini*



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# APPETIZERS

## Bruschetta [3 Toasties]

390

- Sundried cherry tomatoes & feta
- Assorted mushroom & thyme with buffalo mozzarella & pine nuts
- Pesto marinated bocconcini & bell peppers with balsamic reduction

## Paneer Kejriwal Toast [3 Toasties]

390

Su's take on a Royal Wellington club style - spiced paneer bhurji on a buttered toast with a mint dip

## Corn & Kale Tikki

380

Tossed kale & corn mixture, grilled, served with mint chutney



*Corn & Kale Tikki*



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# Asian Black Rice X Gochujang Cauliflower



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# APPETIZERS

## Shakarkand Tikki Chaat

300

Seasoned sweet potato tikki on mixed peas & vatana ragda with a drizzle of sweet tamarind & mint chutney, sour cream, sev & pomegranate

## Dim Sums [5 Sums]

390

- Shitake, oyster & button mushrooms with thyme & garlic crystals
- Cabbage, napa cabbage, broccoli & togarashi
- Spinach, corn & cheese

## The Garden California Sushi Roll

470

Pea flower infused Japanese short grain rice with avocado, pickled cucumber, togarashi seasoning & sriracha drizzle

## Asian Black Rice Sushi Roll

470

Crispy fried asparagus, pickled beet & pickled cucumber with micro greens rolled in 'Kuromai' black sushi rice

## Orange Glazed Tofu

450

Oriental preparation of tofu in a plethora of peppers, bok choy, fresh red chillies in a zesty orange sauce

## Gochujang Cauliflower

380

Seasoned cauliflower in a Korean spiced gochujang paste fried & served with a dipping sauce

## Vietnamese Rice Rolls

360

European cucumber, micro greens & bean sprouts encased in rice paper with a duo dip

## Chips & Salsa

430

In house corn nachos with locally sourced 'naati' tomato salsa, cheddar cheese dip & green tomatillo salsa

## Garlic Bread [4 Pieces]

190

In house baguette slices with herbed 'Vegan Better' & minced garlic - broiled & served



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# APPETIZERS PLATTER

*Picnic Plates for 2-3*

## Dips & Crackers

530

In house crackers, pita, biscuits & more with muhammara, beet hummus, classic hummus, onion & thyme jam & bell pepper jam

## Mediterranean Platter

560

Chickpea hummus, tzatziki, grilled peppers, chickpea fritters, herbed grilled cottage cheese, pita bread, marinated olives & pickled vegetables

## Deconstructed Nachos

560

Timbale of seasonal avocado guacamole, salsa fresca, sour cream, refried beans & in house 'elote' nachos

*Deconstructed Nachos*



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# FROM THE FRYER

-   **French Fries** 280  
Salted | Peri Peri | Curry Patta
-  **Mediterranean Chickpea Fritters [5 Sums]** 290  
Seasoned minced chickpeas with herbs, mildly spiced - deep fried, served with classic hummus & soft pita bread
-  **Faux KFC** 340  
Krispy Fried Champignons – Su’s version with panko crusted fried organic oyster mushrooms with a guacamole & sweet chilli dip

*Faux KFC*



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# TACOS

## Grilled Tandoori Paneer

350

Tandoori masala marinated grilled paneer with laccha onions, chillies, mozzarella cheese in fresh taco shell & mint mayo drizzle

## Grilled Mushrooms Taco

400

Shitake, oyster & button mushrooms tossed in Madras curry powder with togarashi seasoning, mozzarella cheese & curry mayo drizzle

## Spicy Pineapple

405

Char grilled pineapple salsa, peri peri mayo, mozzarella cheese & chipotle mayo drizzle

## Mexican Avocado

405

Fresh in house guacamole, avocado slices, onion slivers, tomato, mozzarella cheese & sour cream drizzle

*Spicy Pineapple*



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# BURGIRR

*Garden By Su signature burgers 'Eat with eyes open wide & not the mouth' served with fries & side salad*

## Spicy Paneer Burgirr

480

Layers of lettuce, sliced cucumber, tomato, cheese slice & fried onions

## Himachali Rajma Burgirr

460

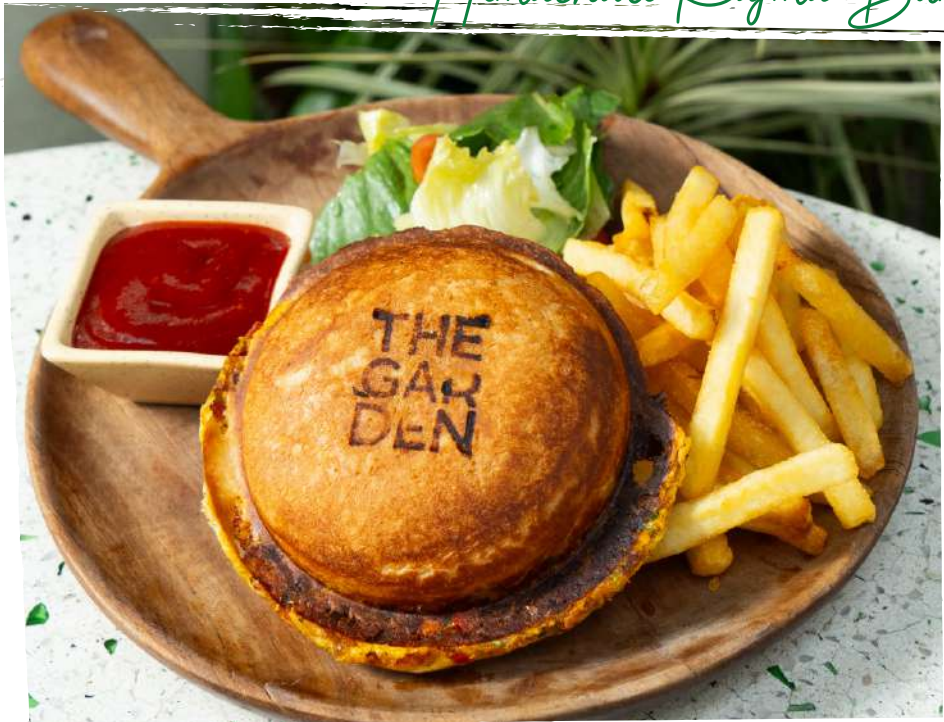
Layers of lettuce, sliced cucumber, tomato, cheese slice & fried onions

## Kashundi Veg Burgirr

460

Minced garden vegetables with Bengal kashundi mustard seasoning – crumb fried. Layers of lettuce, sliced cucumber, tomato, cheese slice, fried onions & mustard mayo dip

*Himachali Rajma Burgirr*



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# Turkish Pide x Spinach & Caprino



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# FROM THE PIZZERIA

*All our sourdough flatbreads & pizzas are baked in our brick kiln oven  
[Please ask our servers for vegan cheese options @ 120]*

## **Turkish Pide (Vegan Available)**

**470**

Oval rolled flatbread with assorted bell peppers, onion & pepper jam & mozzarella cheese

## **Calzone (Vegan Available)**

**495**

Naples style oven baked turn over stuffing of pelati, Vallambrosa fresh buffalo mozzarella & vegetables

## **Pizza Margherita (Vegan Available)**

**570**

Roma tomato pelati, shredded Vallambrosa fresh buffalo mozzarella, hand torn basil leaves & drizzle of EVOO

## **Curried Pepper Mushroom Pizza**

**570**

Pepper tossed assorted mushrooms with fresh chillies on a Madras curry béchamel sauce

## **Pizza Spinach E Caprino**

**580**

Roma tomato pelati, olive oil, oven roasted cherry tomatoes, spinach, garlic confit, black olives & feta cheese [Add on: Burrata @ 200]

## **Roasted Eggplant & Feta Pizza**

**570**

Roasted herbed heirloom brinjal cubes, sun dried tomatoes, basil, arugula & feta cheese



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**Vegan**



**Gluten Free**

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# Fungi Di Bella

## X Garden Farm Fresh



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# FROM THE PIZZERIA

*All our sourdough flatbreads & pizzas are baked in our brick kiln oven  
[Please ask our servers for vegan cheese options @ 120]*

## **Pizza Fungi Di Bella**

**580**

Goodness of stir fried thyme infused mushrooms with caramelized onions, parmesan cream sauce & mozzarella with porcini dust

## **3 Cheese Pesto Pizza**

**620**

Basil pesto with parmesan, mozzarella, feta cheese & arugula

## **Paneer Tikka Masala Pizza**

**620**

Tandoor masala marinated grilled paneer with bell peppers, pickled onions, chilli flakes, coriander & rich makhani sauce  
[Add on: Burrata cheese ball with Makhani sauce 200]

## **Curried Pepper Mushroom Pizza**

**570**

Pepper tossed assorted mushrooms with fresh chillies on a Madras curry béchamel sauce

## **Su's The Garden Farm Fresh (Vegan Available)**

**505**

Roma tomato pelati on a millet base with seasonal vegetables, olives, basil, oven dried tomatoes & Vallambrosa fresh buffalo mozzarella

## **The Garden Pizza (Vegan Available)**

**505**

Basil pesto with organic greens, kale, fried caperberry, Vallambrosa fresh buffalo mozzarella on a ground ragi, corn & polenta base



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Fettuccine A La Roma

Tortellini A La Zucca

# PASTAS

*All our pastas are hand rolled & made fresh in house*

## Ravioli A La Pesto 510

Homemade spinach & ricotta ravioli with creamy pesto sauce

## Tortellini A La Zucca 510

Homemade beet tortellini stuffed with roasted pumpkin, butter, spinach, ricotta cheese & toasted almonds in a truffle cream sauce

## Fettuccine A La Roma 510

Fresh spinach fettuccine with cherry tomatoes, torn basil & black olives in a la Roma sauce

## Spaghetti A La Zucchini 490

Spaghetti of fresh zucchini tossed in an aglio-e-olio, peperoncino & Parmesan cheese

## Risotto Trio of Fungi 530

Amylopectin starch content Arborio rice from Piedmont to a creamy consistency with shitake, oyster & button mushrooms, Parmesan cheese & Urbani tartufi white truffle oil

## DIY Pasta

*Ask our server to make your pasta Jain friendly*

### Choice of Pasta:

Spaghetti | Penne | Fusilli

### Choice of Sauce:

Aglio-E-Olio 300 | Pomodoro 300 | Alfredo 310 | Pesto 330

### Add Ons:

Grilled Vegetables 40 | Olives 50 | Jalapeño 30 | Assorted Mushrooms 60 | Sundried Tomatoes 40 | Parmesan Cheese 80



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# KIDS MENU

## Queso Fries

350

Classic fries topped with a light cheese sauce

## Mac & Cheese

450

All time kids' favourite macaroni in a cheesy herb Orange Sharp Cheddar sauce topped with crumbs & a side of garlic bread

## Junior Veg Pizza

470

Hand stretched pizza with mozzarella cheese, corn & capsicum

## Kids Disco Burgirr

400

Grilled burger with stuffing of sliced tomato, cucumber, cheese & sweet onion jam with side salad & fries

*Mac & Cheese*



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# MAIN COURSE

## Tree Of Life (Gluten Free/Vegan/Jain Available)

415

Sliced cauliflower steak, marinated with a curry paste, pan roasted, served on a creamy curried tahini hummus with curry aioli, pepper jam & pepper with garlic croûte/herbed jasmine rice



## Mexican Rice Bowl

480

Mexican vegetable stew with jalapeño & corn rice, nachos chips & charred pineapple salsa



## Activated Charcoal Dim Sums On Thai Green Curry

405

Scallion, bok choy, basil & river greens encased in steamed tapioca starch dumpling - garlic crystals & salad

## 4 Hour Rajma Chawal Bowl

455

Homely slow cooked rajma in a creamy curry consistency with jasmine rice & in house masala kulcha

*Tree Of Life*



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# MAIN COURSE

## Gochujang Crispy Tofu Bowl

480

Gochujang marinated soya chunks, tempura fried tofu, kimchi, jasmine rice with sautéed spinach & garlic

## ☞ Su's Pav Bhaji

360

Inspired by Su herself - mildly spiced diet centric vegetable mash with coriander pesto babka pao & side salad

## 🌿 🌱 Home Made Thai Curry [Green/Red]

480

Burst of flavours in our house made Thai curry paste preparation with vegetables, torn basil & chilli oil, served with jasmine rice

## 🌿 🌱 Burmese Khao Suey

500

Rice noodles with vegetables & aromatics, curried coconut broth with an assortment of condiments

## Burmese Khao Suey



☞ Jain Friendly

🌿 Vegan

🌱 Gluten Free

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# DESSERTS

## Babka French Toast

300

In house grilled babka slice with peanut butter & jelly, caramelized bananas & vanilla sabayon



## Classic Affogato

330

In house churned Madagascar vanilla bean gelato with a shot of filter kaapi/espresso

## Nonna's Carrot Cake

395

Wholesome spiced carrot cake with cream cheese citrus frosting, pepper butter toffee sauce & brandy snap tuille

## Banoffee Tart

365

Cookie crumb, dulce de leches topped with caramelized banana, cinnamon crème & crushed peppercorn

*Nonna's Carrot Cake*



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# DESSERTS

🌱 🌿 🖐️ **Dark Velvet Chocolate** 365

Silken mousse with 60% cocoa chocolate, orange zest & multi seed caramel candy

🖐️ **Classic New York Cheesecake** 440

Philadelphia cream cheesecake topped with strawberry compote

🌱 🖐️ **Sinful Decadent Brownie** 440

No flour brownie with dark cocoa & toasted walnuts

**Berryella Pizza (Vegan Available)** 470

Sourdough base with berry compote, Vallambrosa fresh buffalo mozzarella spiced honey drizzle, edible flowers & arugula

*Classic New York Cheesecake*



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# GELATO & SORBET

*All gelatos & sorbets are made in house*

🌾 🌿 Passion Fruit Ginger Sorbet 150

🌾 🖐️ Madagascar Vanilla Bean 130

🖐️ Strawberry & Oreo 150

🌾 🌿 🖐️ Raspberry & Thyme Sorbet 150

🌾 🖐️ Dark Chocolate & Citrus 150

🌾 🖐️ Rocky Road 150

## Note -

Ask our servers for our special flavour of the day!

🖐️ Jain Friendly

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# ADD ONS:

<b>Garlic Croûte</b>	<b>40</b>
<b>Vallambrosa Fresh Buffalo Mozzarella Cheese</b>	<b>60</b>
<b>Jasmine Rice</b>	<b>120</b>
<b>Cilantro Babka</b>	<b>90</b>
<b>Corn Nachos</b>	<b>110</b>
<b>Crisps &amp; Crackers</b>	<b>80</b>
<b>Marinated Olives</b>	<b>90</b>



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# WINES

## SPARKLING

### **Grover Zampa, Soirée Brut, India**

A light & refreshing Indian sparkling. Crisp, citrusy & vibrant flavours, this one is undoubtedly the life of a party

465/2,350

### **Villa Sandi, 'Il Fresco' Prosecco, Treviso DOC Brut, Italy**

Italy's most famous sparkling! Aromatic, fresh & fruity, it tastes like sparkling sunshine in every sip

-/3,650

## WHITES

### **The Source, Sauvignon Blanc Reserve, Nashik, India**

Tropical & zesty with a hint of herbaceousness. A dry white wine for the perfect afternoon garden escape

465/2,350

### **19:59 Single Vineyard, Riesling, Germany**

Stop & smell the flowers! Discover notes of fresh orange blossoms & ripe fruits, a delightful floral surprise

625/3,050

### **Gato Negro Chardonnay, Chile**

This intense chardonnay is with aromas of peaches, tropical fruit & a hint of banana that blends beautifully with a rich note of vanilla. Ending with a sweet sensation that lingers on the deliciously long & pleasant finish

625/3,050



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# WINES

## ROSÉ

### **The Source, Grenache Rosé, Nashik, India**

A dry & fruity rosé for anytime drinking. Crisp freshness, citrusy & summer red berry notes, this wine shouts friends & sun

**465/2,350**

### **Fantini Cerasuolo d'Abruzzo, Italy**

Intense & persistent, delicate fragrance, very fruity with notes of strawberry. A medium bodied wine, intense & well balanced

**-/3,650**

## REDS

### **Gato Negro, Merlot, Central Valley, Chile**

There's a cat in our garden! Light & fresh; red fruit driven; a crowd pleaser wine with easy & delicious flavours

**625/3,050**

### **The Source, Cabernet Sauvignon, Nashik, India**

Bold fruit flavours, a lush texture & earthy notes on the finish, this wine is 'seriously' fun

**465/2,350**

### **19:59 Single Vineyard, Shiraz, Australia**

Dark fruit driven, expressive & flavourful, for slow evenings & long conversations in good company

**-/3,250**



**Jain Friendly**



**Vegan**



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# BEVERAGES

## **‘Water from Air’ - Still Water** 150

Curated for ‘Garden’ – a bottle full of purity. Pure air transformed into liquid cuisine, infused with minerals, refined by science

## **Kombucha** 210

Su’s favourites from ‘Scoby Labs’ – gut cleansers curated especially for Garden

## **Mint Lemonade** 210

Mint & limes muddled with Himalayan salts & raw sugar – water/soda

## **Spiced Guavatini** 210

Guava nectar, muddled red chilli, Himalayan pink salt & black salt

## **Freshly Squeezed Juices** 210

Sweet Lime/Watermelon/Malta Orange/Pineapple

## **Lemon Ice Tea** 210

Simply classic lemon iced tea

## **Nannaari** 150

From Madurai - the sarsaparilla roots extract, natural body cooler & blood purifier. Aids acidity & digestion. With lime & chia seeds

## **Ganga Jamuna** 210

Vitamin C, immunity booster - A mix of freshly squeezed ‘unsweetened’ orange & sweet lime juice with hints of chaat masala

## **Narangi** 210

Malta oranges muddled with Thai basil, lemon grass, sweet & sour mix topped with a citrus drink

## **Magical Mojito** 220

Magically refreshing - blue pea flower with mint & lime



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# THE GARDEN TEAS

*Hand-picked selects for that 'liquid therapy'*  
*Single Serve @ 200 / Duo Pot @ 380*

## BeauTea

Aromatic & floral with a delicate balance of hibiscus & rose, this tea has a sweet & tangy flavour with hints of lemongrass & mint

## SereniTea

Fruity, sweet undertone matched perfectly with mint's tingling taste

## ImmuniTea

This unique chorus of herbs, flowers & spices imparts this magic potion a yellowish-golden colour. The sweetish undertone is beautifully equalized by a peppery hint to excite your taste buds

## TriniTea

Spicy & warm ginger aroma with a hint of earthy liquorice & tulsi, bold yet balanced with a slightly sweet & spicy finish

## GhaaTea

Blend of exotic spices & rose lends a mildly spicy character that stimulates your taste buds. Composite flavours of cinnamon & saffron will leave you with an after taste for long after

## NationaliTea

True to its reputation of being a masala chai, it packs a punch of sensory pleasure, a real spicy break from the routine



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# FROM THE CAFÉ

*Option of Almond / Oat / Soya Mylk charged separately @ 90*

**Espresso** 150

**Americano** 180

**Cappuccino** 180

**Doppio** 180

**Café Au Lait** 180

This fancy sounding French drink is actually super simple: equal parts coffee & steamed or scalded milk

**Cortado** 180

From Spain, this drink is half espresso & half steamed milk. Unlike Italian coffee drinks, it contains no foam

**Latte** 180

Caffè latte, often shortened to just latte in English, is a coffee drink of Italian origin made with espresso & steamed milk, traditionally served in a glass

**Espresso Sunshine** 220

Classic Vietnamese refresher, freshly squeezed orange juice is topped with a shot of espresso

**Pour Overs** 240

One of the oldest, simplest, fastest & cheapest ways to brew coffee is the drip method using a coffee cone & paper filter



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# Garden

BY SU