

CHEF'S GARDEN TREEHOUSE

DINNER MENU

Operating hours are
from 7:00 PM to 10:00
PM daily, with closures
on Tuesdays and
Saturdays.





We commit that our Food & Beverages venues are ISO 22000 certified, and internationally recognised as the highest food safety management system.

Should you have any specific dietary requirements or food preferences we will be more than happy to oblige. Simply speak to a member of the team for assistance creating your bespoke culinary experience.

Our dishes are freshly prepared in kitchens that handle gluten, seafood, nuts, eggs, and other food products. Should you have any specific allergies dietary requirements or concerns, we will be more than happy to assist.

Look out for these symbols to assist with your menu choice:

-  Contains Egg
-  Contains Nut
-  Contains Soya Bean
-  Contains Cereal
-  Contains Gluten
-  Contains Dairy



All prices are in US Dollars and subject to 10% service charge and 16% GST



The best memories are made around the table, enjoy a carefully thought and curated seven course menu designed by our innovative and creative chefs for your pure dining pleasure

SEVEN COURSE MENU

US\$ 225 ++ PER PERSON

1st course

AMUSE BOUCHE

(a single, bite-sized hors d'œuvre)

The chef's daily surprises picked from our garden

2nd course

CORN

(a cereal grain also known as maize)

Chilled sweet corn, burnt leeks, popcorn, smoked paprika, dehydrated corn wafer

3rd course

PUMPKIN

(a cultivar of winter squash)

Roasted pumpkin husk, cumin pepper romesco, smoked cheeseball, garden lime

4th course

CAULIFLOWER

(one of several vegetables in the species Brassica such as cabbage or mustard)

Spiced cauliflower, pickled onion, smoked cauliflower purée, confit garlic

5th course

TOFU

(known as bean curd in English, is a food prepared by coagulating soy milk)

Pan seared tofu, garden chili, garlic & onion crisps, mint, lemon

6th course

BARLEY

(a member of the grass family, is a major cereal grain grown in temperate climates globally)

Barley risotto, edamame beans, asparagus, garden mint & basil, parmesan tuile, herb oil

7th course

CHOCOLATE

(a food made from roasted and ground cacao seed kernels)

Dark chocolate tree bark, amaretto cherry confit, almond chocolate crumble

A choice of 250g Beef Tenderloin, 300g Sirloin, Rib Eye, 2 Jumbo Prawns and Tuna Steak are available at an additional of US\$ 65 per item

For any additional requests please contact us at least 24 hours prior to your reservation





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