



Arden

Harvest Platter Menu

\$128++ PER SET (SERVES 2)

BURRATA (V)

Garden Tomato Confit | Garden Basil | Garlic Goma Sauce

TERIYAKI ONION JAM 'CRUMPET'

Grilled Sourdough | Lardo | Tempura Crisps

YAKITORI

Free-Range Chicken | Shio Kombu Kimizu Sauce | Mexican Tarragon

FREMANTLE OCTOPUS

Soy Garlic Glaze | Chili Oil | Coriander

BABY POTATOES (V)

Kombu Butter | Coriander

WOOD-FIRE GRILLED WAGYU SLIDERS

Stanbroke Wagyu Patty | Kyabetsu Salad | Crispy Onions | Spicy Mayonnaise

1-ARDEN SIGNATURE COCKTAIL SELECTION

\$20++ PER GLASS

GARDEN FIZZ

Gin | Peach | Yuzu | Rosemary | Lime

GARDEN GROVE

Balvenie 12 Doublewood | Smoked Rosemary | Honey | Angostura | Lemon Twist

SUNSET SERENADE

Discarded Grape Skin Vodka | Saffron | Vanilla Raspberry | Yuzu | Egg White

GARDEN MOJITO

White Rum | Mint leaves | Fresh Lime Juice | Sugar | Soda

VALENTINE'S DAY COCKTAIL SELECTION

\$35++ FOR 2 | \$22++ PER GLASS

HEARTS ON HIGH

Brandy | Pimm's | Strawberry Puree | Lime | Ginger Ale

SKYLINE SWEETHEART

Vanilla | Pineapple Juice | Champagne

MOËT & CHANDON

MOËT & CHANDON IMPÉRIAL: \$168++

MOËT & CHANDON ROSÉ IMPÉRIAL: \$180++

*Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.*

