



# DRINKS MENU

## COFFEE

	Hot	Iced
<b>Espresso</b>	18 <sub>single</sub> 20 <sub>double</sub>	-
<b>Piccolo</b>	23	-
<b>Cortado</b>	23	-
<b>Spanish Cortado</b>	25	-
<b>Americano</b>	22	24
<b>Cappuccino</b>	24	27
<b>Cafe Latte</b>	24	27
<b>Flat White</b>	24	-
<b>Spanish Latte</b>	28	30
<b>Rose Latte</b>	28	30
<b>Vanilla Latte</b>	28	30
<b>Mocha Caffé</b>	28	30
<b>Cocoa Bliss</b>	28	30
<b>Caramel Latte</b>	28	30
<b>Fresh Orange Juice</b>	-	23

## V60s

<b>Colombia - Granja El Paraíso-92</b>	30
Natural Tabi variety with bright notes of tropical fruit, dried fruit, and a juicy finish.	
<b>Colombia - Passion Fruit</b>	30
Fermented Purple Caturra beans with Passion Fruit, Toffee and Citrus tasting notes	

## GARDEN SPECIALS

<b>Matcha Milkshake</b>	35
Blended Japanese matcha with vanilla ice cream, whipped cream (optional)	
<b>Vanilla Oatmilk Matcha Latte</b>	33/35
Blended Japanese Matcha with oat milk and vanilla, whipped cream (optional)	
<b>Ginger Lime Fizz</b>	30
Fresh Ginger, lime, mint leaves, top with ginger ale and soda	
<b>Coffee &amp; Tonic</b>	30
Creamy espresso and tonic water and lemon. Vanilla flavour (optional)	
<b>Iced coffee lemonade</b>	28
Cold brew coffee blended with fresh lemonade	

## SMOOTHIES

<b>Mang-oh</b>	30
Mango, pineapple and passion fruit	
<b>Acai ai ai</b>	30
Acai berries, banana, mango and blueberry	
<b>Detox me</b>	30
Spinach, broccoli, celery, mango, banana and pineapple	
<b>Mintastic</b>	30
Mint, avocado, lime, pear and mango	
<b>Beetboost</b>	30
Beetroot, ginger, pineapple and blueberries	

### SMOOTHIES ADD-ONS

Peanut butter / Fresh Ginger / Banana	8
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## MOJITOS

<b>Classic</b>	28
Mint, lemon, brown sugar and 7-up	
<b>Passion fruit</b>	30
Fresh passion fruit, mint and 7-up	
<b>Strawberry</b>	30
Crushed strawberries, mint and 7-up	
<b>Peachy peach</b>	30
Sliced peaches, peach puree, mint and 7-up	

## MILKSHAKES & FRAPPÉ

<b>Caramel milkshake</b>	35
Caramel and vanilla ice cream	
<b>Chocolate milkshake</b>	35
French chocolate cream and vanilla ice cream	
<b>Lotus milkshake</b>	35
Crushed lotus cookies blended with ice cream	
<b>Strawberry milkshake</b>	35
Fresh strawberries and vanilla ice cream	
<b>Frappé coffee</b>	40
Iced coffee blended with caramel or chocolate	

### ADDONS +

<b>Change of milk</b> - Organic Almond / Coconut / Oat	6
<b>Extra espresso</b>	6
<b>Extra syrup</b> - Vanilla / Rose / Caramel	6



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## TEA SELECTION

### FINE TEAS

#### Matcha Latte • Japan 28 /30

**Tasting Notes:** We source our Japanese matcha from Kanji-san, who is the top 15 tea producer in Japan.. Omi Matcha might not be the brightest green one, but the silky, smooth and sweet taste- you won't be disappointed.

#### HOJI CHA Latte • Japan 28 /30

**Tasting Notes:** A must try. Roasted with first grade green tea, remove the bitterness tastes, and lower in caffeine and naturally sweeter than traditional Japanese green tea.

#### Roasted Spring Oolong • Taiwan 25

**Tasting Notes:** Popped Rice, Lily Flower, Medium Body

Our tea master lightly roasted this tea using a non conventional method resulting in a surprisingly pleasant flavour with a dry finishing on your tongue.

After meal tea, mid-level caffeine and a naturally light sweetness

#### Peppermint tea • Kenya 25

**Tasting Notes:** Fresh cut grass, rice, popcorn

Sourced from a plantation on the slopes of Mount Kenya, this green tea has been matured slowly under the sun. Blended with roasted puffed rice, this tea embodies an exotic and unique flavour.

All day tea, medim-low caffeine

#### Organic Hibiscus / Karkade • Tanzania 25

**Tasting Notes:** Floral, cranberry

Rich in Vitamin C and antioxidants, hibiscus has been used for a long time as relaxing and healthy beverage. This drink presents the same beautiful tonality as the flower and has an intense and delicious flavor.

All day beverage, no caffeine

### ICE TEA

#### Homemade classic 25

Earl grey tea, lemon, honey and mint

#### Hibiscus 28

Hibiscus flowers, brown sugar and lemon

#### Peach Ice tea 28

Black tea, peach puree, brown sugar and lemon

#### Passion fruit 28

Green tea, fresh passion fruit, honey and mint

### CLASSICS (HOT)

#### Black tea 21

#### Green tea and mint 21

#### Earl grey 21



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# FOOD MENU

## BETWEEN THE BREAD

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Served with salad or chips

**King's Steak Ciabatta** 38

Crispy ciabatta bread, grilled onions, whole grain mustard, peppery rocket leaves, tender steak beef, and the richness of melted cheddar cheese.

**Club Chicken Ciabatta** 38

Crispy ciabatta Bread, chicken breast, bacon, lettuce, mayo, boiled egg, tomato

**All Day Breakfast in a Wrap** 38

Delight in a savory combination of turkey bacon, chicken sausage, grilled tomato, boiled egg, fresh farm leaves

**Nut Free Pesto Chicken Ciabatta** 38

Crispy ciabatta bread, tender chicken breast, drizzled with aromatic pesto and house mayo. Mozzarella cheese, bacon, arugula and sundried tomatoes.

**Grilled Cheese Toasties** 36

Classic cheese toasties, Mozzarella Cheese, cream cheese.

**Pan Roasted Chicken Breast** 39

Pan roasted chicken breast with creamy mash potato & a light mushroom sauce.

**Chicken Thai Green Curry** 39

Tender chicken pieces in a spiced, rich & fragrant green sauce. Served with jasmine rice.

## ACAI BOWLS

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**Fruity Acai Fiesta** 42

Acai, Strawberries, Pomegranate, Banana, Granola, Honey

**Earthy Acai Fiesta** 42

Acai, Dried Fig, Banana, Coconut flake, Nuts, Granola

**Add ons:** Peanut butter/ Chia seeds/ Coconut flakes 8

Caramel sauce/ Peach puree/ Passion fruit puree/ Nuts

## FRESHLY MADE SALADS

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AVAILABLE 11AM - 8:30PM

**Mix Green Salad with Miso & Ginger** 30

Carrot, cucumber, mix green leaves, colored pepper, cherry tomatoes garnish mix sesame seeds, roasted cashew drizzle with miso ginger dressing

**Tahini Avocado Salad** 31

Creamy richness of avocados with the nutty flavor of tahini. Mix of variety of fresh veggies.

**Sauteed Grilled vegetables** 30

Carrot Mushroom, Broccoli, Mix capsicums, zucchini garnish with spring onion and parsley

**Tangerine Salad** 26

3 types of lettuce, beetroot, fresh orange. Paired with sweet, chili and tangy sauce.

**Crunchy Asian Coleslaw** 27

Crispy vegetables, tangy dressing and crunchy toppings.

## DESSERTS

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**Chocolate Mousse Cake** 30

**Classic Cheesecake**  30

**Carrot Cake with Pistachio** 30

**Homemade Tiramisu** 36

**Coconut cake**  36

**Brownie Cookie** 16

**Homemade Fudge Brownie**  16

We recommend add on Vanilla ice cream 8

All prices inclusive of VAT



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# FOOD MENU

## VEGAN GARDEN

AVAILABLE 11AM - 8:30PM  
Prepared with love by KRE'ATE

### Wraps & Quesadilla

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**Shawarma Jackfruit Quesadilla** 50

Jackfruit marinated in yummiest shawarma spices, served with mix bell peppers, homemade vegan cashew sticky cheese, salsa and quacamole on tortilla.

**Chickpea Tikka Masala Wrap** 48

Protein rich tender and spiced chickpeas cooked in a creamy tomato-based sauce. Drizzled with coriander mint cashew yogurt sauce.

**Chorizo Wrap with Cashew Fennel Dip** 50

Homemade Chorizo with mushroom and walnut, black beans, sweet potatoes and spinach. Paired with creamy herbaceous coriander sauce.

### Between the Sourdough

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**BBQ Tofu Sandwich** 48

A Reuben tofu sandwich in BBQ sauce, homemade vegan cheese, sauerkraut, and thousand island dressing, sourdough bread.

**BBQ Tempeh Lettuce & Tomato Sandwich** 52

Made with protein packed BBQ tempeh, avocado, tomatoes, lettuce, homemade siricha mayo.

**Vegan "Egg" Salad Sandwich** 48

A delicious plant-based tofu salad, lettuce and cucumber.

### Sustainable Bowls

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Choose between Jasmin Rice, Quinoa or Seasoned Black Rice

**Mexican Korean Bulgogi Bowl** 50

Bulgogi style mushroom, black beans, avocado, mix peppers and a mixture of gochujanf & salsa dressing.

**BBQ Tofu Bowl** 50

Korean BBQ tofu, homemade sauerkraut and sauteed greens.

**Mediterranean Bowl (Without rice)** 55

Tahini greens, broccoli, chickpeas, sweet potatoes, mix seed granola, tomatoes, sesame seeds.

**Stir Fried Tempeh Bowl (Without rice)** 55

Stir fried tempeh with pickled carrots, green papaya and ginger. Mix greens, edamame in sesame vinagareta with avocado & green spirulina puree.

All prices inclusive of VAT