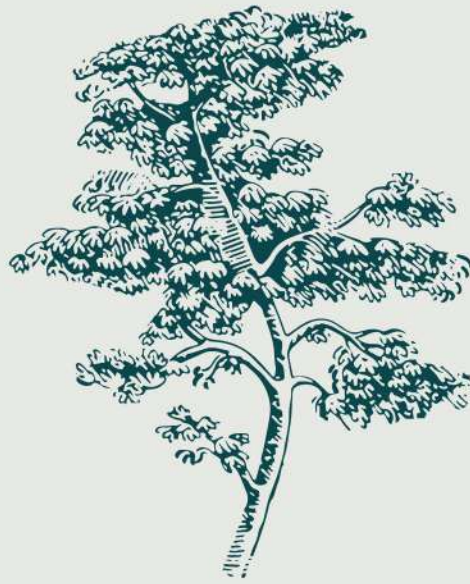




# Le Jardin



At Le Jardin, the beauty of nature takes centre stage, quietly, thoughtfully, and with purpose. Rooted in the rhythm of the seasons, our plant-based menu celebrates the bounty of the earth without butter, dairy, or compromise. Each dish is an ode to freshness, crafted with vibrant local produce, from heirloom tomatoes and earthy beetroot to silken tofu and handpicked herbs grown just steps away in our garden.

This attention to craft extends beyond the kitchen. Every ingredient is chosen with care, echoing our deep commitment to provenance and sustainability. Our kitchen team works in harmony with the land, composing dishes that are gently inventive, thoughtfully nourishing, and quietly expressive.

Here, simplicity becomes abundance. Every plate tells a story of sun-warmed soil, of mindful harvests, of respect for nature's cycles. At Le Jardin, we invite you to taste a more grounded kind of luxury: one that honours the land, the season, and the soulful pleasure of eating well.

**Bjoern Alexander**  
Cluster Director of Culinary

# Nourishing Bites



## Organic Tomato

Passionfruit | Resort-farmed Lime Leaf-infused Tomato Water | Basil & Curry Leaf Oil (V)

S\$28

## Marinated Beetroot Carpaccio

Silky Tofu | Green Celery | Orange | Caramelised Walnuts (V) (N)

S\$28

## Asparagus

Citrus Chia Seed Dressing | Avocado Crème | Organic Salad | Toasted Hazelnuts (V) (N)

S\$36

## Summer Sweet Corn Gazpacho

Coconut Juice | Local Chilli | Tomato | Cucumber (V) (G)

S\$18

## Chia Seed Wrap

Tauhu Sambal | Coconut Yoghurt | Pickled Summer Vegetables (V)

S\$26

## Walnut Bread

Pickled Beetroot | Arugula Pine Nut Crème | Marinated Goat Cheese | Extra Virgin Olive Oil (V) (N) (G)

S\$26

## Fresh Mango

Coconut Green Tea Jelly | Almond Crème (V)

S\$16

## Tropical Fruit Selection

Served with Fresh Coconut (V)

S\$24

(V) Vegetarian (N) Nuts (G) Contains Gluten

All prices are subject to 10 percent service charge and prevailing government tax.

Embark on a journey of wild tranquillity, where nature's elegance meets timeless tranquillity. Our Zen Series menu blends bespoke treatments with exquisite low-ABV cocktails and zero-proof elixirs, crafted to rejuvenate mind, body, and soul amidst the lush serenity of Sentosa's heritage sanctuary.



# The Zen Series

BY DANIEL ANTHONY

## Cocktails

### Lunara Essence

Blue Ginger-infused gin | green apple juice | thyme nectar | sparkling water  
Evokes a morning walk through a lush forest, perfect post-aromatherapy.

S\$22

### Solaire Éclat

Marrakesh mint vodka | fresh cucumber | mint | lime | coconut water | soda water  
A refreshing pick-me-up post-facial.

S\$22

### Sérénité Sauvage

Hawthorn Gin | nutmeg | orange juice | tonic water  
Ideal for cosy evenings or post-sauna relaxation.

S\$25

# The Zen Series

BY DANIEL ANTHONY



## Zero Proof

### Jasmine & Ginger Spritz

Organic jasmine soda | ginger juice | honey

A floral jasmine sparkler with zesty ginger and honeyed sweetness.

S\$18

### Cucumber and Perilla Collins

Cucumber tonic | Perilla Oleo

Crisp cucumber meets earthy perilla in a refreshing, breezy tonic.

S\$18

### Rosemary Cider

Rosemary soda | apple cider | stevia

Tart apple cider and herbaceous rosemary blend in a starlit, sparkling sip.

S\$18

## Ayurvedic Shots

### Thrive

Celery | green apple | cucumber | lemon

S\$12

### Revive

Organic pomegranate juice | fresh lime | soda

S\$12

### Glow

Fresh turmeric | Valencia orange | ginger | lemon

S\$12

Indulge in the crisp, clean taste of Pure Zero Sugar Wines, crafted in Italy's renowned Piedmont region. Using a unique fermentation process, these wines contain zero sugar, zero carbs, and only 55 calories per 100ml, with a moderate 10.5% alcohol content. Made from premium grapes like Pinot Noir, Chardonnay, and Merlot, they are vegan-friendly and bursting with flavour. Perfect for a guilt-free sip.



## Wines

### Zero Sugar Red

Barbara & Merlot

Dry and smooth, versatile for any occasion.

S\$22

### Zero Sugar White

Chardonnay & Sauvignon

Full-bodied, dry, and fresh, with a smooth, velvety finish.

S\$22

### Zero Sugar Rosé

Négrette

Light in colour, bursting with fruity and floral scents, and full of flavour.

S\$22

## Bubbles

### Zero Sugar Sparkling

Pinot & Chardonnay

Bright with golden reflections, featuring fine bubbles and a soft, full taste.

S\$25

### Zero Sugar Sparkling Rosé

Pinot Noir, Pinot & Chardonnay

Light pink in hue, with fine bubbles and a soft, full taste.

S\$25



Our classic favourites that exude elegance, balance, and a touch of luxury to complement the serene, refined atmosphere.

## Champagne

	Glass	Bottle
Delamotte Brut Côte Des Blanc France NV	S\$30	S\$145
Delamotte Blanc De Blanc France NV	S\$45	S\$220
Billecart-Salmon Brut Reserve France NV		S\$305
Billecart-Salmon Brut Rose France NV		S\$332

## White

	Glass	Bottle
Domaine Ellevin Chablis France 2023	S\$29	S\$140
Mount Riley Sauvignon Blanc New Zealand 2024	S\$25	S\$120
Fournier Pere & Fils Sancerre Cuvee Silex France 2022		S\$200
Planeta Chardonnay Sicillia Doc Italy 2023		S\$198

## Rosé

	Glass	Bottle
Chateau Roubine La Vie En Rose Cotes De Provence France 2023	S\$25	S\$118

## Red

	Glass	Bottle
Chateau Piron Montagne Saint Emilion France 2020	S\$25	S\$120
Fournier Pinot Noir France 2023	S\$27	S\$130
Chateau La Mission, Lalande-De-Pomerol France 2019		S\$178
Montresor Amarone Della Valpolicella Santinato Italy 2021		S\$180



## Soft Drinks

S\$10

Coca-Cola  
Coca-Cola Zero  
Sprite  
Fever-Tree Tonic Water  
Fever-Tree Ginger Ale  
Fever-Tree Soda Water  
Fever-Tree Ginger Beer

## Healthy Boosters

S\$16

**Garden Glow**  
Cucumber | aloe elixir

**Crisp & Refreshing**  
Citrus | vitality

**Ginger, Grapefruit**  
Invigorating | zesty

**Matcha Breeze**  
Matcha | coconut creamy | energising

## Coffee

S\$9

Espresso  
Double Espresso Latte  
Cappuccino  
Flat White Macchiato

## TWG Tea

S\$10

English Breakfast  
Earl Grey  
Moroccan Mint  
Sencha  
Chamomile  
Jasmine

## Water

S\$13

Acqua Panna  
San Pellegrino



# Le Jardin

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