

La
GARDENIA
EST 2022

BRUNCH

ALL DAY BRUNCH

MAINS

CLASSIC ENGLISH BREAKFAST

(Pork Sausage, Bacon, Eggs, Grilled Tomatoes, Sautéed Mushrooms, Baked Beans and Toast)

220

CHICKEN AND WAFFLES

(Pickled Onions and Watermelon)

195

BUTTERMILK PANCAKES

(Caramel, Custard and Caramel Popcorn)

205

CLASSIC WAFFLE

(Mixed Berries and Maple Syrup)

175

**BUTTERMILK PANCAKES
AND BERRY COMPOTE**

(Crème Fraiche and Maple Syrup)

175

MUSHROOM TOAST

(Sautéed Mushrooms atop Toasted Artisanal Bread)

95

THE BREAKFAST PLATTER

(2 Pork Sausages, Bacon, Eggs, Grilled Tomato, Baked Beans and Toast; Chicken and Waffles; 2 Buttermilk Pancakes, Berries and Maple Syrup)

550

MIXED BERRY FRENCH TOAST SUPREME

(Mixed Berry Compote, Cotton Candy and Crème Fraiche)

255

STEAK AND EGGS

(Premium Beef Tenderloin)

275

CHICKEN WINGS BASKET

(Suya Crusted)

110

TROPICAL & EXOTIC PAPAYA PARFAIT

(Banana, Granola Mix, Banana, Mixed Berries and Greek Yoghurt)

95

SIDES

PANCETTA MACARONI AND CHEESE

(Contains Pork)

220

FRENCH FRIES

55

EXTRAS

PORK SAUSAGES - 80
CHICKEN SAUSAGES - 70
BACON - 75
MUSHROOMS - 35

EGGS - 30
CREAM - 45
MAPLE SYRUP - 45
BUTTER - 30

Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed on the menu and we cannot guarantee that our food/drinks will be free of any traces of allergens, including peanuts.

A service charge of 10% will be added to your bill.

LUNCH & DINNER | 12PM - 11PM

STARTERS

MINI BEEF SLIDERS

(Premium Beef, Cheddar Cheese, Caramelized Onions and House Special Sauce on Brioche Buns)

150

CALAMARI

(Grilled or Fried with Tartar Sauce)

150

POPCORN CHICKEN

(Golden Fried Crispy Chicken Coated in Special Spicy House Sauce)

120

MUSHROOM BRUSCHETTA

95

SOUPS & SALADS

SMOKED CARROT SOUP

95

SPRING PEA SOUP

(Goat Cheese, Crostini)

135

CLASSIC GARDEN SALAD

(Heirloom Cherry Tomato, Cucumber, Carrot, Onion, House Vinaigrette)

95

GRILLED PEACH AND HALLOUMI SALAD

(Pickled Onions, Watermelon, Herb Labneh, Soumak Dressing)

175

STRAWBERRY AND GOAT CHEESE SALAD

(Mixed Greens, Balsamic Glaze)

175

WATERMELON AND FETA SALAD

(Cucumber and Mint)

220

LA GARDENIA

(Parma Ham and Burrata Salad)

285

SANDWICHES

SOUTH WEST CRISPY CHICKEN SANDWICH

(Served with French Fries)

210

PHILLY CHEESE STEAK SANDWICH

(Served with French Fries)

225

CHICKEN AND BACON WAFFLE SANDWICH

(Served with French Fries)

210

MAINS

CLASSIC RIGATONI BOLOGNESE

(Rigatoni Pasta in a Rich Traditional Bolognese Sauce)

205

CHICKEN ALFREDO

(Fettuccini Tossed in Creamy Sauce)

185

PESTO PASTA

(Fusilli in Homemade Pesto Sauce)

150

Add Chicken +70

BEEF THAI CHILI FRIED RICE

185

SEAFOOD & SHELLFISH

HERB CRUSTED BAKED GROUPER

(Yam Croquette and Seasonal Vegetables)

230

HONEY GLAZED TIGER PRAWNS

(Herb Rice, Pineapple Salsa and Chimichurri)

325

BAKED FILLET OF SALMON

(Mashed Potatoes, Carrot, Corn and Smoked Garlic Jus)

320

ROASTS & GRILLS

PREMIUM BEEF TENDERLOIN

(Potato Puree, Grilled Spring Vegetables and Smoked Garlic Jus)

355

GRILLED RACK OF LAMB

(Sauteed Potato Wedges, Poached Mixed Vegetables and Chili Jus)

495

CHICKEN ESPETADA

(Grilled Chicken Skewers with Herb Rice or French Fries)

220

SIDES

POTATO PURÉE - 80

MASHED POTATO - 60

PANCETTA INFUSED POTATO PUREE - 120

PANCETTA MACARONI AND CHEESE - 220

FRENCH FRIES - 55

SAUTEED POTATOES - 60

HERB RICE - 55

YAM CROQUETTE - 60

SAUTEED SEASONAL VEGETABLES - 55

SIDE SALAD WITH HOUSE DRESSING - 50

DESSERTS

BROWNIE MUD SLIDE

(Brownies, Ice Cream, Caramel, Fudge and Cookie Crumble)

185

DECONSTRUCTED MIXED BERRY CHEESECAKE

135

FRUIT AND CHEESE PLATE

(Cheddar Cheese, Grapes, Strawberry, Dates and Cheese Crackers)

150

TRES LECHE

120