



PRIVATE GARDEN

UNIQUE EVENTS & PRIVATE DINING

The image shows the interior of the Secret Garden restaurant. The space is characterized by its high, vaulted ceiling and large, arched windows. The walls are painted a deep red, and the floor is made of dark wood. In the center, a large, ornate metal cage hangs from the ceiling, containing a peacock. To the left, a bar area is visible with various bottles and glasses. To the right, a table is set with a glass of wine and a small plant. The overall atmosphere is warm and elegant.

SECRET GARDEN

Located in the heart of Amsterdam, SECRET GARDEN is more than a restaurant, it is an experience where you can celebrate the flavours of Nikkei Cuisine in an amazing environment. Find yourself in an unparalleled exotic and vibrant atmosphere in between nature's green and contemporary art. Using a unique blend of Japanese and Peruvian culinary traditions, SECRET GARDEN offers a culinary journey.

PRIVATE DINING

Meet, dine and celebrate exclusively and privately in the Garden Room. Including your own bar & cocktail station and next level hospitality. The Garden Room can accommodate groups up to 36 seated and 50 standing.

The Garden Room is situated exclusively on the first floor of SECRET GARDEN, where you can enjoy an intimate experience curated to your specific occasion and needs. Guests are able to experience the atmosphere and distinct vibe of SECRET GARDEN in a personal and private environment. Be it for lunch or dinner, the Garden Room features customised printed menus, presentation facilities and a sound system that can be tailored to your distinct music taste.







CHOOSE YOUR SECRET MENU

THE WHITE PEACOCK

€ 89 - PER PERSON

Gucamole Tostada

Steak Tartare Sambai-Zu, Truffle & Oyster

Yellowtail Mandarin Ponzu & Jalapeno

Tuna Tamago Sushi Rice, Cured Egg Yolk

Shrimp Tempura Satsuma Aioli

Black Cod Miso & Butter Lettuce

Chicken Skewers Spicy Truffle & Crispy Onion

Esquites Corn Salad Parmesan & Seaweed Butter

Skin Seared Seabass Chili Lemon Dressing & Sea Vegetables

Rib-Eye Salsa Verde

Cherry Tomato Salad Peach, Green Chilli & Red Onion

Steamed Jasmin Rice Lime Leaf, Ginger & Lemon Grass

Roasted Peach Granny Smith Sorbet & Kumquat

Coffee Namelaka Banana & Saffron Ice-Cream

*Please inform us of any dietary requirements or allergies when selecting a menu.
Please note that the menu is subject to seasonal change.*





THE JAGUAR

€ 125 - PER PERSON

Gucamole

Tostada

Oyster

Leche de Tigre

Seabass Ceviche

Sweet Potato, Corn, Yuzu & Chili

Tuna Tamago

Sushi Rice, Cured Egg Yolk & Beluga Caviar

Roasted Beetroot

Wasabi Yoghurt & Smoked Almonds

Beef Tataki

Black Pepper, Ponzu & Truffle

Black Cod

Miso & Butter Lettuce

Grilled Lobster Tail

Aji Amarillo Butter Sauce & Carrot

Crispy Octopus

Kimchi Espuma & Pickled Radish

Japanese Wagyu A4

Pickles & Eryngii

Eggplant Katsu

Miso Mustard Glace

Steamed Jasmin Rice

Lime Leaf, Ginger & Lemon Grass

Pineapple Crème Brûlée

Pineapple Sorbet

Mochi Ice-Cream & Fruit

Selection of Flavours

Please inform us of any dietary requirements or allergies when selecting a menu.
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SELECT YOUR SECRET DRINKS



WELCOME DRINKS

*Start off the event with a glass of bubbles.
Select one below.*

Cava

Pere Ventura Primer Brut Reserva
€9 -

Champagne

Christoffe Brut Réserve
€16 -

Tangerine Bellini

Orange infused Bombay Gin, Mandarin & Cava
€16 -





COCKTAIL SELECTION

SECRET GARDEN offers a a selection of cocktails inspired by the evolution of Nikkei Cuisne. We have curated a selction of signature and classic cocktails for your experince in the Garden Room. Choose up to 2 for your event.

SIGNATURE COCKTAILS

Tokyo Mule

Sake, Elderflower, Lime, Ginger Beer, Lemongrass, Agave & Shiso

Pineapple Margarita

Ocho Reposado Tequila & Homemade Pineapple Cordial

Nikkei Nectar

Lavender Infused Dewars 12, Kumquat Cordial & Soda Water

CLASSIC COCKTAILS

Pornstar Martini

Vodka, Passion Fruit, Lime

Espresso Martini

Vodka & Kahlua

Pisco Sour

Pisco,Lemon, Sugar Syrup

€16 - PER COCKTAIL

We request that you inform us prior to the event what your choice and number of cocktails will be.

WINE LIST

SECRET GARDEN offers an extensive collection of wines. Our experts have selected and curated distinct wines that we recommend as great pairings for your selcted menu and event.

SPARKLING

Christoffe Brut Réserve
€95 -

Christoffe Blanc de Blancs
€130 -

Billecart-Salmon Brut Réserve
€105 -

Ruinart Blanc de Blancs
€190 -

Dom Pérignon Brut Vintage
€380 -

WHITE WINE

Domaine Gautherin, Chablis
€85 -

Bernardus, Chardonnay
€75 -

Bourgogne Chardonnay, Xavier Monnot
€85 -

Alto Adige Pinot Grigio, Alois Lageder
€65 -

Rotes Tor Federspiel, Grüner Veltliner
€95 -

Meursault Limozin, Hubert Bouzereau
€145 -

RED WINE

Bourgogne Rouge, Hubert Bouzereau
€70 -

Malbec Lauren's Single Vineyard, Mendoza
€75 -

Pomerol, Les Chemins de La Croix du Casse
€95 -

Châteauneuf-du-Pape, 'Les Hauts de Barville', Domaine Brotte
€95 -

Brunello di Montalcino DOCG, Bartoli Giusti
€95 -

Valbuena 5°, Vega Sicilia, Ribera del Duero
€295 -

MAGNUM

Billecart-Salmon Brut Réserve, Magnum
€190 -

Chablis, Domaine Gautherin, Magnum
€160 -

Chardonnay Fermentado en Barrica, Enate, Somontano, Magnum
€150 -

Don Giovanni Super Tuscan, Giuseppe Brancatelli, Magnum
€110 -

Unico, Vega Sicilia, Ribera del Duero, Magnum
€1750 -



SECRET GARDEN

If you would like to dine with us in the Private Garden Room please navigate to the form on our website.
For more information please do not hesitate to contact SECRET GARDEN.
Please be aware that an additional 10% discretionary service charge will
be added to the final bill for your convenience.

We look forward to welcoming you.

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