# PRIVATE GARDEN UNIQUE EVENTS & PRIVATE DINING





## PRIVATE DINING

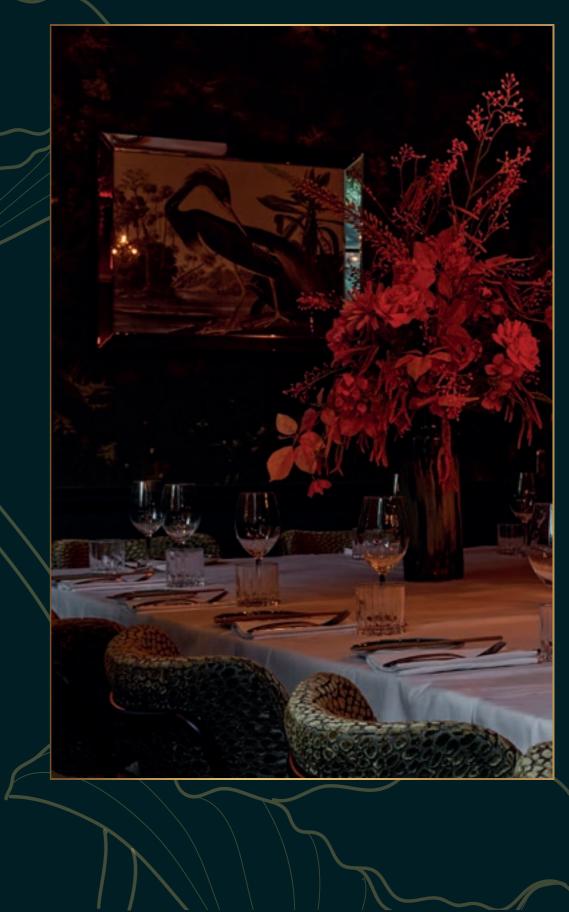
Meet, dine and celebrate exclusively and privately in the Garden Room. Including your own bar & cocktail station and next level hospitality. The Garden Room can accommodate groups up to 36 seated and 50 standing.

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

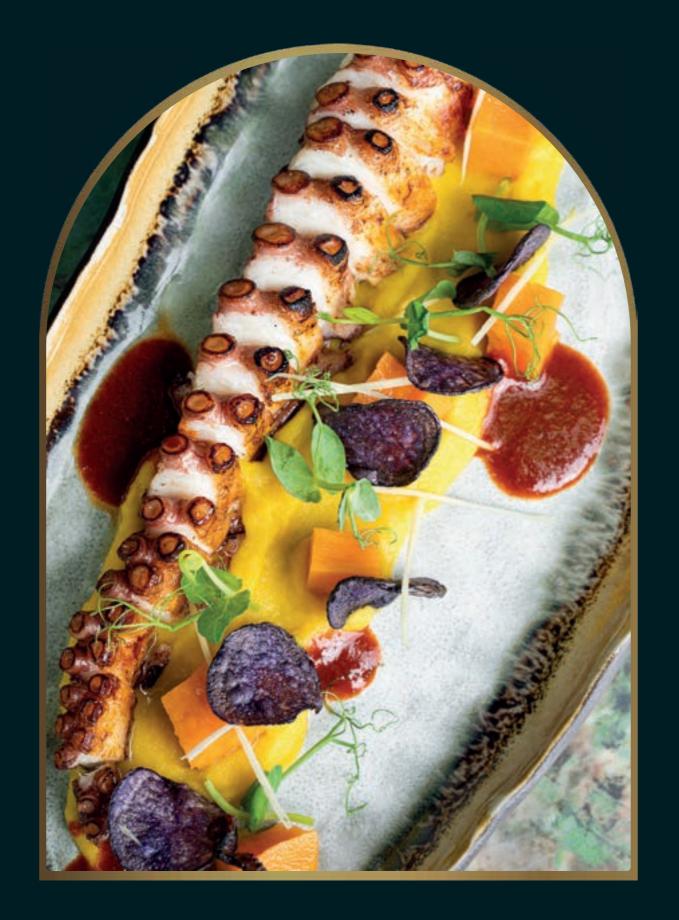
Chicken Skewers Spicy Truffle & Crispy Onion Esquites Corn Salad Parmesan & Seaweed Butter

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.





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. Please note that the menu is subject to seasonal change.

## THE JAGUAR € 125 - PER PERSON

# SELECTYOUR SECRET DRINKS

## WELCOME DRINKS

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

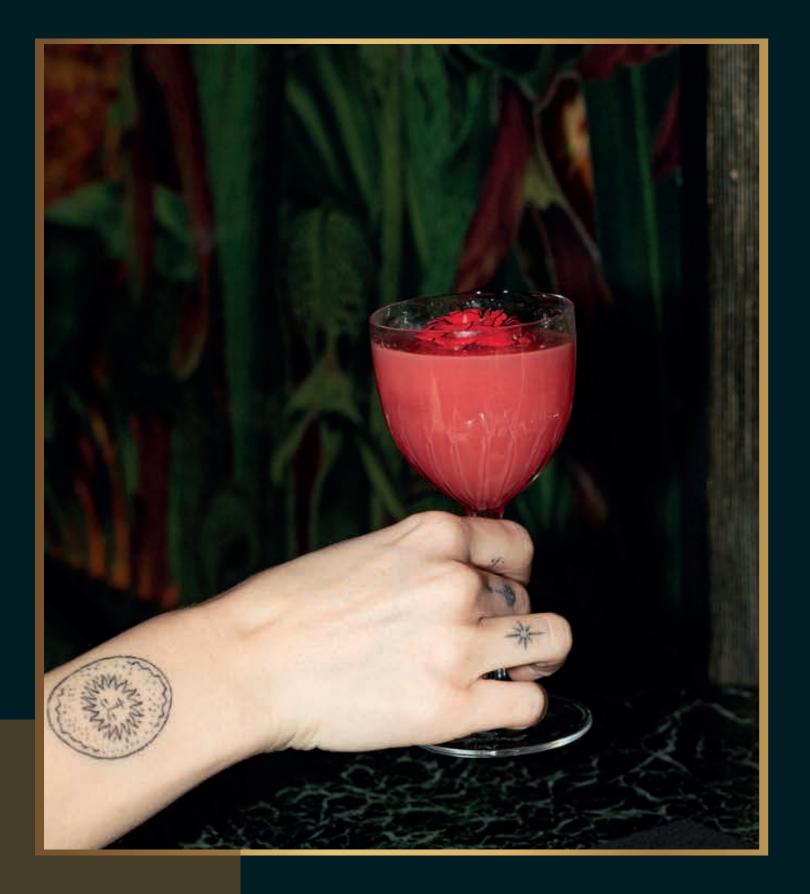
Cava Pere Ventura Primer Brut Reserva €9 -

> 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 -

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

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

## **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 -

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 hestitate to contact SECRET GARDEN. Please be aware that an additional 10% discretionary service charge will be added to the final bill for your convinence.

We look forward to welcoming you.

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