

Small Plates + Salads

Little Farms Charcuterie Board 16 / 32
Cheese of the day, quince, walnuts, dried cranberries, dried apricots, crostini

👍 Hummus Bowl with Pita Bread 18
chickpea, tomato, feta, olive, pita

👍 Gambas Al Ajillo 19
Selva sustainable tiger prawns, baguette

Crispy Crackling Chicken 15
chicken thigh, gochujang aioli

Avocado, Quinoa & Feta Bowl 22
walnut, blueberry, tomato, baby spinach, baby romaine pomegranate, miso & lemon

Classic Caesar Salad 19
bacon, poached egg, parmesan, croutons

Battered Plant-based Calamari 16
sesame coriander, dukkah, sriracha mayo

Spiced Cauliflower 21
pomegranate, avocado, almonds, red cabbage, mint yoghurt & molasses, sumac spice

Chef’s Soup of the Day 12
sourdough or gluten-free bread

ADD TO YOUR SALAD

Alaskan Smoked Salmon 9
Organic Chicken 8
Tempeh 5
Homemade Falafel 6

Pastas

Spaghetti Alle Vongole 26
clams, chilli flake, parsley, spaghetti

Medley of Mushroom Aglio Olio Orecchiette 24
oyster, portobello, swiss brown, garlic, chilli parsley

Tiger Prawn Fettuccine 29
selva sustainable prawn, onion marmalade, prawn stock, cherry tomato, bird’s eye chilli, sesame pangratto

Ox Cheek & Mushroom Pappardelle 28
plum tomato stew, mixed mushrooms

gluten-free pasta available upon request

Asian

Organic Chicken & Cauliflower Rice
romaine salad, almond chilli pesto, ginger, coriander

Rendang Lamb Shank
quinoa “Ulam” rice, potato, pickled onion

Chickpea & Mushroom Coconut Curry 24
pickled slaw, fable “meat” pomegranate, cauliflower rice, cashew, poppadum

Barbecued Pork Rack 32
Korean glaze, BBQ sauce, sesame seeds, spring onion

Sesame Tuna Tataki & Soba 24
wakame, avocado, edamame, green mango, ginger soy

little farms

Mains

👍 Chicken Breast Barley Risotto 28
Bostock Brothers organic chicken (NZ), root vegetables, feta, kale

Fish & Chips 30
sustainably farmed sea bass, mixed greens, tartar sauce
Choice of: Battered | Pan-seared

👍 Pan-Seared Salmon 36
Akaroa salmon (NZ), avocado, tomato, corn salsa & mandarin orange gel, coriander

👍 Smashed Burger 26
O’Connor beef (AUS), cheese, sriracha mayo, fries

Ribeye Steak Frites 44
O’Connor Grass Fed 300g (AUS), steak salt, hand cut chips
add on: Garden Wall Salad +\$8

👍 Caribbean Jerk Chicken 30
grilled free range half chicken, charred greens

Tenderloin 40
O’Connor grass fed 250gm, textures of butternut squash, farro, spiced pumpkin seeds, red wine mustard jus
add on: Garden Wall Salad +\$8

Dinner Sides

Charred Broccoli 8
pickled red onion, chilli flakes, vinaigrette

Creamy Potato Pureé 8
chive & olive oil

Caramelised Mushroom 12
crumble feta, salsa verde

Garden Wall Salad 8
house vinaigrette

Truffle Fries 12

Fries 8

Serangoon Garden Exclusive

Smoky Squid 16
calamansi aioli, garlic panko

Lamb Za’artar 42
Herbed yoghurt, preserved lemon-cucumber salsa

Desserts

Bailey’s Tiramisu 12

Black Sesame Opera

NY Cheesecake 12

Old Fashion Carrot Cake 12

👍 Little Farms Pavlova 14
whipped mascarpone, mixed berry compote, LF berries, granola

Caramel Chocolate Banana Tart 12

Chocolate Flourless Praline 10

👍 Chocolate Lava Cake 14

All bread is freshly baked from starter lab

Made without gluten ingredients Contains Nuts Dairy-free Vegan Available at Butchery

All prices are subject to prevailing GST and 10% service charge.

Despite every effort, small traces of egg, meat, seafood, flour and nuts may cross contact. If you have an allergy, please approach our team for assistance before ordering.