
GARDEN ROOM
UNIQUE EVENTS & PRIVATE DINING



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 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 60 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.

AN INTIMATE SETTING FOR UNFORGETTABLE MOMENTS







CAREFULLY CURATED MENUS FOR YOUR EVENT

THE WHITE PEACOCK MENU

€89 PER PERSON

Guacamole *Tostada*

Salmon Open Handroll *Aji Amarillo & Ikura*

Beef Tataki *Ponzu & Black Pepper*

Tuna Tartare *Wonton Cracker & Sesame*

King Crab Cakes *Aji Amarillo Aioli*

Shrimp Tempura *Satsuma Aioli*

Chicken Skewers *Miso Butter & Aji de Polleria*

Esquites Corn Salad *Parmesan & Seaweed Butter*

Skin Seared Seabass *Chili Lemon & Sea Vegetables*

Beef Tenderloin Teriyaki Sauce

Tomato Salad *Green Chili & Orange*

Steamed Jasmine Rice *Lime Leaf, Ginger & Lemongrass*

Coconut Cake *Pineapple & Ginger*

Mochi Ice Cream & Fruit *Selection of Flavours*

Please inform us of any dietary requirements or allergies when confirming your menu selection. As we work with seasonal ingredients, menu items may be subject to change.





THE JAGUAR MENU

€125 PER PERSON

Guacamole *Tostada*

Seabass Ceviche *Sweet Potato, Corn & Chili*

Oyster *Leche de Tigre*

Hamachi Open Handroll *Miso & Yuzu*

Beef Tataki *Ponzu & Black Pepper*

Roasted Beetroot *Wasabi Yoghurt & Smoked Almond*

Black Cod *Aji Amarillo Miso*

Grilled Lobster Tail *Nikkei Bisque*

Steamed Jasmine Rice *Lime Leaf, Ginger & Lemongrass*

Skin Seared Seabass *Chili Lemon & Sea Vegetables*

Japanese Wagyu A4 *Pickles*

Esquites Corn Salad *Parmesan & Seaweed Butter*

Pineapple Crème Brûlée *Pineapple Sorbet*

Mochi Ice Cream & Fruit *Selection of Flavours*

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START YOUR EVENING WITH A SPARKLING WELCOME AND LET THE EXPERIENCE UNFOLD

WELCOME DRINKS

Cava

Pere Ventura Primer Brut Reserva

€10,- per glass

Champagne

Christopher Merret Brut Réserve

€17,- per glass

0.0% Sparkling

SOBR Riesling Sparkling 0.0%, Weingut Dr. Loosen

€10,- per glass

Tokyo Mule

Junmai Sake, St-Germain Elderflower, Lemongrass,

Fever-Tree Ginger Beer & Lime

€17,- per cocktail

Virgin Hidden Geisha

Mesamis London Juniper, Apple, Passionfruit & Lychee

€14,- per mocktail





CANAPÉS

ELEVATE YOUR RECEPTION WITH A SELECTION OF REFINED NIKKEI-INSPIRED BITES, CAREFULLY CRAFTED TO ACCOMPANY YOUR WELCOME DRINKS AND SET THE STAGE FOR THE DINING EXPERIENCE AHEAD.

Caviar Cones

Creme Fraiche, Spring Onion

€9,- per piece

Spicy Salmon

Rice Paper

€9,- per piece

Steak Tartare

Tostada

€9,- per piece

COCKTAIL SELECTION

INSPIRED BY THE VIBRANT FLAVOURS AND RICH HERITAGE OF NIKKEI CUISINE, OUR COCKTAIL MENU HAS BEEN CAREFULLY CURATED TO COMPLEMENT YOUR EXPERIENCE IN THE GARDEN ROOM. SELECT UP TO THREE SIGNATURE OR CLASSIC COCKTAILS TO ELEVATE YOUR EVENT.

SIGNATURE COCKTAILS

Tokyo Mule €17,-
Junmai Sake, St-Germain Elderflower, Lemongrass,
Fever-Tree Ginger Beer & Lime

Pineapple Margarita €18,-
Patron Silver Tequila & Homemade Pineapple Cordial

Ume Blossom €17,-
Umeboshi-infused Grey Goose Vodka, St-Germain Elderflower, Cranberry Foam,
Fever-Tree Elderflower Tonic & Lime

The Hidden Geisha €17,-
Our Nikkei Twist on the classic Pornstar Martini.
Huamani Quebranta Pisco, Apple Cordial, Passionfruit & Lychee

Jasmine Yuzu Sour €18,-
Bombay Sapphire Gin, Barsol Primero Quebranta Pisco, Pear & Jasmine Cordial,
Egg White & Yuzu



WINE LIST

SECRET GARDEN OFFERS AN EXTENSIVE COLLECTION OF WINES FROM RENOWNED WINE REGIONS AROUND THE WORLD. OUR SOMMELIERS HAVE CURATED A SELECTION OF WINES THAT PAIR BEAUTIFULLY WITH OUR SHARED DINING MENUS AND PRIVATE EVENTS.

SPARKLING

Christopher Merret Brut Réserve

€95 -

Christopher Merret Blanc de Blancs

€130 -

Billecart-Salmon Le Réserve

€130 -

Ruinart Blanc de Blancs

€190 -

Dom Pérignon Brut Vintage

€380 -

WHITE WINE

Domaine Gautherin, Chablis

€89 -

Bernardus, Chardonnay

€75 -

Borgogne Chardonnay, Xavier Monnot

€85 -

Alto Adige Pinot Grigio, Alois Lageder

€65 -

Grüner Veltliner Käferberg 1e Lage, Loimer

€85 -

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 5o, Vega Sicilia, Ribera del Duero

€295 -

MAGNUM

Billecart-Salmon Le Réserve

€250 -

Chablis, Domaine Gautherin

€170 -

Chardonnay Fermentado en Barrica, Enate, Somontano

€150 -

Don Giovanni Super Tuscan, Giuseppe Brancatelli,

€120 -

Unico, Vega Sicilia, Ribera del Duero

€1750 -

SECRET GARDEN

EST. 2022

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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