

EST



2023

GARDENS

BY VE/IA — BANGKOK

CONTEMPORARY FARM-TO-TABLE DINING
IN SPACES AS COMFORTING AS HOME

proud to call thailand home.



hello sunshine!

**CONTEMPORARY
FARM-TO-TABLE
BRUNCH &
ALL DAY DINING**

REFINED EXPERIENCES, UNIQUE PLATES, SPACES AS COMFORTING AS HOME - WELCOME TO GARDENS. FROM YOUR MORNING BREAKFAST TO LAZY SUNDAY BRUNCH HANGOUTS TO DELICIOUS DINNERS AND TILL WINE AFTER WORK, IT'S A SPACE THAT OUR COMMUNITY CAN COME TOGETHER TO TAKE TIME FOR THEMSELVES. WITH INCREDIBLY ENTHUSIASTIC FOODIES BEHIND THE MENU, WE STRIVE TO FUSE CLASSIC DISHES, NEW FLAVOURS, UNIQUE TECHNIQUES AND MEMORABLE EXPERIENCES AT GARDENS BY VE/LA.





MENU CRAFTED IN A HOME KITCHEN

DEVELOPED BY A TEAM OF THREE, IN A HOME KITCHEN WITH HIGH FIVES AND EXCITED LOOKS AS APPROVAL FOR A DISH TO GO ON THE MENU - EXPLORE OUR CAREFULLY CURATED PLATES THAT STRETCHES FROM COMFORTING BRUNCHES, AFTERNOON BITES AND MEALS PERFECT FOR DINNERS.



TOASTS

GREENS

BITES

BOWLS

PLATES

SWEETS

DRINKS

*from early morning breakfasts
to late night toasts!*

CHEF'S FAVOURITE



TOMATO GRANITA & BURRATA TOAST

395

FRESH BURRATA WITH SEASONAL TOMATOES AND BASIL, TOPPED WITH GRATED TOMATO GRANITA, OLIVE OIL AND BALSAMIC VINEGAR. SERVED ON LIGHTLY CARAMELIZED BRIOCHE.

VEGETARIAN SIGNATURE



GARDENS FRENCH TOAST

285

CARAMELIZED BRIOCHE WITH LEMON ZEST INFUSED WHIPPED FRESH CREAM. TOPPED WITH SEASONAL FRUITS.

SIGNATURE



BEEF BOWL

420

SEARED JASMINE WAGYU SERVED ON TOP OF BEEF FAT FRIED RICE. SERVED WITH ONSEN EGG, LEEKS AND CRISPED GARLIC.

SIGNATURE



BREAKFAST BOWL

320

EGG OF YOUR CHOICE SERVED WITH SOURDOUGH, SAUTEED POTATOES, QUINOA, SAUTEED TOMATOES, SAUSAGE, KALE AND AVOCADO.

SIGNATURE



ROSÉ SAUCE SHRIMP PASTA

SIGNATURE

330

PASTA TOSSED IN SPECIAL SEAFOOD ROSÉ SAUCE, TOPPED WITH SEARED SHRIMP AND PARMESAN CHEESE.



GARDENS SALMON EGG BENEDICT

SIGNATURE

340

POACHED EGGS WITH SMOKED SALMON AND ROCKET SERVED ON WHOLE WHEAT ENGLISH MUFFINS. TOPPED WITH CLASSIC HOLLANDAISE SAUCE AND DILL & PARSLEY HOLLANDAISE SAUCE.



TOASTS

- | | | |
|---|--|-----|
| 1 | <p>FIG & STRAWBERRY TOAST VEGETARIAN</p> <p>FRESH STRAWBERRIES & FIGS WITH FRESH CREAM TOPPED WITH PARMESAN CHEESE. SERVED ON CARAMELIZED BRIOCHE.</p> | 285 |
| 2 | <p>SMASHED AVOCADO & BOILED EGGS TOAST VEGETARIAN</p> <p>SMASHED AVOCADO GUACAMOLE WITH BOILED EGG SLICES AND PICKLED RADISH, ONIONS AND CUCUMBER. SERVED ON A SLICE OF SOURDOUGH BREAD.</p> | 285 |
| 3 | <p>TOMATO GRANITA & BURRATA TOAST VEGETARIAN SIGNATURE</p> <p>FRESH BURRATA WITH SEASONAL TOMATOES AND BASIL, TOPPED WITH GRATED TOMATO GRANITA WITH OLIVE OIL AND BALSAMIC VINEGAR. SERVED ON LIGHTLY CARAMELIZED BRIOCHE.</p> | 395 |
| 4 | <p>SRIRACHA BACON & OMELETTE TOAST</p> <p>SEARED BACON MARINATED IN SRIRACHA SAUCE WITH SAUTEED MUSHROOMS AND OMELETTE. SERVED ON BRIOCHE TOAST.</p> | 365 |
| 5 | <p>SMOKED SALMON & CREAM CHEESE TOAST</p> <p>SMOKED SALMON WITH CHIVE AND GINGER INFUSED CREAM CHEESE TOPPED WITH FINGER LIME AND EGG YOLKS. SERVED ON A SLICE OF SOURDOUGH BREAD.</p> | 315 |
| 6 | <p>GARDENS FRENCH TOAST SIGNATURE</p> <p>CARAMELIZED BRIOCHE WITH LEMON ZEST INFUSED WHIPPED FRESH CREAM. TOPPED WITH SEASONAL FRUITS.</p> | 285 |

GREENS



GARDENS SALAD VEGAN SIGNATURE

MIXED SEASONAL GREENS WITH CARROTS, TOMATOES, FRESH RADISH AND CUCUMBER WITH LIGHT SESAME VINAIGRETTE.

250



PEACH & SERRANO TOMATO SALAD VEGETARIAN SIGNATURE

ICEBERG LETTUCE AND BASIL SERVED WITH SEASONAL TOMATOES AND PEACH SLICES. TOPPED WITH SERRANO HAM, BURRATA CHEESE, PEACH AND BALSAMIC DRESSING.

450



CHICKEN CAESAR SALAD

290

BABY COS DRIZZLE WITH HOMEMADE CAESAR DRESSING, SERVED WITH SOURDOUGH CROUTONS AND SEASONED GRILLED CHICKEN THIGH.



STRAWBERRY TRUFFLE SALAD VEGETARIAN

390

WILD ROCKET WITH FILET ICEBERG, STRAWBERRIES, BLACK TRUFFLES, FETA CHEESE AND BALSAMIC DRESSING.



SPROUTS & ASPARAGUS HUMMUS VEGAN

350

BLACKENED BRUSSEL SPROUTS AND ASPARAGUS SERVED ON CHICKPEA HUMMUS DRIZZLED WITH TARRAGON AND THYME OIL. SERVED WITH SOURDOUGH FINGERS.

BITES



SERRANO HAM AND MELON 385

SERRANO HAM WRAPPED WITH MELON SLICES TOPPED WITH SPICES, OLIVE OIL AND PARSLEY. SERVED WITH ASSORTED NUTS.



CHICKEN POP SKEWERS 195

DEEP FRIED CHICKEN THIGHS IN A CRISPY BATTER, COATED WITH HERBS AND SPICES. SERVED WITH A LEMON SLICE AND SPICY MAYO DIP.



PAPRIKA & MALA CORN RIBS 220

CORN ON THE COB SLICES TOSSED IN 7 HERBS AND SPICES AND DEEP FRIED TO PERFECTION. SERVED WITH A LIME WEDGE AND MALA CREAM DIP.

VEGAN SIGNATURE



HANDMADE FRIES PLATTER 285

DEEP FRIED AND SEASONED POTATO WEDGES, HAND-CUT SWEET POTATO FRIES AND PURPLE SWEET POTATO GNOCCHI. SERVED WITH 3 DIPS.

VEGAN

start with nibbles!



SALMON TARTARE SIGNATURE 350

DICED FRESH SALMON TOSSED IN SPICES AND LEMON WITH POMEGRANATE AND CAPERS. SERVED WITH CRISPED RICE PAPER ON THE SIDE.

BOWLS



SALMON TERIYAKI RICE BOWL 380

SESAME AND GARLIC FRIED RICE WITH PAN SEARED SALMON TERIYAKI, EDAMAME, AVOCADO, PICKLED RADISH AND CUCUMBER.



GARLIC SHRIMP & CAULIFLOWER 340

FLAMBEED SHRIMP, CAULIFLOWER, BROCCOLI AND SLOW COOKED BEETROOT TOSSED IN GARLIC AND MIXED SPICES.



BEEF BOWL SIGNATURE 420

SEARED JASMINE WAGYU SERVED ON TOP OF BEEF FAT FRIED RICE. SERVED WITH ONSEN EGG, LEEKS AND CRISPED GARLIC.



MATCHA STRAWBERRY SMOOTHIE BOWL 275

MATCHA INFUSED YOGURT, BANANA AND STRAWBERRY TOPPED WITH FRESH BERRIES, CHIA SEEDS AND GREEK YOGURT.

VEGETARIAN



GARDENS ACAI BOWL 350

SECRET RECIPE ACAI BASE TOPPED WITH GRANOLA, BANANAS, BERRIES, CHIA SEEDS AND PEANUT BUTTER.

VEGAN



BREAKFAST BOWL SIGNATURE 320

EGG OF YOUR CHOICE SERVED WITH SOURDOUGH, SAUTEED POTATOES, QUINOA, SAUTEED TOMATOES, SAUSAGE, KALE AND AVOCADO.

pasta
PLATES



ROSÉ SAUCE SHRIMP PASTA 330

PASTA TOSSED IN SPECIAL SEAFOOD ROSÉ SAUCE, TOPPED WITH SEARED SHRIMP AND PARMESAN CHEESE.

SIGNATURE



MISO PESTO & ZUCCHINI PASTA 330

PASTA AND ZUCCHINI JULIENNE TOSSED IN MISO PESTO, TOPPED WITH SUN DRIED TOMATOES, PARMESAN CHEESE AND BASIL.

VEGETARIAN SIGNATURE

1 PASTA AGLIO E OLIO 320

PASTA TOSSED IN GARLIC, CHILI AND MIXED HERBS AND SPICES, TOPPED WITH THICK CUT BACON.

2 TARTUFO TRUFFLE PASTA 460

VEGETARIAN

PASTA TOSSED IN TRUFFLE INFUSED OIL AND MUSHROOM CREAM SAUCE WITH SAUTEED MUSHROOMS, TOPPED WITH BLACK TRUFFLE SLICES AND PARMESAN.

3 POTATO GNOCCHI AND SERRANO HAM 350

POTATO GNOCCHI IN SEASONED WHITE CREAM SAUCE AND BASIL TOPPED WITH SERRANO HAM.

CHOOSE YOUR PASTA TYPE IN THE MENU



LINGUINE



ANGEL HAIR



SPAGHETTI



FETTUCCINE



GNOCCHI

main
PLATES



1

**LEMON SOLE WITH
BEURRE BLANC SAUCE**

SIGNATURE

490

PAN FRIED SEA BASS LIGHTLY DREDGED IN FLOUR, TOPPED WITH MASHED POTATOES AND LEMON BUTTER SAUCE.

2

**TOMAHAWK
PORK CHOP**

520

GLAZED AND SEARED TOMAHAWK WITH SMOKED RED BELL PEPPERS. SERVED WITH BABY CARROTS AND REFRESHING CUCUMBER SALAD.

3

**GARDENS SALMON
EGG BENEDICT**

SIGNATURE

340

POACHED EGGS WITH SMOKED SALMON AND ROCKET SERVED ON WHOLE WHEAT ENGLISH MUFFINS. TOPPED WITH CLASSIC HOLLANDAISE SAUCE AND DILL & PARSLEY HOLLANDAISE SAUCE.

4

**STEAK & EGGS
FRITES**

1050

SEARED SIRLOIN JASMINE WAGYU SERVED WITH TRUFFLE SALT, EGGS OF YOUR CHOICE, WILD TOMATOES, POTATO WEDGES AND SALAD ON THE SIDE.

SWEETS



CINNAMON APPLE CRUMBLE SIGNATURE 260

DICED CANDIED GREEN AND RED APPLES LAYERED WITH FRANGIPANE AND CRUMBLE. TOPPED WITH APPLE SLICES CINNAMON AND ICING SUGAR. SERVED WITH HOKKAIDO MILK ICE CREAM.



VE/LA SIGNATURE CANVAS CHEESECAKE SIGNATURE 300

WHITE CHOCOLATE COVERED BASQUE CHEESECAKE WITH COLOURED FROSTINGS AND PAINTBRUSH.



AFFOGATO & CARAMELIZED BANANAS 220

HOKKAIDO MILK ICE CREAM TOPPED WITH VE/LA DUSK DOUBLE ESPRESSO. SERVED WITH CARAMELIZED BANANA WEDGES.

STICKY TOFFEE PUDDING 270

DATE PUDDING DRIZZLED IN TOFFEE SAUCE, SERVED WITH HOKKAIDO MILK ICE CREAM AND FRESH FIG SLICES.



SIGNATURE SWEETS

1

WALK ABOVE THE CITY

340

CRÈME FRAÎCHE, SOFT CHEESECAKE, EARL GREY MERINGUE, YUZU CURD
AND MANGO SPHERES

2

WALK IN TO THE GARDEN

360

CHARCOAL TUILE, SHIZUOKA MATCHA ICE CREAM, ROASTED MOCHI,
WARABI MOCHI, HOJICHA JELLY, DRIZZLED WITH KUROMITSU SYRUP.

3

WALK IN TO THE WINTER

380

HOKKAIDO MILK ICE CREAM, WHITE CAKE ROLL, RASPBERRY
CHOCOLATE BONBONS, PEACH GEL, PULVERIZED FREEZE DRIED
BANANA WITH ICING SUGAR.

ESPRESSO DRINKS

	HOT	ICED
LONG BLACK	90	100
CAFFE LATTE	120	130
FLAT WHITE	120	-
PICCOLO LATTE	120	-
CAPPUCCINO	120	130
CAFFE MOCHA	140	150
CARAMEL MACCHIATO	150	160
ALMOND MALT LATTE	150	160
ESPRESSO	70	-
DIRTY	-	120

TEAS

	HOT	ICED
MATCHA LATTE	130	140
CLEAR MATCHA	110	120
HOJICHA LATTE	130	140
LONDON FOG TEA LATTE	130	140
CHAI TEA LATTE	130	140
THAI TEA	-	100
LYCHEE OOLONG TEA	-	100
EARL GREY YUZU TEA	-	100
PEACH BLACK TEA	-	100

SIGNATURE CREATIONS



CLOUDY 190

WHIPPED WHITE CHOCOLATE FOAM SERVED OVER 24-HOUR COLD BREW, FINISHED WITH WHITE CHOCOLATE SHAVINGS.



SUNNY 160

DUSK COLD BREW CONCENTRATE SERVED OVER PASSION FRUIT TONIC, INFUSED WITH PINEAPPLE VINEGAR, TOPPED WITH DRIED ORANGE.

SPECIALTY BREW

	HOT	ICED
24 HOUR COLD BREW	-	120
POUR OVER	140	150
AEROPRESS	150	-
ICED SHAKEN LEMONADE		110
ICED SHAKEN STRAWBERRY LEMONADE		130

OTHER DRINKS

	HOT	ICED
DARK CHOCOLATE	110	120

MAKE IT YOURS

FLAVOURED SYRUP (VANILLA, CARAMEL, HAZELNUT)		+15
ESPRESSO SHOT		+25
SOY MILK		+20
OAT MILK		+30
ALMOND MALT MILK		+30

WATER

ACQUA PANNA STILL WATER (75CL)	130
SAN PELLEGRINO SPARKLING WATER (75CL)	145

SOFT DRINKS

COCA - COLA	65
COCA - COLA ZERO	65
SPRITE	65
ORANGE JUICE	100
SODA WATER	50
TONIC WATER	65

SMOOTHIES

BLUEBERRY CHEESECAKE SMOOTHIE	190
STRAWBERRY MINT SMOOTHIE	190
PIÑA COLADA SMOOTHIE	190

HOT TEAS BY MARIAGE FRÈRES

MARCO POLO	150
ENGLISH BREAKFAST	150
EARL GREY IMPERIAL	150
BLANC & ROSE	150



DAWN

taste notes
black tea blueberry raisin nutty finish



DUSK

taste notes
caramel hazelnut chocolate smoke



MORNING

taste notes
blackcurrant black tea peach elderflower



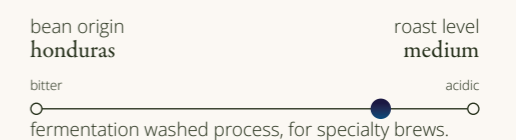
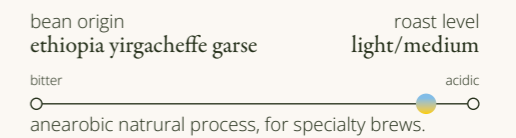
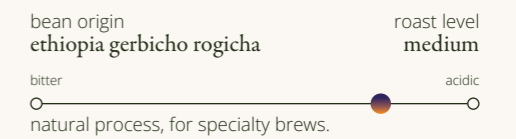
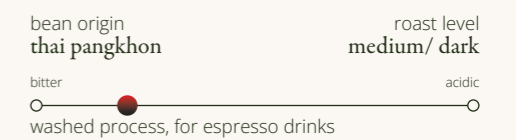
MIDDAY

taste notes
red wine strawberry musky rose finish



MIDNIGHT

taste notes
whiskey cherry vanilla nutty



*ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

WINE

BUBBLES

	GLASS	BOTTLE
BÉNÉDICTE ET STÉPHANE TISSOT CRÉMUNT DE JURA BLANC EXTRA BRUNT (CHARDONNAY) JURA, FRANCE.	-	2200
CAMBRIDGE ROAD NATURALIST PÊCHE ROSÉ (PINOT GRIS, CHARDONNAY, SAUVINGON BLANC & PINOT NOIR) 2021, NZ.	-	2000

SKIN CONTACT

	GLASS	BOTTLE
JUMPIN JUICE ORANGE (VERMENTION, FIANO & ZIBIBBO) RIVERLAND, SOUTH AUSTRALIA.	-	2100

WHITE

	GLASS	BOTTLE
DOMAINE CHIROULET TERRES BLANCHES (GROS MANSENG, SAUVINGON BLANC / UGNI BLANC) 2021, GASCONY, FRANCE.	330	1200
LABERINTO RIESLING ARCILLAS (RIESLING) 2020, COLBUN, CHILE.	-	1600
DOMAINE ACHILLEÈ PEPIN PETILLANT NATUREL (MUSCAT) 2020, ALSACE, FRANCE.	-	2000
KUMEU RIVER RAYS ROAD (CHARDONNAY) 2021 HAWKE'S BAY, NZ.	-	2900

RED

	GLASS	BOTTLE
DOMAINE ROCHE AUDRAN (MERLOT) 2020 RHONE, FRANCE.	330	1200
CLAUS PREISINGER KALKUNDKIESEL (BLAUFRÄNKISCH) 2020, BURGENLAND, AUSTRIA.	-	1900
GEYER WINE CO SEASIDE (CABERNET FRANC) 2019, SOUTH AUSTRALIA.	-	2200
CORZANO E PATERNO LL CORZANO ROSSO IGT (SANGIOVESE, CABERNET & MERLOT) 2017, TUSCANY, ITALY.	-	2900

CHARCUTERIE



HOUSE SELECTION OF CHARCUTERIE FOR TWO.

450

HOUSE SELECTION OF CHARCUTERIE FOR FOUR.

980

SERRANO HAM	160 / 50G
SALAMI NAPOLI	160 / 50G
COPPA CORSICA	160 / 50G
MORTADELLA WITH PISTACHIO	160 / 50G
CHORIZO	160 / 50G

ADD-ONS OR MAKE YOUR OWN BOARD.
(SELECT TWO OR MORE)

BRIE TRUFFLE	180 / 50G
GOUDA CUMIN	120 / 50G
SMOKED NATURAL CHEESE	120 / 50G
WHITE CHEDDAR	120 / 50G

SELECTION OF CRACKERS	INCLUDED
SOURDOUGH	INCLUDED
OLIVES	INCLUDED
PICKLES	INCLUDED
DRIED CRANBERRIES & ALMONDS	INCLUDED
RASPBERRY JAM	INCLUDED



HEART MADE FOOD FROM
YOUR FAVOURITE ALL DAY EATERY

est 2023 - bangkok

LOCATIONS



CENTRALWORLD OFFICES
GROUND FLOOR

OUR FIRST BANGKOK EATERY - SITUATED BETWEEN CENTRAL WORLD, GROOVE AND THE OFFICES AT CENTRALWORLD WITH A SPACE AS COMFORTING AS HOME, IT'S A PLACE THAT BRINGS TOGETHER DELICIOUS AND COMFORTING FOOD, BEAUTIFUL DESIGN AND AMAZING PEOPLE.



APOSTOFI HOUSE
122 NARADHIWAS ROAD, FLOOR 4

OUR SECOND HOME TAKES OVER THE ENTIRE FOURTH FLOOR AT APOSTOFI HOUSE. WITH A BEAUTIFUL VIEW OF NARADHIWAS ROAD WITH AN OUTDOOR TERRACE SEATING AREA.



crafted with love.