



TAG YOUR BEST MOMENTS
WITH US @CANOPYGARDENDINING

BRUNCH MENU

OPERATING HOURS:
MONDAY - FRIDAY & EVE OF PH: 9AM - 5PM
SATURDAY, SUNDAY & PH: 8AM - 5PM
*LAST ORDER FOR BRUNCH AT 4PM

SALADS

CAESAR SALAD

\$14
romaine lettuce tossed with anchovy dressing topped with crispy bacon, poached egg, parmesan cheese & crispy garlic croutons

SMOKED DUCK SALAD

\$14
mixed greens, smoked duck, green apple, honey pommary mustard & almond flakes

CATALAN WILTED SPINACH

\$14
flavoured warm olive oil, poured over young spinach leaves tossed with pine nuts, walnuts & sherry soaked raisins

SALMON CURADO

\$16
cured salmon with wild rocket, grapefruit, zucchini, orange, avocado, apricot & rum cheese croutons (a healthy, delicious & refreshing dish.)

SOUP

MUSHROOM SOUP

\$8

GRAINS

DOMINICAN BANANA CAKE

\$8
served with cream cheese frosting

BUTTERMILK PANCAKE

\$10
choice of : strawberries & almonds
or bananas & walnuts
or a scoop of vanilla ice cream

BANANA & ICE CREAM WAFFLE

\$12
waffles served with fresh bananas topped with a scoop of vanilla ice cream, almond flakes & chocolate sauce

HOT CAKE

\$16
freshly homebaked pound cake served with vanilla whipped cream, mixed nuts & berries

EGG PLATES

SCRAMBLED EGG CROISSANT

\$14
scrambled eggs with spring onions & diced tomatoes glazed with brown sauce and pesto on freshly baked croissant served with bacon slices

MEXICAN HOT CHEESEY

SCRAMBLED EGG
\$15
served with toasted homemade brioche

EGG BENEDICT CLASSIC

\$17
poached eggs & carved honey baked ham on toasted english muffins, with our signature homemade hollandaise sauce, served with sautéed mushrooms & field greens

EGG ROYALE

\$17
poached eggs & smoked salmon on english muffins, with our signature homemade hollandaise sauce, served with sautéed mushrooms & field greens

EGG FLORENTINE

\$17
poached eggs & baby spinach on toasted english muffins, with our signature homemade hollandaise sauce, served with sautéed mushrooms & field greens

NORTH AFRICAN SHAKSHUKA

\$18
shakshuka, chorizo, bacon & eggs poached in tomato sauce served with toasted homemade brioche

EGG BENEDICT GRANDE

\$20
poached eggs, serrano ham, tomato sofrito on english muffins, with our signature homemade hollandaise sauce, served with sautéed mushrooms & field greens

BEEF CHEEK BENEDICT

\$20
poached eggs, sliced slow cooked beef cheek on toasted english muffins, with our signature homemade hollandaise sauce, served with sautéed mushrooms & field greens

GRILLED BREAKFAST

\$20
bacon, sausages, beans, mushrooms & tomatoes, sweet potato hash, served with field greens & toast

choice of egg:
scrambled / poached / sunny side up

LOBSTER OMELETTE

\$22
omelette folded with fresh lobster, capsicum, onions and red cheddar cheese in creamy lobster bisque

PASTAS

MAC AND CHEESE

\$14
comté and red cheddar cheese, macaroni with honey baked ham

CARBONARA

\$18
fusilli tossed with bacon, onions, mushrooms & light cream sauce

CRABMEAT AGLIO OLIO

\$19
crabmeat, linguine, garlic, fresh herbs, chilli, olive oil, corianders & spring onions

MUSHROOM PASTA

\$19
mushroom medley, fusilli, garlic & truffle tartufo

TRADITIONAL BEEF LASAGNA

\$19
served with garlic toast

LOBSTER POMODORO

\$20
lobster, spaghetti, roasted tomato pomodoro, corianders & spring onions

ORIENTAL BEEF CHEEK

PASTA
\$24
spaghetti with braised Australian beef cheek in oriental spices

BURGERS & SANDWICHES

MUSHROOM BURGER

\$15
portobello mushroom, sesame bun, wild rocket, herbs dressing, sesame jam, tomatoes, iceberg lettuce served with fries

GRILLED VEGETABLE SANDWICHES

\$16
grilled bell pepper, zucchini and eggplant with mid east hummus on homemade ciabatta bread

BABA GANOUSH CHICKEN

SANDWICHES
\$16
fresh chicken thigh marinated with cajun spices and baba ganoush on homemade ciabatta bread served with fries

CANOPY ANGUS CHEESE BURGER

\$19
grilled angus beef patty, melted cheese, bacon jam, tomatoes, iceberg lettuce, pickles, shallots on sesame bun, served with sesame fries & crispy anchovies

MINUTE STEAK SANDWICH

\$22
grilled minute steak, basil pesto and dijon mustard in ciabatta bread served with fries

CHEF TAN'S LOBSTER ROLL

\$22
sauteed lobster toast with shrimp roe mayonnaise on homemade brioche

MAINS

AVOCADO WRAP

\$15
smoked salmon, avocado, scrambled eggs, alfalfa sprouts, bacon & roasted garlic aioli wrapped in a tortilla

CHICKEN PARMIGIANA

\$19
breaded chicken thigh topped with tomato basil sauce, mozzarella & parmesan cheese served with fries & field greens

SALMON IN BROTH

\$21
pan seared salmon on a bed of mashed potatoes & a healthy combination of leek, lettuce, green peas, bacon & vegetable broth

ESPAÑOL BOMBA RICE

\$22
squid ink bomba rice, topped with sunny side up egg & mentaiko mayo, served with crispy fried chicken thigh

BEER BATTERED FISH & CHIPS

\$23
hoegaarden beer battered fresh snapper loin served with thai sweet chilli or tartar sauce



PRIVATE EVENT

WHETHER YOU ARE PLANNING FOR A PRIVATE PARTY, WEDDING OR SOLEMNIZATION. CANOPY GARDEN DINING WOULD LOVE TO MAKE IT HAPPEN WITHIN YOUR BUDGET. SPEAK TO US AT: EVENTS@DELIINTHEPARK.COM.SG



prices are subjected to prevailing government taxes & 10% service charge

DESSERTS

ASSORTED CAKES
\$7.50

(*Please check with our servers)

STICKY DATE PUDDING 🍮
\$14

served with gula melaka butterscotch
& vanilla ice cream

APPLE CRUMBLE 🍏
\$14

baked apple, almond crumble,
served with vanilla ice cream

ICE CREAM
(*Please check with our servers)

single scoop \$4
double scoops \$7

SOFT DRINKS

COKE \$5

COKE LIGHT \$5

SPRITE \$5

TONIC \$5

BITTER LEMON \$5

GINGER ALE \$5

CLUB SODA \$5

GINGER BEER \$5

ICED LEMON TEA \$6.50

MIDDLE ROCK LEMONADE \$7

MINERAL WATER

ACQUA PANNA \$5

SAN PELLEGRINO \$6

HAPPY HOUR

DRINK & BE MERRY!

JUICES & SMOOTHIES

Perk up your day with a
refreshing combination
of fruit juices

CRANBERRY \$6

CLOUDY APPLE \$6

ORANGE \$6

PINEAPPLE \$6

FRUIT PUNCH \$6

LIME JUICE \$6

TOMATO JUICE \$6

FRESH APPLE \$7

FRESH ORANGE \$7

FRESH WATERMELON \$7

MIDDLE ROCK SWEET & SOUR \$7

ABC² \$14
apple, beetroot, carrot & celery

CREAMY AVOCADO \$14
avocado, soy milk & honey

DETOX \$14
apple, carrot & cucumber

ANTIOXIDANT SUPREME \$14
blueberries, strawberries, mango & honey

PICK ME UP \$14
lychee, strawberries & mango

LYCHEE MINT \$14
lychee, mint leaves & lime juice

MONDAY - FRIDAY: 12PM - 8PM

*EXCLUDING FESTIVE OCCASIONS, EVE OF PH & PH

HOUSEPOUR WINES

glass / bottle

RED WINES
LA MINGA (CHILE)
\$11 / \$39
CHÂTEAU DU GRAVILLON
(FRANCE)
\$11 / \$39

WHITE WINES
LA MINGA (CHILE)
\$11 / \$39
LASCAR (CHILE)
\$39



DRAUGHT BEERS

by pint

STELLA ARTOIS
\$11

HOEGAARDEN
\$12

HOEGAARDEN ROSÈE
\$12

GUINNESS DRAUGHT
\$12



\$11

GLASS

\$55
/\$57

BOTTLE

PROSECCO
/MOSCATO

5 BOTTLES
FOR \$48

heineken



MOCKTAILS

SKY JUICE \$9
curacao bleu, sprite

GUNNER \$9
ginger beer, ginger ale & angostura
bitter

SHIRLEY TEMPLE \$10
lime juice, lemonade & grenadine

ITALIAN SODA \$7
choice of:
strawberry
blueberry
raspberry
mixed berries
elderflower
green mint
mango

TEA

assortment of tea flavours
(teapot)
per person

ENGLISH BREAKFAST \$6

EARL GREY \$6

PEPPERMINT \$6

JASMINE GREEN TEA \$6

OOLONG \$6

CHAMOMILE \$6

COFFEE

extra shot \$1.50
additional flavours \$1

choice of:
honey
caramel
hazelnut
soy milk

LONG BLACK \$4

ESPRESSO \$4

MACCHIATO \$4.50

DOUBLE ESPRESSO \$5

CAPPUCCINO \$5

LATTE \$5

FLAT WHITE \$5

HOT CHOCOLATE \$6

MOCHA \$6.50

ICED LONG BLACK \$6

ICED LATTE \$6

ICED CAPPUCCINO \$6

ICED CHOCOLATE \$7

ICED MOCHA \$7.50

AFFOGATO \$7

Canopy
garden dining



TAG YOUR BEST MOMENTS
WITH US @CANOPYGARDENDINING

prices are subjected to prevailing government taxes
and 10% service charge

