



TAG YOUR BEST MOMENTS
WITH US @CANOPYGARDENDINING

DINNER MENU

OPERATING HOURS:
SUNDAY - THURSDAY & PH : 5.00PM - 10.30PM
FRIDAY , SATURDAY & EVE OF PH : 5.00PM - 11.00PM
*LAST ORDER 30 MINUTES BEFORE CLOSING

SOUPS

MUSHROOM SOUP 🍄
\$8

SOUP OF THE DAY
\$10

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 pommery 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.)

SHARING PLATES

TRUFFLE FRIES
\$10
fries, truffle oil, nori, parmesan cheese

SPANISH SEVILLE PORK CRACKLING 🐷🍷
\$14
crispy salted pork belly, with pieces of fried garlic and rosemary, sprinkled with andalusian spices (good to go with a cold beer and enjoy it with your cardiologist.)

BOSTON BAY BLUE MUSSELS 🍷
\$18
blue mussels simmered with garlic, fresh parsley & sherry wine

SAUSAGE PLATTER 🍷
\$19
chorizo, italian pork chipolata & bratwurst sausage

SMALL BITES PLATTER 🍷
\$28
onion rings, calamari rings, truffle fries, chorizo sausage, prawn paste chicken wings & hot sauce chicken wings with blue cheese

PASTAS

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

RAGU ALLA BOLOGNESE 🍷🐷
\$19
authentic bolognese ragu sauce topped with slices of crispy pork belly

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, coriander & spring onion

PIZZA

MARGHERITA 🍷
\$15
thin crust pizza topped with shredded mozzarella cheese, grated parmesan cheese, basil & homemade pomodoro sauce

MUSHROOM 🍄
\$16
thin crust pizza topped with trio mushrooms, mushroom paste, shredded mozzarella cheese, grated parmesan cheese & homemade pomodoro sauce

BACON MIELE 🍷🐷
\$16
thin crust pizza topped with honey glazed streaky bacon, shredded mozzarella cheese, grated parmesan cheese & homemade pomodoro sauce

SMOKED DUCK
\$17
thin crust pizza topped with smoked duck, shredded mozzarella cheese, grated parmesan cheese & homemade pomodoro sauce

HAWAIIAN 🍷
\$17
thin crust pizza topped with pineapple, premium cooked ham, shredded mozzarella cheese, grated parmesan cheese & homemade pomodoro sauce

SALSICCIA 🍷🐷
\$17
thin crust pizza topped with chorizo, italian pork chipolata & bratwurst sausage, shredded mozzarella cheese, grated parmesan cheese & homemade pomodoro sauce

FRUTTI DI MARE 🍷🐷
\$18
thin crust pizza topped with prawns, mussels, squids, salmon, shredded mozzarella cheese, grated parmesan cheese & homemade pomodoro sauce

MAINS

MUSHROOM BURGER 🍄
\$15
portobello mushroom, sesame bun, wild rocket, herbs dressing, tomato sesame jam, served with fries

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

PAN SEARED SALMON
\$24
pan seared salmon served with tomato salsa, dill cream sauce, mashed potatoes & seasonal vegetables

LAMB RIBS WET RICE 🍷
\$25
spanish bomba rice simmered with marinated lamb ribs & green peas

CHAR-GRILLED SEA BASS 🍷🐷
\$26
sea bass fillet grilled to perfection, simmered in a broth of imported clams

SAKURA CHICKEN 🍷
\$27
roasted chicken served with seasonal vegetables, salt baked potatoes & mushroom sauce

BEEF CHEEK BOURGUIGNON 🍷
\$27
beef cheek braised in red wine, served with sweet potato hash, tobacco onions, sweet & sour shallot

YORKSHIRE PORK RACK 🍷🐷
\$27
marinated grilled pork rack, served with caramelized onion sauce, seasonal vegetables & mashed potatoes

GRILLED ANGUS RIBEYE (200G)
\$34
grilled angus ribeye served with wedges & seasonal vegetables

do let us know your preferred doneness:
medium rare/ medium / well done / medium well

WAGYU BEEF BURGER
\$35
double wagyu patty with melted cheddar cheese, tomatoes, iceberg lettuce, pickles, shallots served with truffle fries

BAKED BLACK COD FISH 🍷
\$38
baked black cod fish served with teriyaki sauce, mashed potatoes & seasonal vegetables



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

DESSERTS

ASSORTED CAKES
\$5.50

(*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

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

ICE CREAM
(*Please check with our servers)
single scoop \$4
double scoops \$7

SOFT DRINKS

COKE \$6

COKE LIGHT \$6

SPRITE \$6

TONIC \$6

GINGER ALE \$6

CLUB SODA \$6

GINGER BEER \$6

ICED LEMON TEA \$6.50

SPARKLING LEMONADE \$7

MINERAL WATER

ACQUA PANNA \$6

SAN PELLEGRINO \$6

HAPPY HOUR

drink & be merry!

sunday - friday: 12pm - 8pm
saturday : 12pm - 6pm
*excluding festive occasions, eve of PH & PH

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

HOUSE POUR WINES

bottle/glass

RED WINES
LA MINGA (CHILE)
\$39/\$12
BEAU CEPAGE (FRANCE)
\$39/\$12

WHITE WINES
LA MINGA (CHILE)
\$39/\$12
LASCAR (CHILE)
\$39

BEERS

by pint

STELLA ARTOIS
\$12

HOEGAARDEN
\$13

HOEGAARDEN ROSÈE
\$13

HOUSE SPIRITS

\$7

PROSECCO
\$55(B) / \$12(G)

\$12
leffe blond
leffe brune

5 BOTTLES
FOR \$45
san miguel light

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



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