

TO START AND SHARE

Shareable small plates to ignite the appetite

1. SAMBAL CHICKEN SATAY 🗷 🕲 — 190

Grilled chicken in house-made sambal, served with zesty peanut-lime satay and crunchy herb salad.

2. CHAO TÔM -240(SUGARCANE PRAWN BITES) 🗷 🐯

Vietnamese prawn sausages skewered on sugarcane, grilled and paired with pickled herbs and dried-shrimp dipping sauce..

3. SPICED CHICKPEA HUMMUS 🏵 — 190

Creamy chickpea-tahini dip with toasted cumin and warm pita triangles.

4. GOCHUJANG PRAWN BAO

Crispy tiger prawn tossed in spicy gochujang, nestled in a steamed bao with kimchi slaw and pickled cucumber.

5. GÖI CUỐN (FRESH SPRING ROLLS)

Pork & Prawn (**)

Rice paper rolls, Vietnamese miso-peanut sauce Garlic Dill Prawn 🗷 📆 **—** 280

Garlic, dill and spring onion sautéed prawns, rice vermicelli, herbs, miso-peanut sauce

Moringa Vegetable (*)

Mixed vegetables, bean curd, moringa vermicelli, miso-peanut sauce

6. CHẢ GIÒ (CLASSIC FRIED SPRING ROLLS)

Traditional 🗷 🐯 -240

Golden-fried rolls stuffed with pork, mushroom, and jicama, crisp and savory.

-210Vegetarian 🍅 🛭

Mixed root vegetables, mushroom, tofu

7. FISH SAUCE **— 220 CARAMEL WINGS**

Crispy chicken wings glazed in palm-sugar fish sauce caramel, tossed with fresh herbs.

8. PHÚ YÊN TUNA TATAKI 🗷 🕲 🗡 — 220

Seared pepper-crusted tuna with honey glaze, toasted rice powder, and chili-ginger calamansi.











VIBRANT SALADS AND BOWLS

Fresh, colorful compositions for every palate

9. ISLAND POKE BOWL 🗷 🐯 -330

Sesame-crusted tuna atop seasoned red rice with mango-corn salsa, julienne vegetables, avocado, and chipotle aioli.

10. SALADE NIÇOISE 🗷 🕲 -320

Seared tuna, haricots verts, fingerling potatoes, olives, cherry tomatoes, anchovy fillets, soft-boiled egg, and mustard vinaigrette.

11. CHICKPEA CRUNCH -220CAESAR

Romaine hearts with roasted chickpeas, chickpea fritters, cherry tomatoes, avocado, and vegan Caesar dressing.



12. CLASSIC CAESAR

Romaine, bacon lardons, Parmesan flakes, garlic croutons, soft boiled duck egg, and house Caesar dressing.

Traditional	-230
With grilled chicken breast	-280
With grilled prawns	-320

13. LE JARDIN -150GARDEN SALAD ()

Mixed baby greens, marinated cherry tomatoes, cucumber, bell pepper, and Dijon-mint vinaigrette.



WELLNESS

Comforting creations for wellness

14. ANTI-INFLAMMATORY **— 270** SUPERFOOD SALAD

Roasted broccoli, red lentils, quinoa, dried cherries, shallots, almonds, cashew cheese, and mint-mustard dressing.









15. BEET & PUMPKIN **GOAT CHEESE** \checkmark

— 280

Roasted beetroot, pumpkin, toasted walnuts, seeds, goat cheese, baby greens, and balsamic glaze.

16. TOM KHA **— 200** FOREST BROTH

Fragrant coconut-galangal soup with wild mushrooms, lime leaf, chili jam, and jasmine rice.

17. SOUTHERN VIETNAMESE **— 220 COCONUT CURRY** (*)

Spicy coconut broth with tofu, sweet potato, green beans, eringi mushrooms, bell pepper, and steamed rice.

18. CRISPY PANISSE -300& YOGURT ()

Chickpea fritters with braised cabbage, black garlic purée, confit tomato, and coconut yogurt.



CHEF'S SIGNATURES

Standout creations that define Le Jardin

19. LOTUS STEM **— 290** & SHRIMP SALAD 🗷 🐯

Crisp lotus root, local shrimp, laksa leaf, pickled daikon-carrot, crispy shallots, peanuts, prawn cracker, and zesty fish-sauce dressing.

20. LA VERANDA BÚN CHẢ 🗷 🐯

Grilled beef in betel leaf, lemongrass sausage, squid cake, prawn cake, rice vermicelli, fresh herbs, pickles, and sweet-sour fish sauce.

21. BEEF SHANK RENDANG

Slow-braised Australian beef in Malaysian dry coconut curry, served with steamed jasmine rice and seasonal greens.

22. WAGYU BRIOCHE BURGER

180g Australian Wagyu patty, cheddar-blue cheese blend, bacon-onion jam, lettuce, "mac" aioli, on toasted brioche.











SANDWICHES AND WRAPS

Casual handhelds with gourmet flair

All served with jicama slaw, mixed greens, and hand-cut fries

23. LE JARDIN CHEESEBURGER

Australian beef patty, cheddar, lettuce, tomato, pickled onions, and gherkins on toasted brioche.

24. CRISPY FISH BURGER **— 320**

Beer-battered snapper with house tartare, Asian slaw, and lime mayo on toasted brioche.

25. CROQUE MONSIEUR -250

Ham and melted Gruyère in Dijon-Mornay on sourdough.

Make it a Croque Madame with a fried egg — 265

26. TRIPLE-DECKER **— 290 CLUB SANDWICH**

Grilled chicken, applewood bacon, tomato, lettuce, egg, and garlic aioli on multigrain.





27. BÁNH MÌ 📆

Vietnamese baguette with pickled veggies, coriander, chili, slaw.

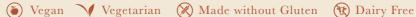
Grilled mushroom pâté 🌘	— 220
Lemongrass chicken	— 260
Garlic-lemongrass prawns	— 320

28. MEDITERRANEAN FALAFEL WRAP

Mung-bean falafel, toum, hummus, pickled shallots, roasted peppers, and greens in flatbread wrap.

-260

















ARTISAN PIZZAS

Artisan crusts fired to perfection

10" pizzas with house-made tomato sauce and fresh mozzarella

29. CLASSIC MARGHERITA

Slow-cooked tomato sauce, local basil, mozzarella.

30. SPINACH & **- 290 CARAMELIZED ONION** (*)

Vine spinach, caramelized onions, and cashew ricotta.

31. QUATTRO FORMAGGI V

Mozzarella, Parmesan, blue cheese, and Brie.



32. SPICY SALAMI & PHÚ QUỐC PEPPER

Chorizo, salami, chilies, and Phú Quốc pepper.

— 340

33. HAWAIIAN **— 290**

Slow-cooked tomato sauce, ham, pineapple, mozzarella.

34. PHÚ QUỐC SCALLOP -380

Phú Quốc scallops, garlic-sautéed broccoli, and bacon.

35. LAMB MERGUEZ **—380**

Harissa tomato base, eggplant, balsamic caramelized onions, mozzarella, feta

36. SEAFOOD SYMPHONY -420

Market shrimp, squid, scallops, chili oil, mozzarella.









Vegan Vegetarian Made without Gluten R Dairy Free



PASTA

Hearty Italian and Spanish classics

Choose penne, spaghetti, or fresh egg fettuccine

37. CRAB TAGLIOLINI

-380

Phú Quốc crab, cherry tomato confit, chili, garlic, and light bisque sauce.

38. CLASSIC CARBONARA

-290

Egg yolk, Parmesan, guanciale, and black pepper.





39. ARRABBIATA PRIMAVERA

Fiery chili-tomato sauce with seasonal tomatoes and basil.

40. WILD MUSHROOM FETTUCCINE V

— 290

Mixed mushrooms in garlic cream with rice-paddy herbs.



Slow-cooked beef ragù in rich tomato sauce.

















FROM THE GRILL

Timeless grill favorites and sharing platters

41. SEAFOOD PLATTER FOR TWO ⊗

Phú Quốc Spiny Lobster, prawns, squid, market fish, scallops, fries, salad, and slaw.

42. LEMONGRASS KING FISH 🗷

Grilled black king fish with lemongrass-chili butter, herb salad, and pickled shallots.

43. ANGUS PICANHA STEAK ⊗

250g Australian Angus beef with chimichurri, fries, and organic greens.

1.950 - 720

CAN TMISS VIETNAM

Authentic flavors you can't miss

44. PHỞ NOODLE SOUP 🛞 🐯

Flat rice noodles in sweet-spiced broth with beansprouts, herbs; chicken or beef.

45. BÚN THỊT NƯỚNG 🗷 🕲

Grilled pork and sausage, spring-roll bites over vermicelli with herbs, peanuts, pickles, and fish sauce.



44

46. DƯƠNG ĐÔNG CRAB -330FRIED RICE & &

Phú Quốc swimmer crab, wok-fried with scallions and seasonings.

47. CARAMELIZED -320**CLAYPOT FISH** 🗷 🕲

Yogurt-marinated chicken in spiced tomato curry, served with naan and rice.











CAN TMISS VIETNAM

Authentic flavors you can't miss

48. PHÚ QUỐC CARAMEL SQUID & ®

Local squid glazed in palm-sugar caramel fish sauce, served with herb salad and rice.

49. SHAKING BEEF SALAD (%)

Grilled lemongrass beef over greens with cucumber, toasted rice, sesame, and fish-sauce dressing.

50. SIZZLING BÁNH XÈO 🏵 🕏

Crispy rice and coconut crepe filled with pork, market seafood, vegetables, herb salad, sweet and sour fish sauce.

-330 -280 -290



ASIAN FAVORITES

Regional favorites from across Asia

51. CHICKEN TIKKA MASALA -290

Yogurt-marinated chicken in spiced tomato curry, served with naan and rice.

52. SICHUAN KUNG BAO -290CHICKEN (1)

Stir-fried chicken with chili, Sichuan pepper, peanuts, and steamed rice.

53. FOREST MUSHROOM **— 200** TOM YUM SOUP (*)

Spicy-sour broth with wild mushrooms, lemongrass. With Choice of:

— 260 Chicken Prawns **—** 290

54. CLASSIC PAD THAI 🔴 🖄 -200

Tamarind rice noodles with Tofu, Preserved Daikon, bean sprouts, banana blossom, chive flowers, in Tamarind sauce and peanuts;

With Choice of:

Chicken, egg and dried shrimp -280Prawns, egg and dried shrimp **—** 320





55. SILKEN MAPO TOFU (*) -240

Silky tofu in mildly spicy fermented soybean sauce, minced mushrooms, lentils, steamed rice.

56. PHÚ QUỐC **— 360** CRAB NOODLES &

Flat rice noodles stir-fried with fresh crab, chili, egg, black pepper, peanuts, tamarind sauce.

57. NASI GORENG BALI 🐯 **— 290**

Spicy coconut broth with tofu, sweet potato, green beans, eringi mushrooms, bell pepper, and steamed rice.

58. THAI GREEN CURRY (**)

Fragrant and spicy green curry, assorted vegetables, steamed rice

With Choice of:

Chicken **—** 270 **—** 300 Prawns











MADAME CATHERINE'S PICK



SWEET ENDINGS

Decadent desserts to end your journey

62. LA VERANDA VOLCANO ✓ Ø — 240

Rich molten center with vanilla bean ice cream.

63. ALMOND APPLE CRUMBLE $\sqrt{-200}$

Baked Granny Smith apples on almond cake with vanilla ice cream and crème anglaise.

— 190



Seasonal tropical fruit with chili-salt dip.

65. DECADENT — 190 BROWNIE SUNDAE ✓

Raspberry sorbet, vanilla ice cream, brownie crumble, chocolate mousse, brandied cherries





67. TROPICAL PAVLOVA 🗷

Crisp meringue, coconut-vanilla ice cream, whipped cream and fruit compote.

— 190

68. LEMONGRASS-GINGER — 190 PANNA COTTA ⊗

Silken tofu panna cotta with brown-sugar jelly and lemongrass-ginger syrup.

69. L'AFFOGATO **→** ⊗ — 150

This traditional dessert refers to the "drowning" of the cold vanilla ice cream by the piping hot espresso.

70. ARTISAN ICE CREAM \checkmark \otimes -70

Vanilla, chocolate, coconut, coffee, or caramel served on coconut crumble with tropical fruit and whipped cream.

Passion fruit, raspberry, tamarind, lime, mango, or strawberry served on coconut crumble with tropical fruit.

