



PRIVATE GARDEN

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 in 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 50 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.







CHOOSE YOUR SECRET MENU

THE WHITE PEACOCK

€ 85 - PER PERSON

Gucamole Tostada

Beef Tataki Black Pepper, Ponzu & Truffle

Yellowtail Mandarin Ponzu & Jalapeno

Tuna Tamago Sushi Rice, Cured Egg Yolk

Shrimp Tempura Satsuma Aioli

Black Cod Miso & Butter Lettuce

Chicken Skewers Teriyaki & Onion

Esquites Corn Salad Parmesan & Seaweed Butter

Skin seared Seabass Chili Lemon Dressing & Sea Vegetables

Rib-Eye Salsa Verde & Aji Panca

Cherry Tomato Salad Radish, Piquillo Vinaigrette & Green chili

Steamed Jasmin Rice Lime Leaf, Ginger & Lemon Grass

Poached Pear Vegan Rosemary Ice-cream

Mochi Ice-Cream & Fruit Selection of Flavours

*Please inform us of any dietary requirements or allergies when selecting a menu.
Please note that the menu is subject to seasonal change.*





THE JAGUAR

€ 125 - PER PERSON

Gucamole Tostada

Oyster Leche de Tigre

Seabass Ceviche Sweet Potato, Corn, Yuzu & Chili

Tuna Tamago Sushi Rice, Cured Egg Yolk & Beluga Caviar

Roasted Beetroot Yuzu & Umeshu

Beef Tataki Black Pepper, Ponzu & Truffle

Black Cod Miso & Butter Lettuce

Grilled Lobster Tail Miso Beurre Blanc

Crispy Octopus Kimchee Espuma & Pickled Radish

Japanese Wagyu A4 Pickles & Eryngii

Roasted Butternut Squash Spicy Miso & Pumpkin Seeds

Steamed Jasmin Rice Lime Leaf, Ginger & Lemon Grass

Pineapple Crème Brûlée Pineapple Sorbet

Mochi Ice-Cream & Fruit Selection of Flavours

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SELECT YOUR SECRET DRINKS

WELCOME DRINKS

*Start off the event with a glass of bubbles.
Select one below.*

Cava

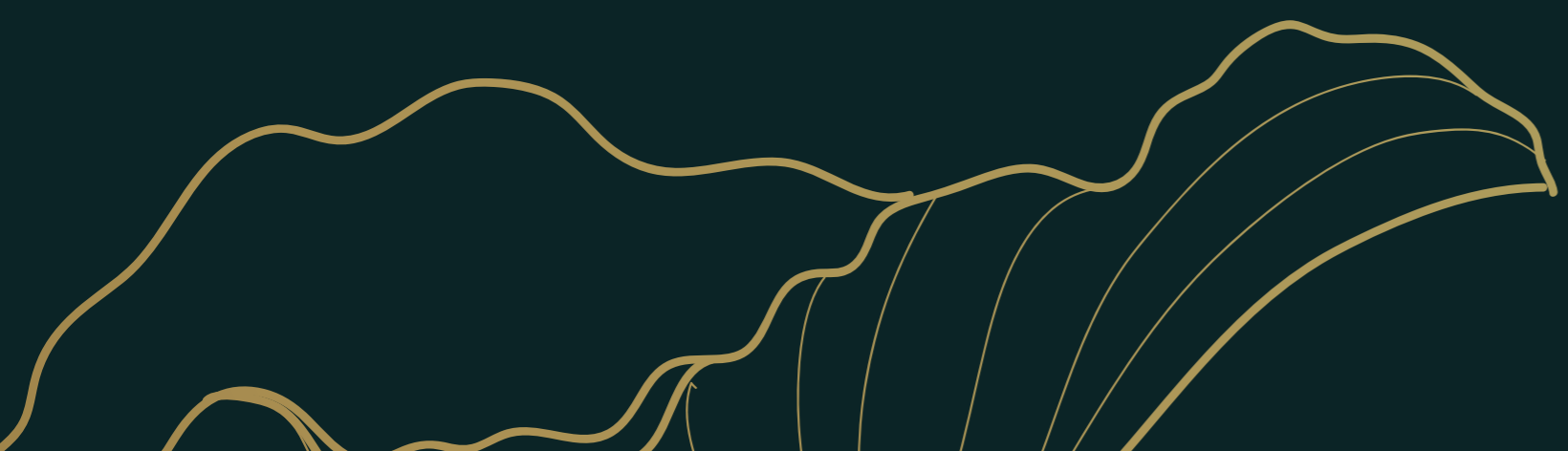
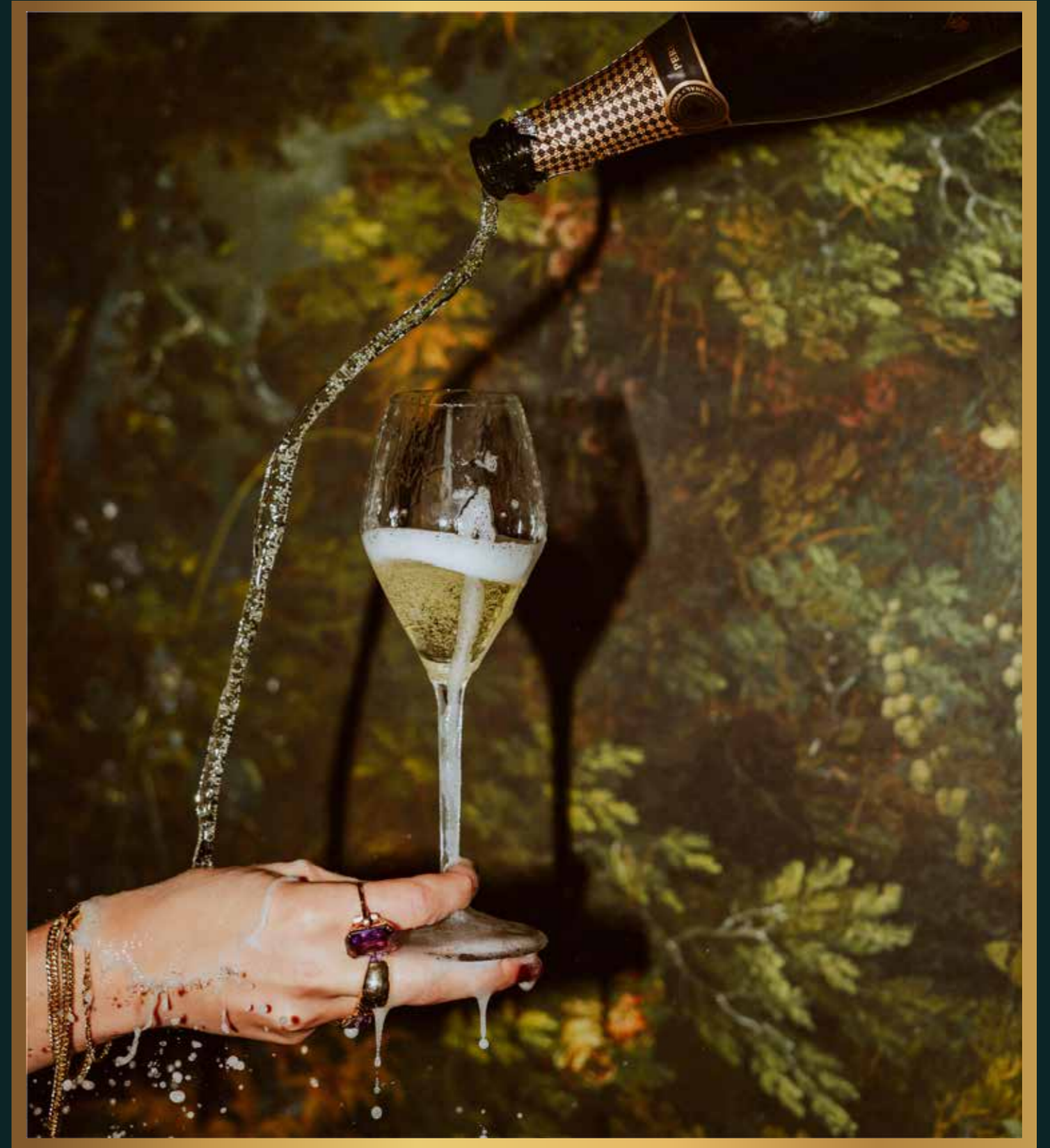
Pere Ventura Primer Brut Reserva
€7.5 -

Champagne

Christoffe Brut Réserve
€12.5 -

Peach Bellini

Champagne, Lemon
€15 -





COCKTAIL SELECTION

SECRET GARDEN offers a selection of cocktails inspired by the evolution of Nikkei Cuisine. We have curated a selection of signature and classic cocktails for your experience in the Garden Room. Choose up to 2 for your event.

SIGNATURE COCKTAILS

Tokyo Mule

Sake, Elderflower, Lime, Honey, Ginger Beer, Lemongrass & Shiso

Pineapple Margarita

Volcan Blanco Tequila & Homemade Pineapple Cordial

The Untameable

Otenba Gin, Chili & Elderflower

CLASSIC COCKTAILS

Pornstar Martini

Vodka, Passion Fruit, Lime

Espresso Martini

Vodka, Coffee, Vanilla

Pisco Sour

Pisco, Lemon, Sugar Syrup

€15 - PER COCKTAIL

We request that you inform us prior to the event what your choice and number of cocktails will be.

WINE LIST

SECRET GARDEN offers an extensive collection of wines. Our experts have selected and curated distinct wines that we recommend as great pairings for your selected menu and event.

SPARKLING

Christoffe Brut Réserve
€75 -

Christoffe Blanc de Blancs
€130 -

Billecart-Salmon Brut Réserve
€90 -

Ruinart Blanc de Blancs
€190 -

Billecart-Salmon Blanc de Blancs Grand Cru
€160 -

Dom Pérignon Brut Vintage
€320 -

WHITE WINE

Domaine Gautherin, Chablis
€69 -

Bernardus, Chardonnay
€70 -

Bourgogne Chardonnay, Xavier Monnot
€75 -

Alto Adige Pinot Grigio, Alois Lageder
€60 -

Rotes Tor Federspiel, Grüner Veltliner
€95 -

Meursault Les Tillets, 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 5°, Vega Sicilia, Ribera del Duero
€295 -

BIG BOTTLES

Billecart-Salmon Brut Réserve, Magnum
€180 -

Chablis, Domaine Gautherin, Magnum
€140 -

Chardonnay Fermentado en Barrica, Enate, Somontano, Magnum
€140 -

Don Giovanni Super Tuscan, Giuseppe Brancatelli, Magnum
€110 -

Pintia D.O. Toro, Tempos Bodegas Vega Sicilia, Castilla y Leon
€290 -

Unico, Vega Sicilia, Ribera del Duero, Magnum
€1750 -



SECRET GARDEN

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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