

OPEN FARM COMMUNITY



EVENTS



roots

Open Farm Community (OFC) aspires to connect our diners with local and Southeast Asian organic growers. We do this by bringing together the farming community and creative chefs who have created a menu based on the best of what's available locally, with a selected few ethical imports and our very own garden.

mindful

We respect our ingredients by continually experimenting with various ways to use them in the best way possible. With a compassionate spirit towards the environment, we pledge to serve only the freshest produce with sustainable farming practices on your table.





restaurant

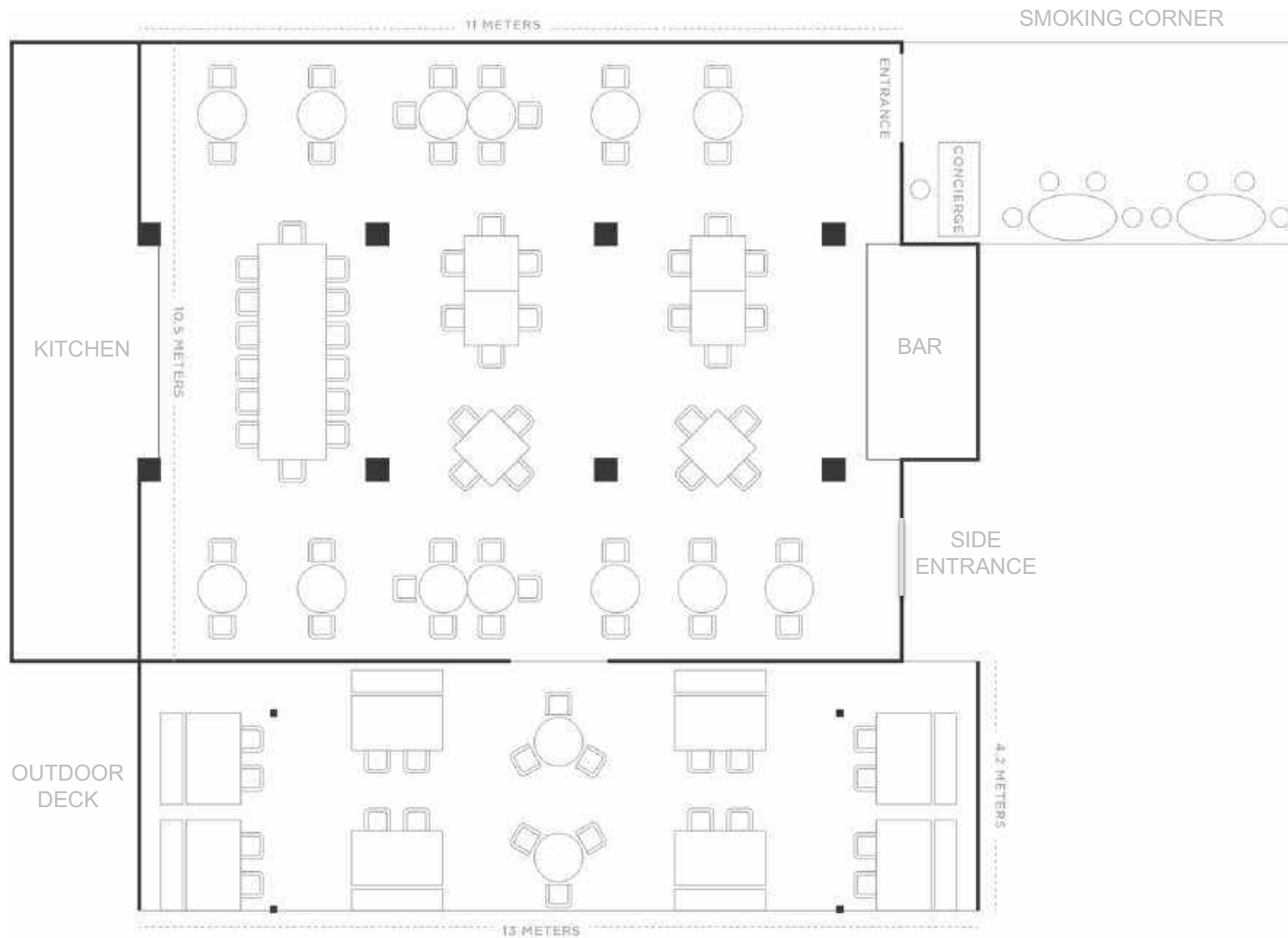
Air conditioned and with a seating capacity of 70 guests, the main indoor restaurant has hosted workshops with projector and screen set-up, media events with product displays and an intimate wedding lunch and dinner



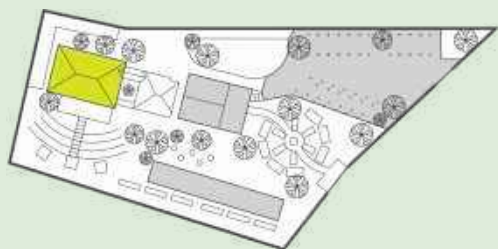


outdoor deck

Surrounded by lush greenery, the Outdoor Deck is sheltered, equipped with air-coolers and seats up to 40 guests



restaurant



MAIN INDOOR

70 Seating

OUTDOOR DECK

40 Seating



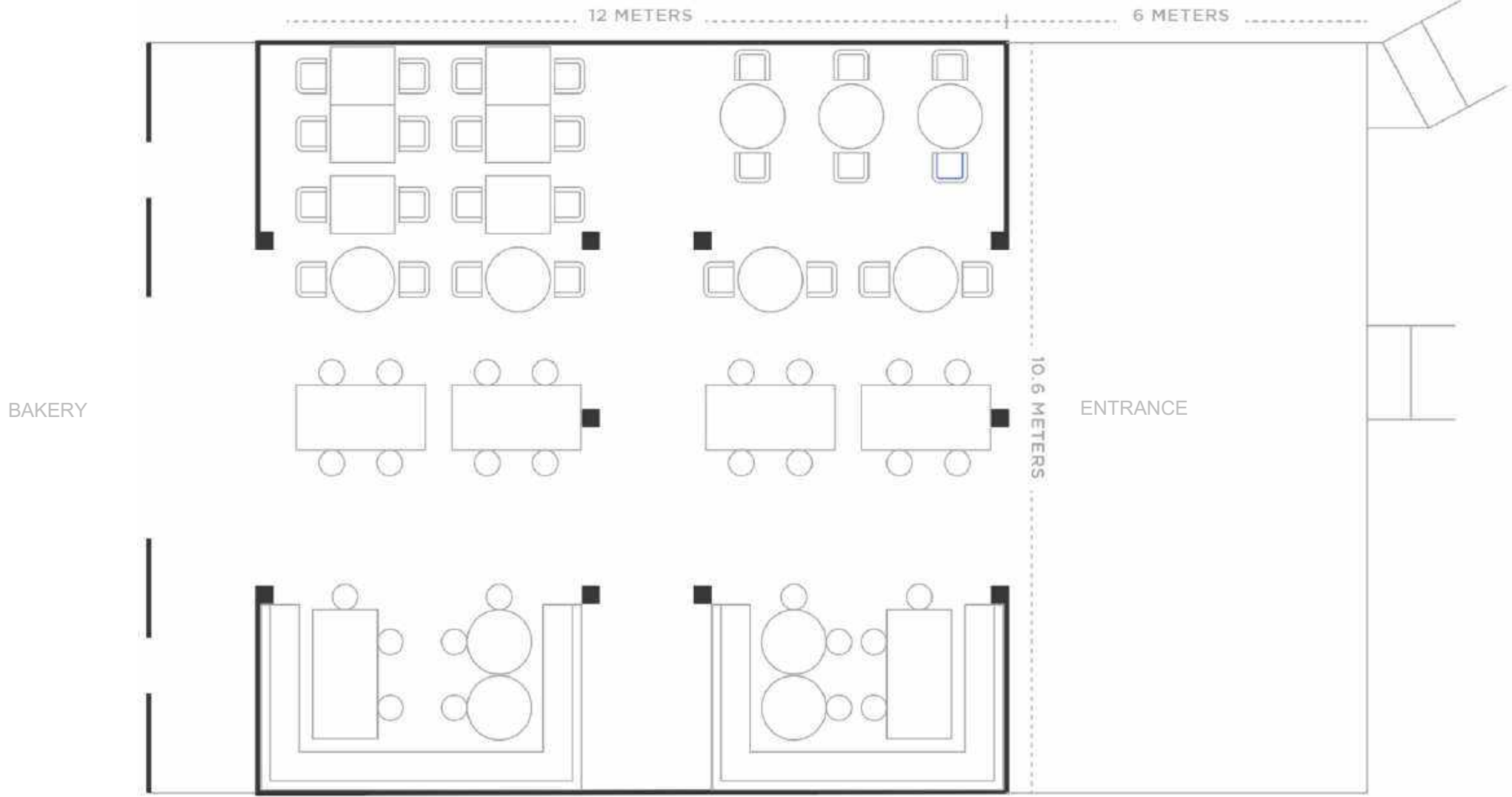


safari terrace

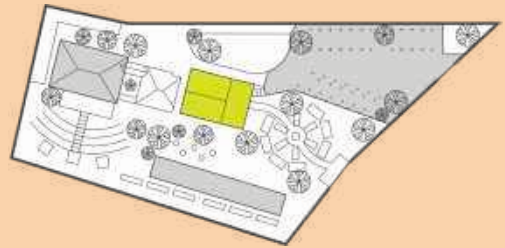
An outdoor space equipped with fans, air coolers and a seating capacity of 60 guests.

We have hosted weddings, cocktail sessions and corporate functions who are keen on a unique glamping experience





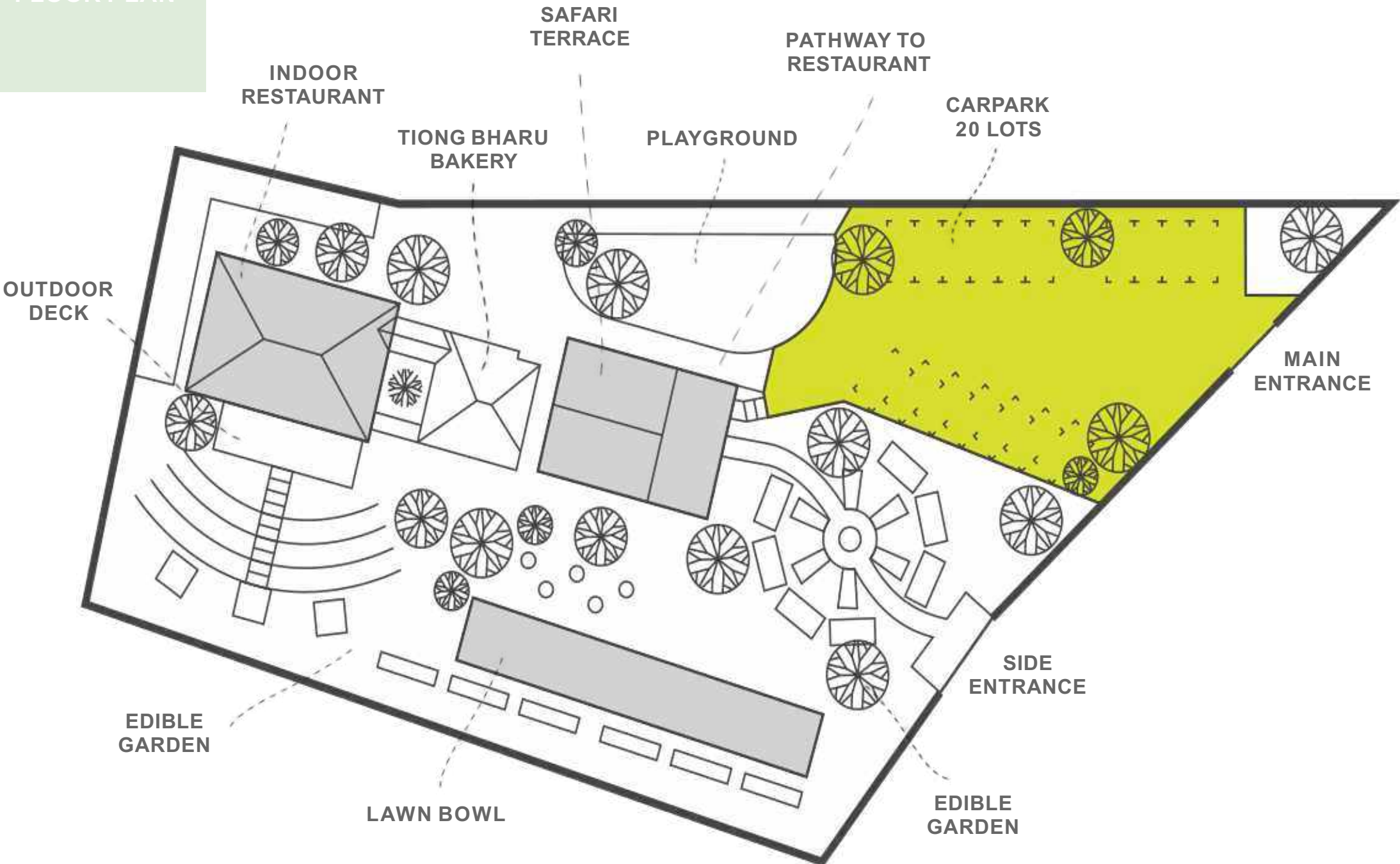
safari



TENT

60 Seating

FLOOR PLAN



activities

OPEN FARM

Fancy a wine and cocktail appreciation session, a cooking class or simply a tour of our edible garden with the farmer where you will learn about the plants and herbs we grow in the garden?

Open Farm brings to you a range of activities suitable for adults and kids that is sure to keep them entertained and equipped with new knowledge.



Edible Garden City

Meet the pioneers who champion the grow-your-own-food movement in Singapore with foodscaping and a farming model. We are proud to partner up with Edible Gardens to provide workshops and impart knowledge about sustainability and the future of farming in Singapore through a 15-30 minute talk.



events

CORPORATE WEDDINGS

Dyson, Facebook, Samsung, Google, Chanel, Credit Suisse, Jo Malone, The Body Shop, Allen & Overy, Ogilvy, Haagen Dazs, UBS, Deloitte, Singapore Tourism Board, Fancl, Canon, Lenova, Van Cleef and Arpels, Jurlique, ExxonMobil, BMW, Singapore Airlines, Wasons and Cisco are some of the companies that have hosted their dinner & dance, product launches, meeting and family day events on the premises.



events

CORPORATE WEDDINGS

Couples have full access to a 30,000sqft premises as they celebrate their special day with family and friends. There is a lawn bowl set amidst lush greenery for solemnization ceremonies, a safari theme glamping tent for a cocktail session, a playground, table tennis and swing for entertainment along with an indoor and outdoor dining room. The land is spacious, versatile and so unique, you may even spot chickens roaming the garden.



food

Inspired by the local environment, small organic farmers and supporting the resurgence of old indigenous plant varieties, our chefs craft creative and colourful dishes.

Having trained in very fine dining establishments before opening a roving locavore pop up, Oliver and Phoebe seek to make delicious food that inspires people to connect with each other and their food.



All red meats are carbon neutral and all vegetables are sourced within Southeast Asia excluding “Ugly Food”, a distribution system to help minimize food waste at all steps of the food chain.



3 Course Set
59++ pp

STARTER

Genting Gardens Tomato Salad
EGC Basil, Hay Dairies Ricotta, Wild Honey and Black Pepper
VG

MAIN

Tiberias Barramundi
Manioc, Peas & Shoots, Dashi Butter

OR

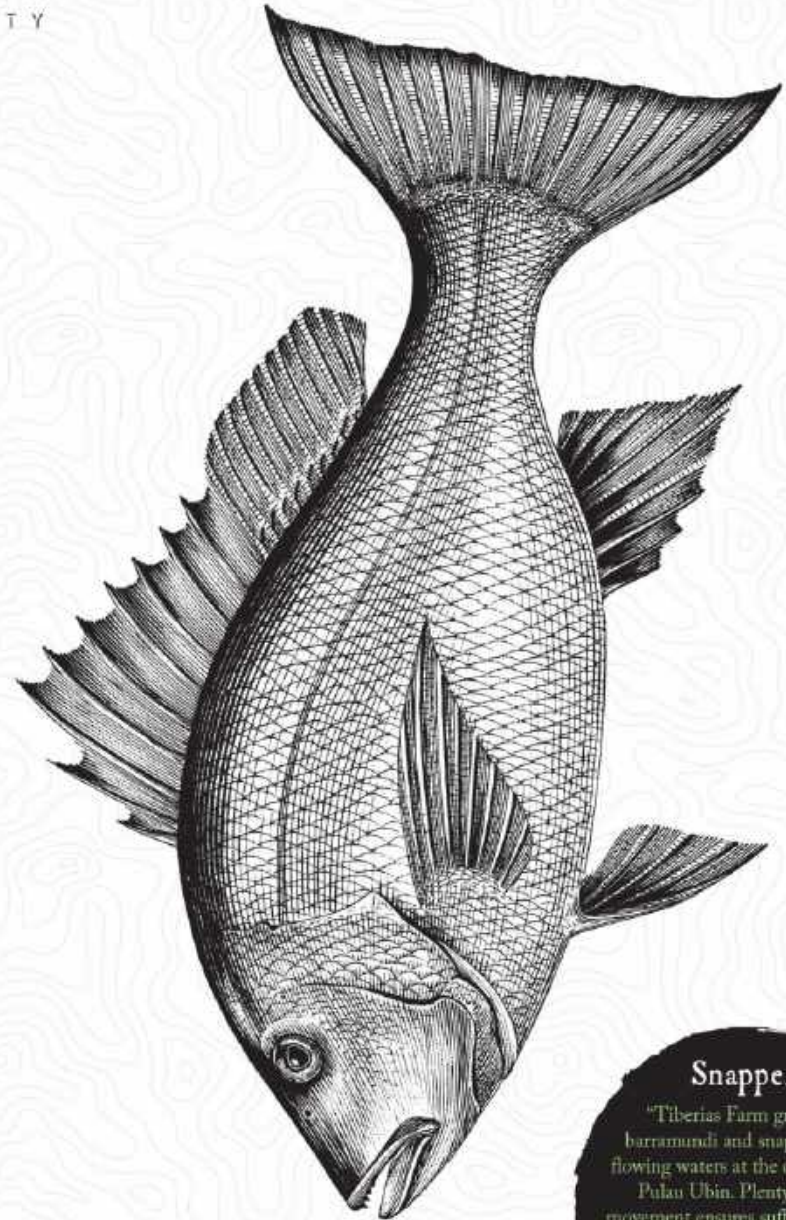
Garden Pesto Pasta
Pili Nuts, Broccoli, Snap Peas, Tendrils
VG

DESSERT

Banana Brulee
Sourdough Ice Cream, Puff Pastry, Tamarind Fudge

GF | Gluten Free V | Vegan VG | Vegetarian
All prices are subject to service charge and GST

O P E N
F A R M
C O M M
U N I T Y



Snapper.

"Tiberias Farm grows our barramundi and snapper in fast flowing waters at the outer edge of Pulau Ubin. Plenty of water movement ensures sufficient oxygen for the fishes and maintains even water temperature thus enabling the growth of healthy, clean-tasting fish."



Sweet Corn.

"To produce quality soil and avoid nutrient depletion, Quan Fa Organic Farm grows a different type of vegetable after each harvest on the same bed of soil. The different nutrient content each vegetable brings promotes a vital exchange and balance to the soil, thus resulting in the growth of healthy crops like our aubergine, sweet corn and zucchini."

4 Course Set

69++ pp

STARTER

Corn & Coconut Chowder

Baby Corn, Cornmeal Flatbread & Moringa

V

Followed By:

Garden Pesto Pasta

Pili Nuts, Broccoli, Snap Peas, Tendrils

VG

MAIN

Roasted Spring Chicken Thigh

Tamarind BBQ, Quan Fa Kai Lan, Sunflower Seeds & Sprouts

GF

OR

Braised Local Eggplant

Fermented Black Bean, Tau Kwa, Cashew, Long Pepper

V

DESSERT

Lime in the Coconut

Young Coconut, Calamansi Sorbet, Kaffir Lime Cloud

GF, VG

GF | Gluten Free V | Vegan VG | Vegetarian

All prices are subject to service charge and GST

Open Farm Sharing

80++ pp

We will serve one portion of each item to be shared with every 5 persons.

TO SHARE

House Baked Bread

STARTERS

Genting Gardens Tomato Salad

EGC Basil, Hay Dairies Ricotta, Wild Honey & Black Pepper | VG

Cauliflower "Wings"

Tamarind Miso, Sesame, Green Onion | V

Tiberias Red Snapper Ceviche

Puffed Black Rice, Ginger Flower, Lime | GF

MAINS

Spiced Braised Beef Brisket

Five Founders Carbon-Neutral Beef, Enoki Mushrooms,
Daikon Radish, Caramelised Onion | GF

Roasted Spring Chicken Thigh

Tamarind BBQ, Quan Fa Kai Lan, Sunflower Seeds & Sprouts | GF

Garden Pesto Pasta

Pili Nuts, Broccoli, Snap Peas, Tendrils | VG

SIDE

Indonesian Baby Potato

Garden Pesto, Mexican Tarragon, Pickled Shallots | GF

DESSERT

Lime in the Coconut

Young Coconut, Calamansi Sorbet, Kaffir Lime Cloud | GF, VG

GF | Gluten Free V | Vegan VG | Vegetarian
All prices are subject to service charge and GST

O P E N
F A R M
C O M M
U N I T Y



Mushroom.

"The mushroom is like a fruit on the tree. The tiny spores found on the underside (gills) of a mushroom are the "seeds" that produce new mushrooms when fed with water and nutrients while the tree is a huge underground network called mycelium"

Buffet

80++ pp

Buffet menu is only applicable with a full exclusive book-out of the restaurant

SOUP

Choose 1:

Corn & Coconut Chowder, Baby Corn,
Cornmeal Flatbread & Moringa | V

Pumpkin Soup | V

COLD

Choose 3:

Genting Gardens Tomato Salad, EGC Basil
Hay Dairies Ricotta, Wild Honey
& Black Pepper | V

Pumpkin, Corn & Kale Salad | V

Thai Beetroot, Roasted Pumpkin
Seeds & Homemade Feta | V

Smoked Chicken Salad, Yoghurt
Ranch & Fried Tempeh

Local Pekin Duck Rilette,
Sourdough Crisps & Roselle Jam

DIY Ceviche Kueh Pie Tee

HOT

Choose 3:

Tiberias Barramundi, Manioc,
Peas & Shoots, Dashi Butter

Roasted Borrowdale Pork Belly

Soft Shell Crab Spaghetti, Laksa Reduction,
Kaffir Lime, Coconut Cream | DF

Spiced Braised Beef Brisket, Five Founders Carbon-,
Neutral Beef, Enoki Mushrooms, Daikon Radish,
Caramelised Onion | GF

Spiced Aubergine, House Rendang Paste, Taro,
Sweet Potato Leaf | V

Smoked Tofu & Seared Mushrooms | V

Caramelised Broccoli, Sunflower & Baby Spinach | V

Twice-Cooked Long Beans, Black Bean Sambal | V

Grilled Sweet Peppers, Preserved Lime
& Corn Chutney | V

Tempura Cauliflower "Wings",
Tamarind Miso Glaze, Sesame | VG

DESSERT

Choose 2:

Spiced Coffee Truffles

Salted Gula Melaka & Ginger Puff

Singa'Smore, Five Spice Biscuit,
Caramelised Banana Filling, Fudge

Coconut & Frit, Yoghurt, Fresh Tropical
Fruits, Nuts

Pineapple & Bacon, Sorbet & Foam,
Candied Bacon Crumble

Canapès

Small bites to be enjoyed with large groups for a more casual event

**Minimum order of 20 pcs per type*

SMALL BITES

4++

Compressed Watermelon, Aloe Vera
& Mint | V

Tempura Organic Baby Corn,
Smoked Chilli Yoghurt | VG

House Summer Rolls, Ginger
Peanut Dressing, Blue Pea | V

Crab Salad Grougere,
Pickled Cucumber, Lime Mayo

Miso Glazed Pork Belly, Sesame,
Green Onion

Chicken & Cheese Flatbread
with Smoked Pepper Yoghurt Dip

LARGE BITES

7++

SG Oyster Kinilaw, Coconut, Sorrel

Carbon Neutral Beef Slider, Jackfruit Ketchup,
Brioche Bun

Mini Chicken Slider

Fish & Chips

Jackfruit Sloppy Joe, Mustard, Arugula | VG

Tempura Soft Shell Crab "Taco", Pepper Leaf,
Green Mango, Pickled Onion

Jurong Frog Leg Lollipop,
Miso Tamarind Glaze

Organic Corn Soup Shooters,
Coconut Yoghurt, Mexican Tarragon

SWEET BITES

4++

Spiced Coffee Truffles

Salted Gula Melaka & Ginger Puff

\$6++

Singa'Smore, Five Spice Biscuit,
Caramelised Banana Filling, Fudge

Coconut & Fruit, Vegan Yoghurt,
Tropical Fruits, Nuts | V

Pineapple & Bacon, Sorbet & Foam,
Candied Bacon Crumble

Seasonal Popsicles

**Minimum order of 10pcs per flavour*

Caramel Banana

Chocolate

Watermelon Basil

Hazelnut

Strawberry & Cream

Coconut

Beverages

3 Hours Free Flow

NON-ALCOHOLIC

\$25++pp

Choose 3:

Apple juice

Watermelon juice

Guava juice

Blue Pea Lemonade

Homemade Ginger Beer

Tamarind Fizz

soda, lemon, sour plum & tamarind juice

NON-ALCOHOLIC, WINE & BEER

\$55++pp

Choose 3:

Apple juice

Watermelon juice

Guava juice

Blue Pea Lemonade

Homemade Ginger Beer

Tamarind Fizz

soda, lemon, sour plum & tamarind juice

NON-ALCOHOLIC, WINE, BEER & SPIRITS

\$70++pp

Choose 3:

Apple juice

Watermelon juice

Guava juice

Blue Pea Lemonade

Homemade Ginger Beer

Tamarind Fizz

soda, lemon, sour plum & tamarind juice

BEER

Road Hog IPA by Trouble Brewing (4.8%)

WHITE

Château Du Cèdre, Blandine LeBlanc 2019

Côtes De Gascogne, France (Colombard, Ugni Blanc)

RED

Château Du Cèdre, Marcel Malbec 2018

VdF. Sud-Ouest, France (Malbec)

BEER

Road Hog IPA by Trouble Brewing (4.8%)

Singapore Lager (4.5%)

HOUSE WHITE AND RED WINE*

ECO-SPIRITS

Widges Dry Gin

T&T Wheat Vodka

Plantation 3 Star White Rum

Arquitecto Blanco Tequila

Makintosh Blended Malt Scotch Whisky

**Mixers included (soda, tonic, cranberry & lime juice)*

All prices are subject to service charge and GST

Beverages Optional Add-Ons

CORKAGE*

Wine \$40++ per bottle
Champagne \$50++ per bottle
Spirits \$150++ per bottle
20L Beer Keg \$200++

**Corkage is based on standard 750ml,
duty paid bottles only.
Magnum bottle will be counted
as 2 standard bottles*

PRE-ORDER

BEER

Singapore Lager 25L Keg \$500++
Road Hog IPA by Trouble Brewing 25L Keg \$560++
*Suntory beer available upon request

#ZERO-TO-LOW-WASTE PUNCH

\$18++ PER GLS
\$65++ PER JUG

OFC homemade drinks served chilled ice with slices of fruits.
Choose 1 from the following:

Sangria
Limoncello
Orangecello

**1 week advance notice is required*

WELCOME DRINK \$10++ PER GLS

COCKTAIL

OFC Signature Garden Cocktail
made from your choice of following ECO Spirits:

Widges Dry Gin
T&T Wheat Vodka
Arquitecto Blanco Tequila

MOCKTAIL

Blue Pea Lemonade
Homemade Ginger Beer
Tamarind Fizz
soda, lemon, sour plum & tamarind juice

Wine Menu

SPARKLING

\$65++

Parès Baltà, Brut Nature N/V

Cava, Spain (Xarel-lo, Macabeu, Parellada)

Light and vibrant sparkling, well-balanced

Parès Baltà, Pink N/V

Cava, Spain (Garnatxa, Parellada, Macabeu)

Fruity and vibrant sparkling, perfect for outdoor drinking

ROSE

Parès Baltà, Ros de Pacs 2019

Penedès, Spain (Garnatxa, Syrah, Cabernet Sauvignon)

Powerful and structured red

WHITE

\$65++

Domaine Les Têtes, Tête Blanche 2018

VdF Loire, France (Sauvignon Blanc, Chenin Blanc)

Light and crisp white, sauvignon blanc dominated

Château Du Cèdre, Blandine LeBlanc 2019

Côtes De Gascogne, France (Colombard, Ugni Blanc)

*Easy going, light, crisp, simple, no complications,
with aromas guava and grapefruits*

Parès Baltà, Blanc de Pacs 2018

Penedès, Spain (Parellada, Macabeu, Xarel-lo)

Mineral and aromatic, medium-body. Friendly with most dishes

RED

\$65++

Padrillos, Pinot Noir 2018

Mendoza, Argentina (Pinot Noir)

*Light body, New World Pinot Noir Style,
juicy, mouthful, not acidic like some Pinot from Burgundy*

Château Du Cèdre, Marcel Malbec 2018

VdF. Sud-Ouest, France (Malbec)

*Medium-body, crowd-pleaser, pairs well
with almost everything*

Parès Baltà, Mas Petit 2016

Penedès, Spain (Cabernet Sauvignon, Garnatxa)

*Full-body, but still easy to drink, also a crowd-pleaser
especially for those who like stronger wines*

Flora Artisan

Helmed by Belicia Tan, the principal Wedding Planner and Jonathan Lee, their creative director with a vast experience in the industry for high-end styling, the team's uniqueness in bringing magic to life through modern European vibes makes every encounter breathtaking.



All clients with a confirm booking at Open Farm will receive a 10% discount upon engagement of their floral arrangement services. We will connect you to Belicia via e-mail. All prices shall be quoted by their team.

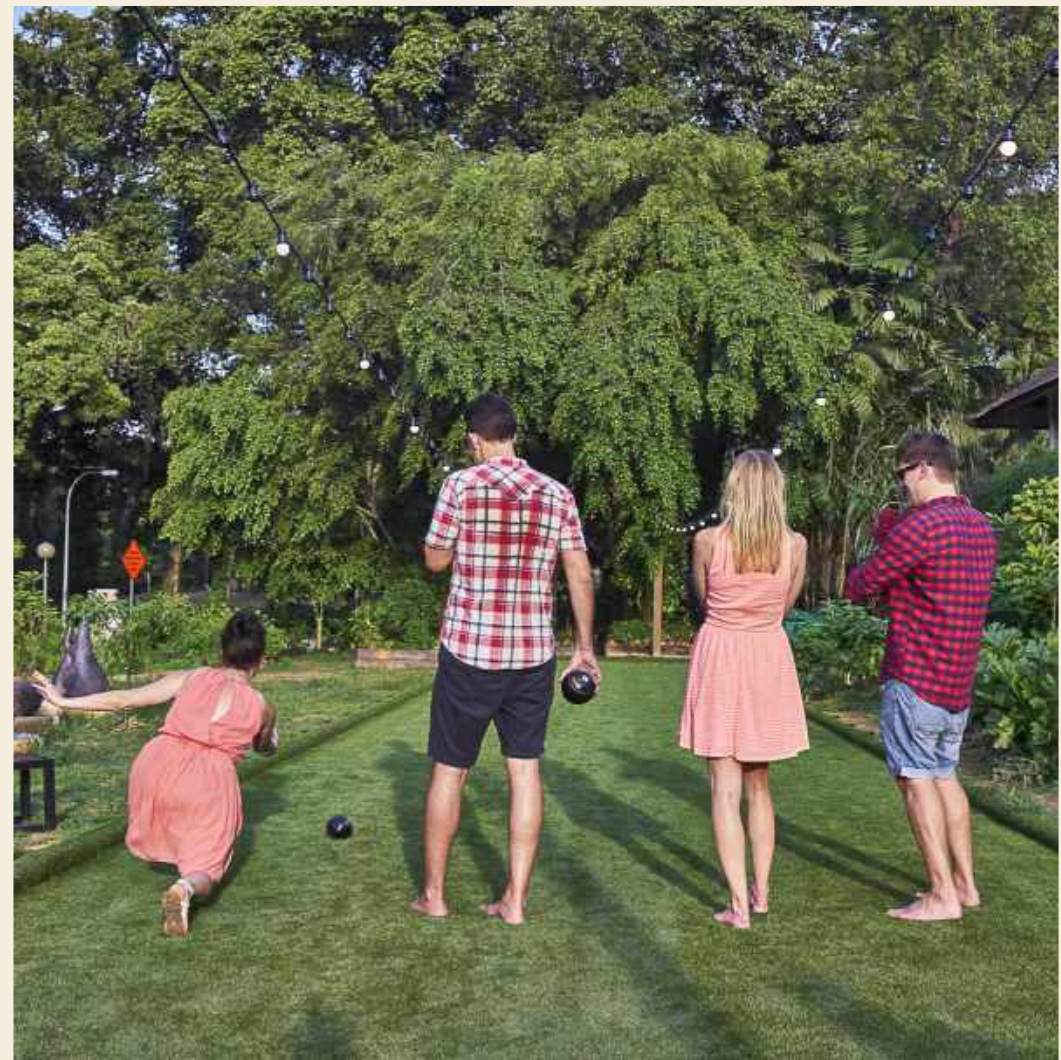


Beverly's Blooms

Whether it be through fresh, dried or preserved botanical materials, Beverly's Blooms prides itself on unorthodox, daring arrangements, guaranteed to excite, engage and inspire



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find
us

Open Farm Community
130E Minden Road. Singapore 248819

Operating Hours:

MON - THU 12pm - 4pm & 6pm - 11pm
FRIDAY 12pm - 4pm & 6pm - 12am
SATURDAY 11am - 4pm & 6pm - 12am
SUNDAY 11am - 4pm & 6pm - 11pm

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