

# 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.



# source

Can you spot our farmers?

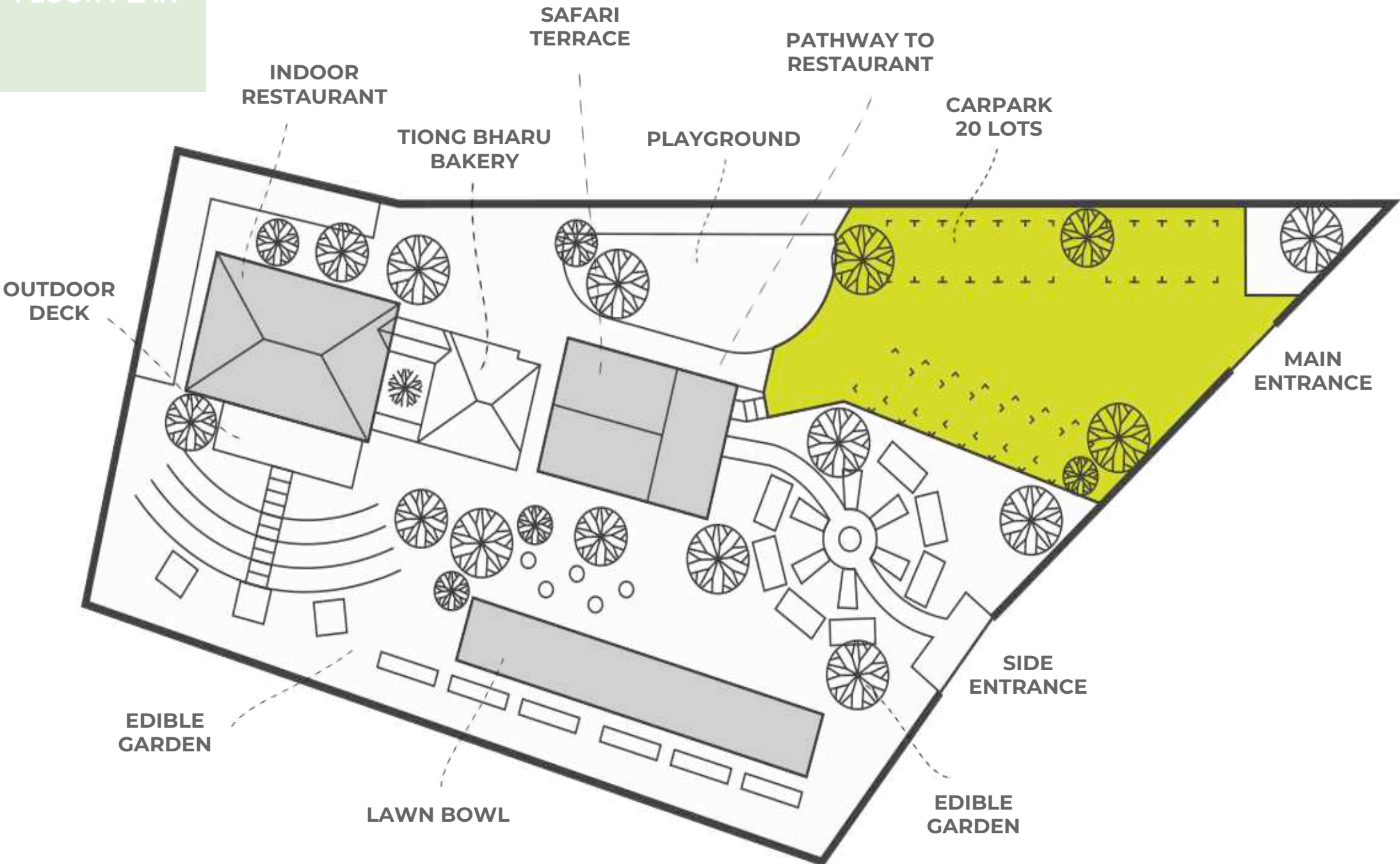
We have the team from Kin Yan growing organic mushrooms for our vegetarian pasta, Tiberias Farm harvesting the fishes from sea for our Steamed Barramundi and Golden Snapper Ceviche, Quan Fa cultivating the vegetables for the spiced Aubergine and Sweet Corn Soup.

From our very own Garden just next to the restaurant, our chefs pick a variety of herbs and cress like Moringa, Laksa Leaf, Blue Pea Flower and the Roselle flower that is processed into jam and paired with our Pekin Duck Rilette.





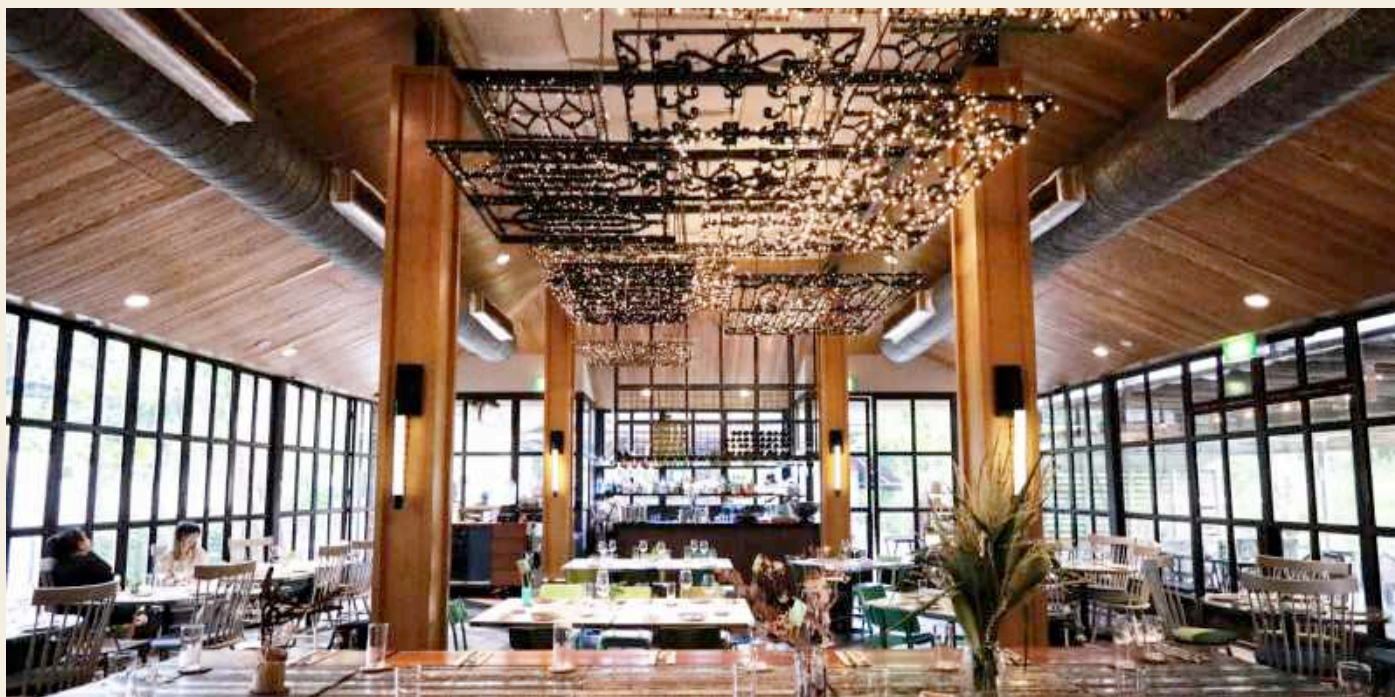
FLOOR PLAN



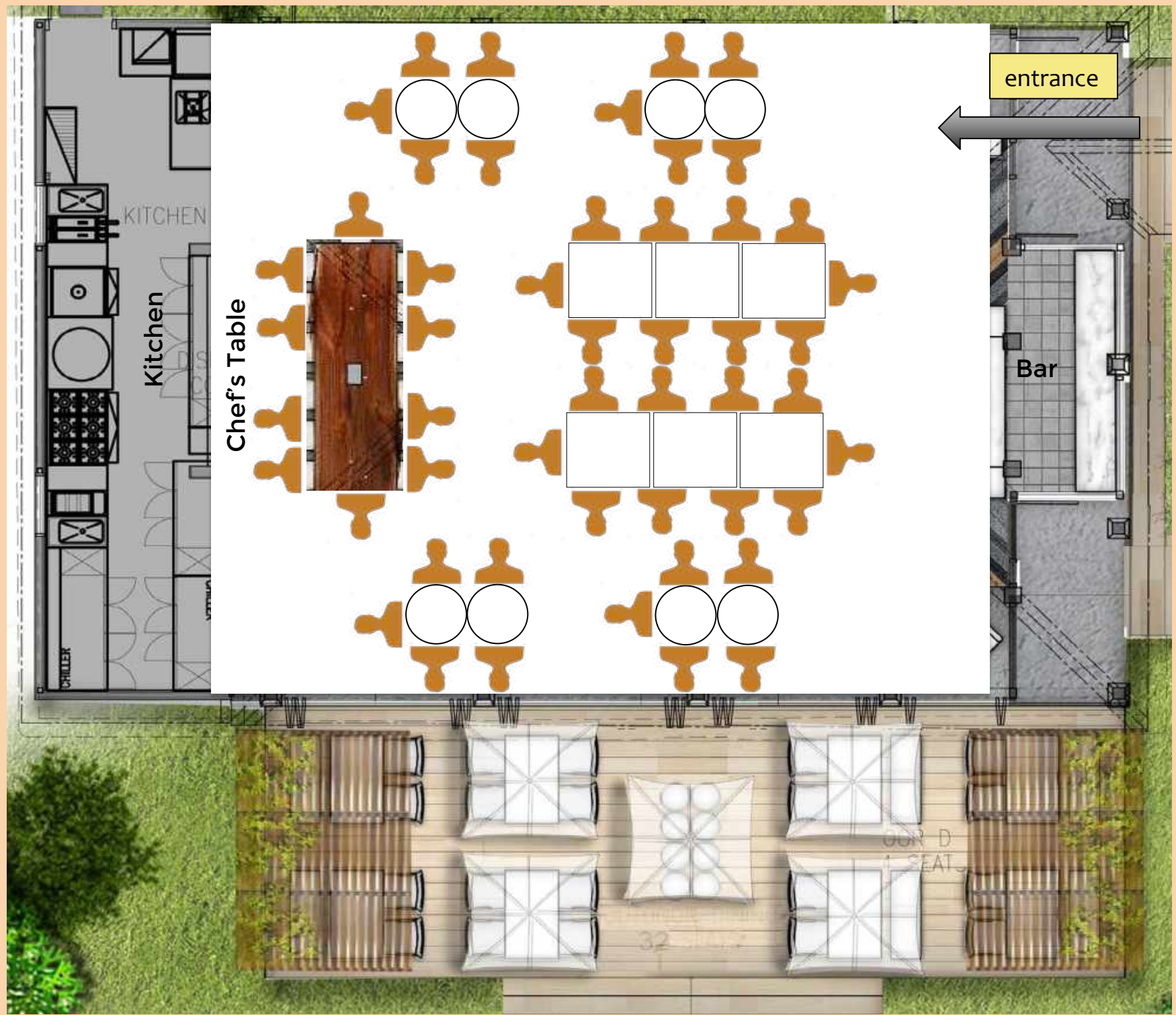


# Indoor

Air conditioned and with a seating capacity of 50 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



# SEATING PLAN INDOOR 50 PAX





# Outdoor Deck

Surrounded by lush greenery, the Outdoor Deck is sheltered, equipped with air-coolers and seats up to 30 guests





# Safari Terrace

An outdoor space equipped with fans, air coolers and a seating capacity of 50 guests.

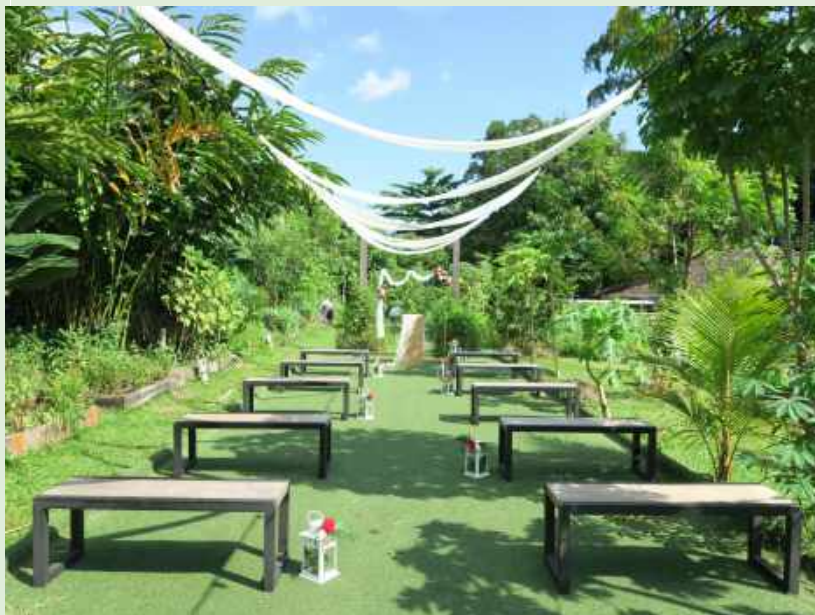
Available on Mondays to Sundays from  
5pm onwards.



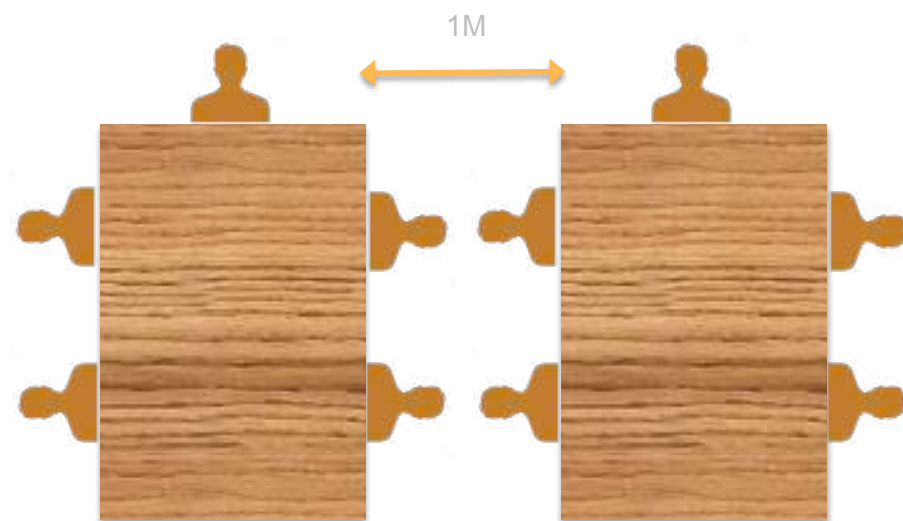
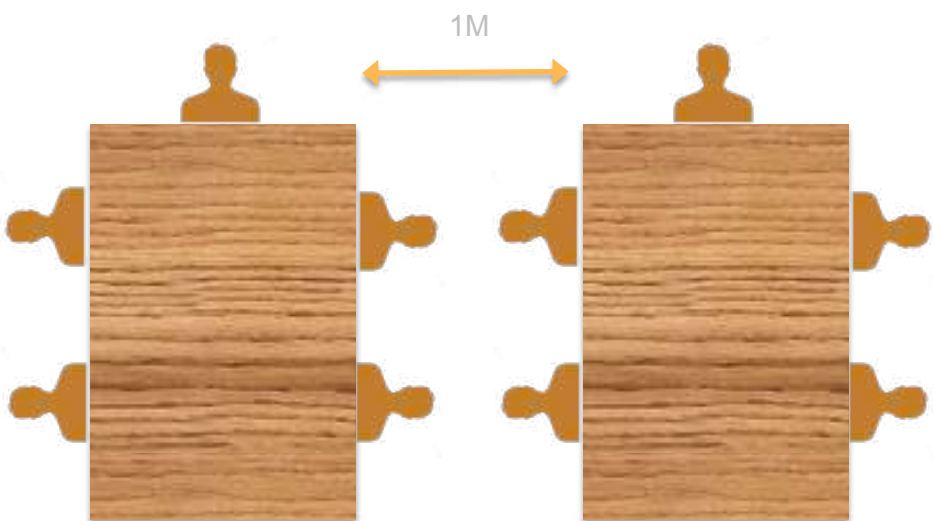


# Lawn

Perfect for solemnization ceremonies, the lawn is situated in the garden surrounded by edible plants that are used on the menu



ENTRANCE



GARDEN



# SEATING PLAN OUTDOOR DECK

## Safe Management Measures

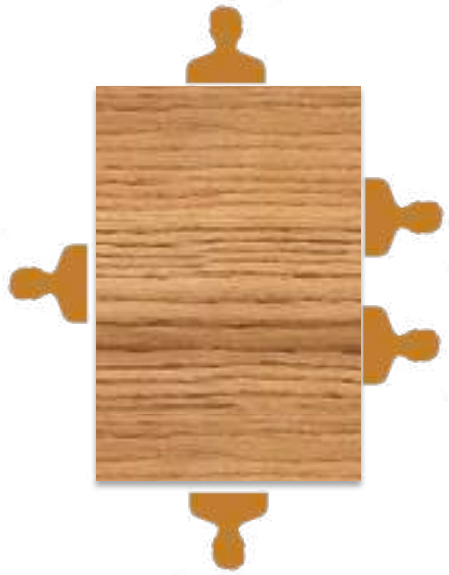
SafeEntry check-in and check-out

Temperature Checking

Santiser will be made available upon requests

Alcohol sales and consumption to cease at 1030pm

20 Pax capacity excludes the solemniser



GARDEN



GARDEN



# CEREMONY AT THE LAWN

## Safe Management Measures

SafeEntry check-in and check-out

Temperature Checking

Santiser will be made available upon requests

Alcohol sales and consumption to cease at 1030pm

20 Pax capacity excludes the solemniser

# 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.



# A Botanist Tale I

\$125++ per person

2 HOURS  
FREE FLOW BEVERAGES

Choose 3

Apple juice

Watermelon juice

Guava juice

Coconut water

Tamarind fizz

Homemade Ginger Beer

BEER

Road Hog Session IPA (4.8%)

House Red and White Wine

3 COURSE SET MENU

Roasted Garlic Foccacia  
served with butter

STARTER

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

V

MAIN

Tiberias Barramundi  
Manioc, Peas & Shoots, Dashi Butter

OR

Kin Yan Mushroom Strozzapreti  
Smoked Tofu, Sesame Oil, Roasted Mushrooms

VG

DESSERT

Banana Brulee  
Sourdough ice-cream, puff pastry, tamarind fudge

VG

GIFT

HOMEMADE  
by Open Farm Community

Trio Pack:

Garden Tea (3 Bags)  
Pandan, lemongrass and blue pea flowers

OFC Homemade Dragonfruit  
Hibiscus Hot Sauce

Coconut Jam

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



## A Botanist Tale II

\$140++ per person

2 HOURS  
FREE FLOW BEVERAGES

Choose 3

Apple juice

Watermelon juice

Guava juice

Coconut water

Tamarind fizz

Homemade Ginger Beer

BEER

Road Hog Session IPA (4.8%)

House Red and White Wine

4 COURSE SET MENU

STARTER

Sweet Corn & Pili Nut Soup

Cornmeal Flatbread, pili, moringa, Chili Oil  
V

Kin Yan Mushroom Strozzapreti

Smoked Tofu, Sesame Oil, Roasted Mushrooms  
VG

MAIN

Toh Thye San Chicken Thigh

Cashew Pesto, Broccoli, Snap Peas, Garden Greens

OR

Spiced Aubergine

House rendang paste, taro, organic greens  
V

DESSERT

Milk and Honey

Wild honey baba, caramelised milk,  
homemade white chocolate

GIFT

HOMEMADE

by Open Farm Community

Fresh Fingers Essential Oil Handwash

Green fingers deserve equally green cleaning with our seriously natural handwash, custom-blended with the soothing balms of spearmint, bergamot and lemon essential oils. Contains no artificial fragrances or parabens.



## A Botanist Tale III

\$150++ per person

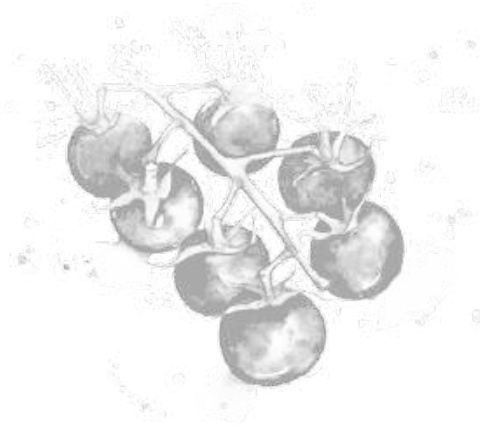
2 HOURS  
FREE FLOW BEVERAGES

### Choose 3

Apple juice  
Watermelon juice  
Guava juice  
Coconut water  
Tamarind fizz  
Homemade Ginger Beer

### BEER

Road Hog Session IPA (4.8%)  
House Red and White Wine



### COMMUNAL SHARING MENU

*We will serve two portions of each item to be shared with every 5 persons*

#### STARTERS

Genting Gardens Tomato Salad  
Edible Garden City Basil, Hay Dairies Ricotta, Wild Honey  
and Black Pepper  
GF

Cauliflower Wings  
Tamarind miso, sesame, green onion  
V

Golden Snapper Ceviche  
Buah keluak, ginger flower, rice crackers  
GF

#### MAINS

Spiced Braised Beef Brisket  
Sunflower, glazed roots, cosmos flower  
GF

Roasted Spring Chicken Thigh  
Tamarind BBQ, Quan Fa Kai Lan, Sunflower Seeds & Sprouts  
GF

Kin Yan Mushroom Strozzapreti  
Smoked Tofu, Sesame Oil, Roasted Mushrooms  
VG

#### SIDE

Indonesian Baby Potato  
Garden pesto, Mexican tarragon, pickled shallots  
GF

#### DESSERT

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

### GIFT

Community Supported Agriculture Box  
Contains 3kg of mixed locally grown veggies  
and garden tea or edible plants from our very  
own garden.





# gifts

## FRESH FINGERS ESSENTIAL OIL HANDWASH

250ML

Green fingers deserve equally green cleaning with our seriously natural handwash, custom-blended with the soothing balms of spearmint, bergamot and lemon essential oils. Contains no artificial fragrances or parabens.



## Community Supported Agriculture Box

Contains 3kg of mixed locally grown veggies and garden tea or edible plants from our very own garden. Assortment depends on the freshest produce we can get from our farmers weekly.

## GARDEN TEA (3 BAGS)

Fully homegrown, rodolent with pandan, lemongrass and a pleasant blue-purple tone from our fragrant blue pea flowers. Based on Black General, a distant cousin of traditional tea plants, grown on premise in our organic garden.



# 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



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 Min Yong, head of Beverly's Blooms via e-mail. All prices shall be quoted by their team.



# 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.

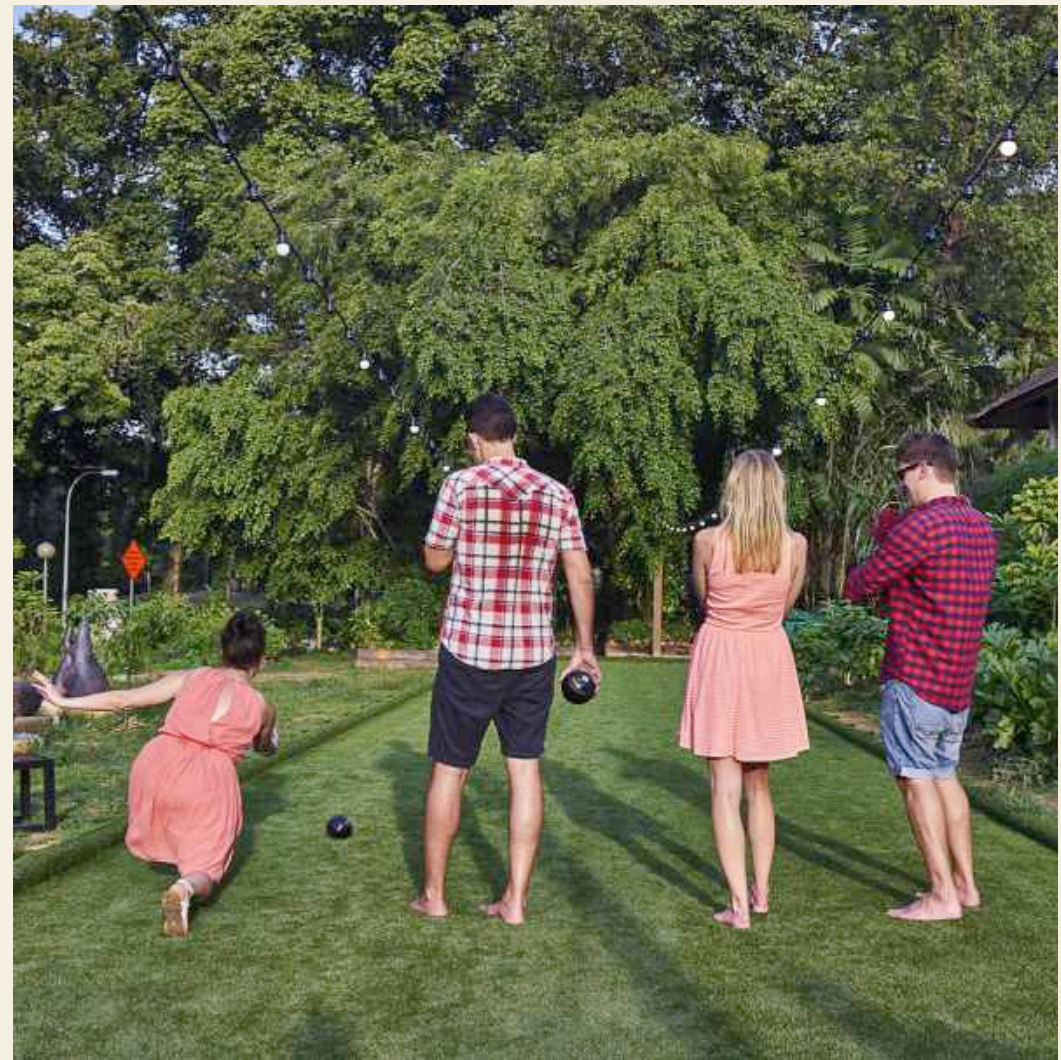


All clients with a confirm booking at Open Farm will receive a 10% discount upon engagement of their floral arrangement services. We will connect you to Belicia via e-mail. All prices shall be quoted by their team.









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 - 11am

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