

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 Tiberias Barramundi and Tiberias Red Snapper Ceviche, Quan Fa cultivating the vegetables for the Braised Local Eggplant and Corn & Coconut Chowder.

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 Locally Raised Pekin Duck Rillette.





restaurant

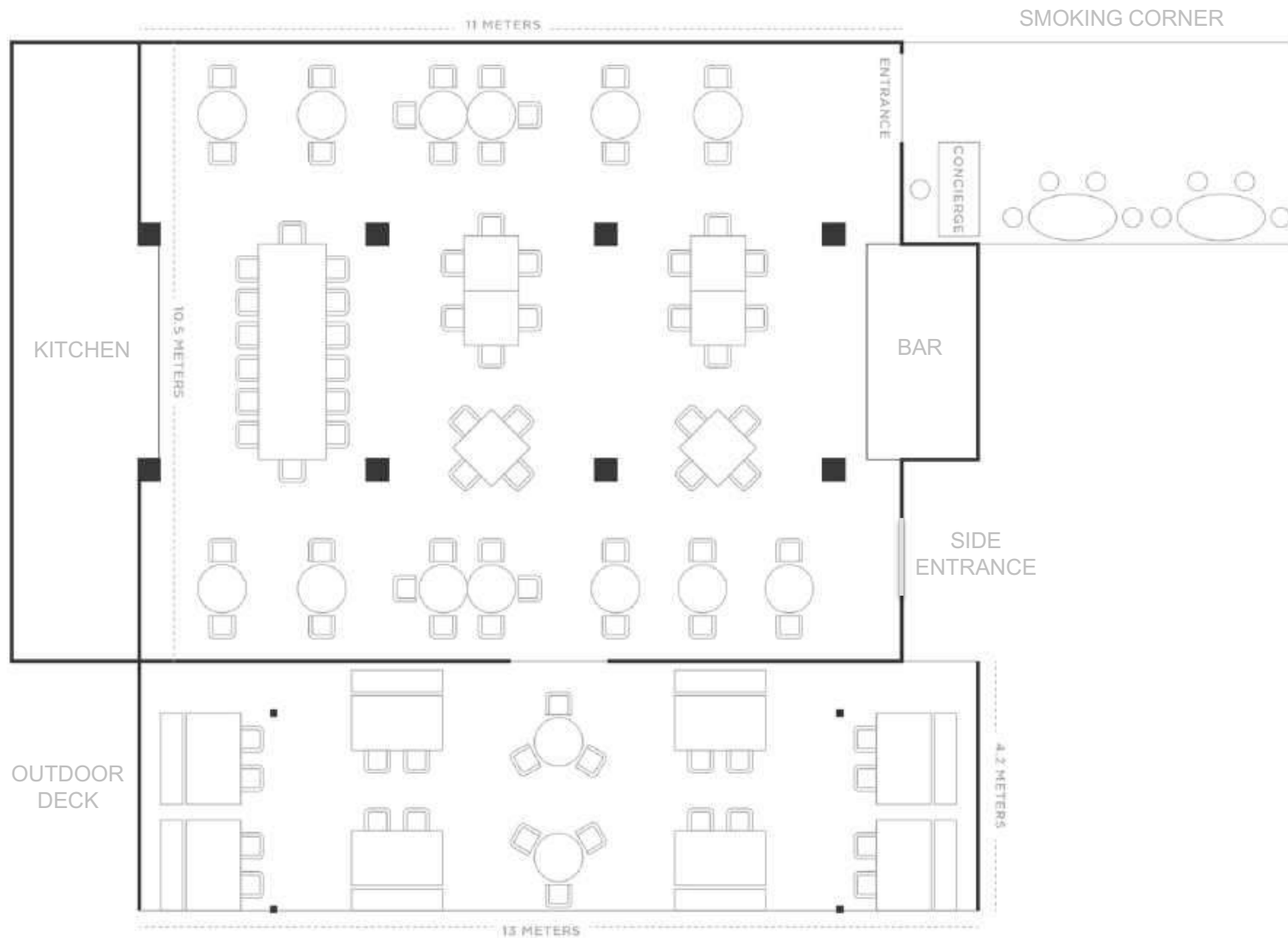
Air conditioned and with a seating capacity of guests, the main indoor restaurant has hosted workshops with projector and screen set-up, media events with product displays and wedding receptions



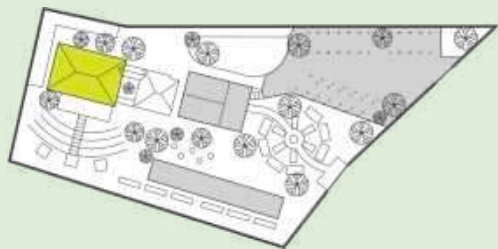


outdoor deck

Surrounded by lush greenery, the Outdoor Deck is sheltered dining space suitable for more intimate group size. It is equipped with air coolers and seats up to 40 guests



restaurant



MAIN INDOOR

70 Seating

OUTDOOR DECK

40 Seating



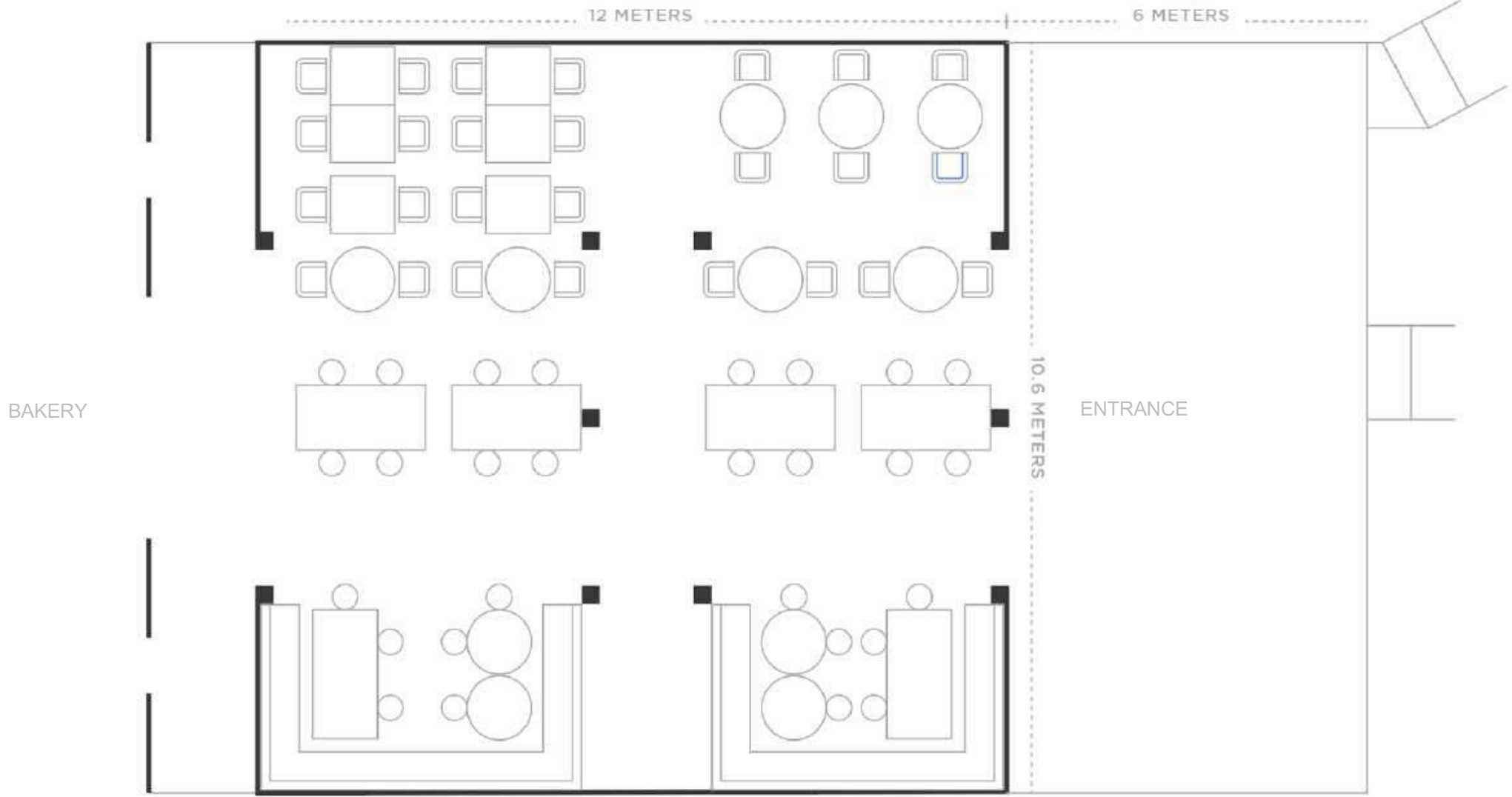


safari terrace

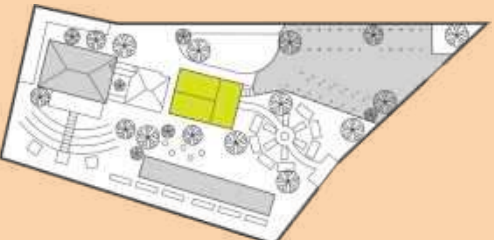
An outdoor space equipped with fans, air coolers and a seating capacity of 60 guests. We have hosted weddings, cocktail sessions and corporate functions who are keen on a unique glamping experience.

****The space is only available for dinner***



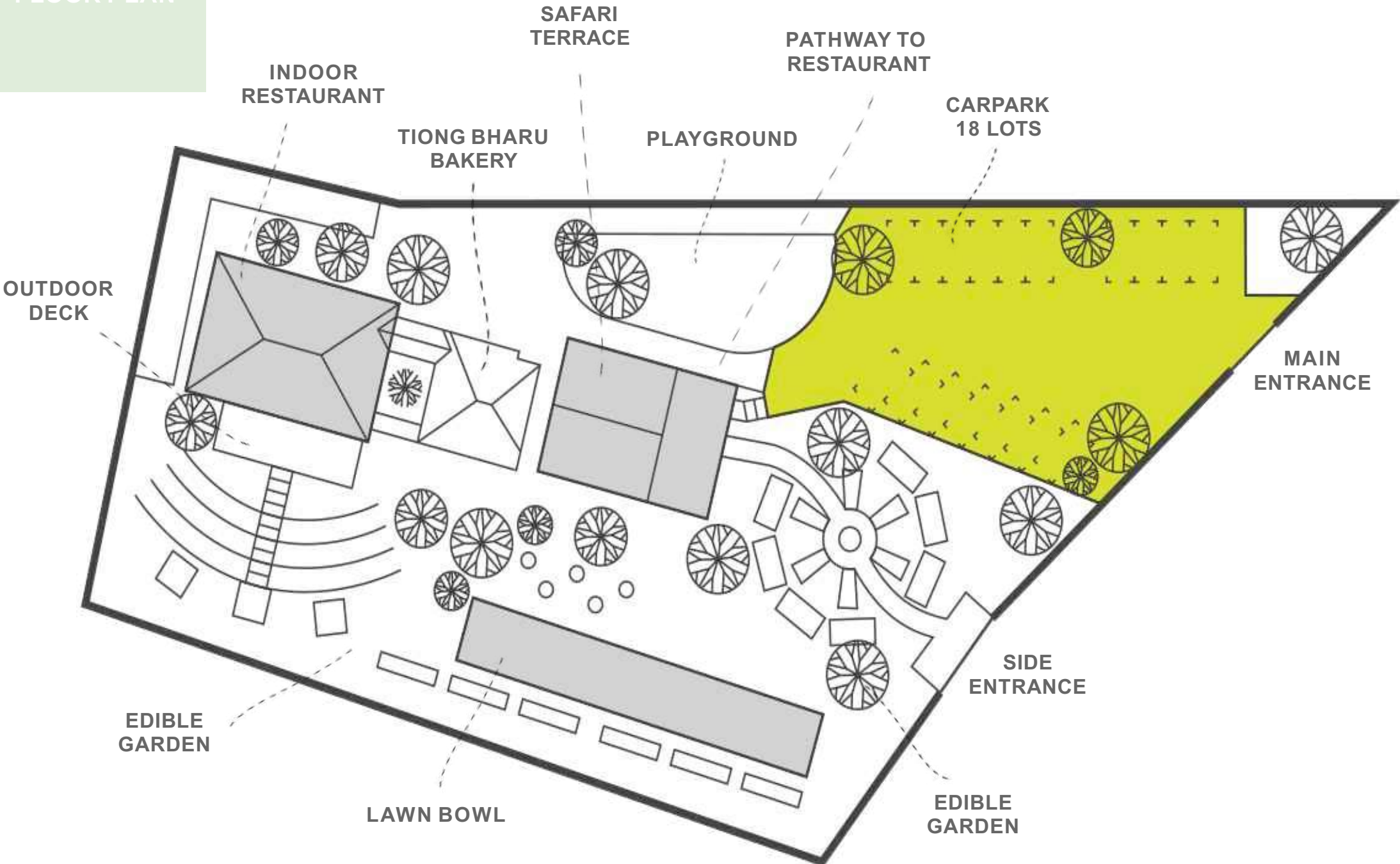


safari terrace



TENT
60 Seating

FLOOR PLAN



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 celebrate their special day with family and friends in our premises. There is a lawn bowl set amidst lush greenery for solemnisation 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

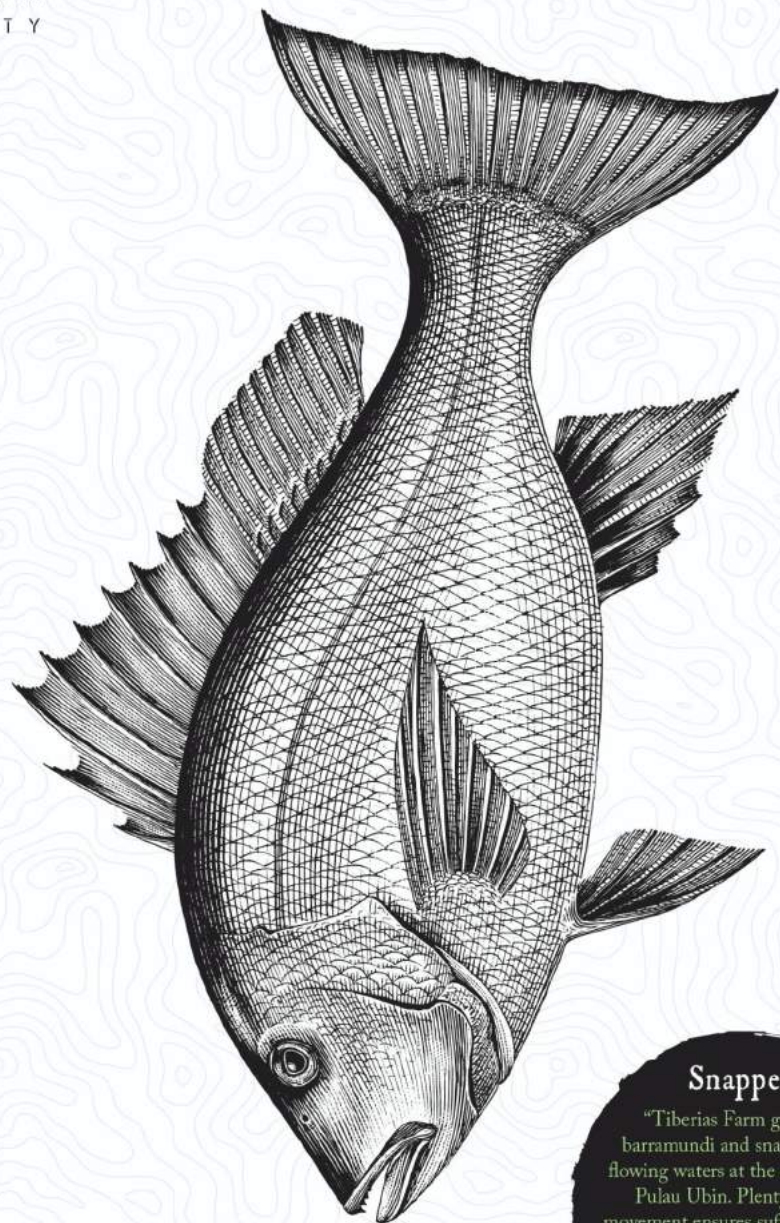
Inspired by the local environment, small organic farmers and supporting the resurgence of old indigenous plant varieties, our chefs craft creative and colourful dishes.

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.





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."

A Botanist Tale I

78++ pp

STARTER

'Chicken Rice'

Masterstock Poached Chicken, Black Bean, Cucumber | DF

Followed By:

Sweet Corn Soup

Seared MSC Scallop, Volcanic Pili Nut, Chilli | GF

MAIN

Roasted Spring Chicken Thigh

Tamarind BBQ, Organic Kai Lan, Sunflower Seeds & Sprouts | GF

OR

Steamed Tiberias Barramundi

Kai Lan, Coconut Milk, Ginger & Basil | GF

DESSERT

Chocolate Fudge Cake

Chocolate Ice-Cream, Cacao Tea Jelly, Mexican Tarragon

GF | Gluten Free V | Vegan VG | Vegetarian DF | Dairy Free

Menus are subject to seasonal availability of ingredients and produce

All prices are subject to service charge and GST

A Botanist Tale II

118++ pp

STARTER

Sweet Corn Soup

Seared MSC Scallop, Volcanic Pili Nut, Chilli

Followed By:

Roasted Eggplant

Black Bean, Mint, Cashew, Arugula | V, GF

MAIN

Confit ½ Organic Quail

Leeks, Black Vinegar, Spiced Cashew Crumble

OR

Steamed Pearl Grouper

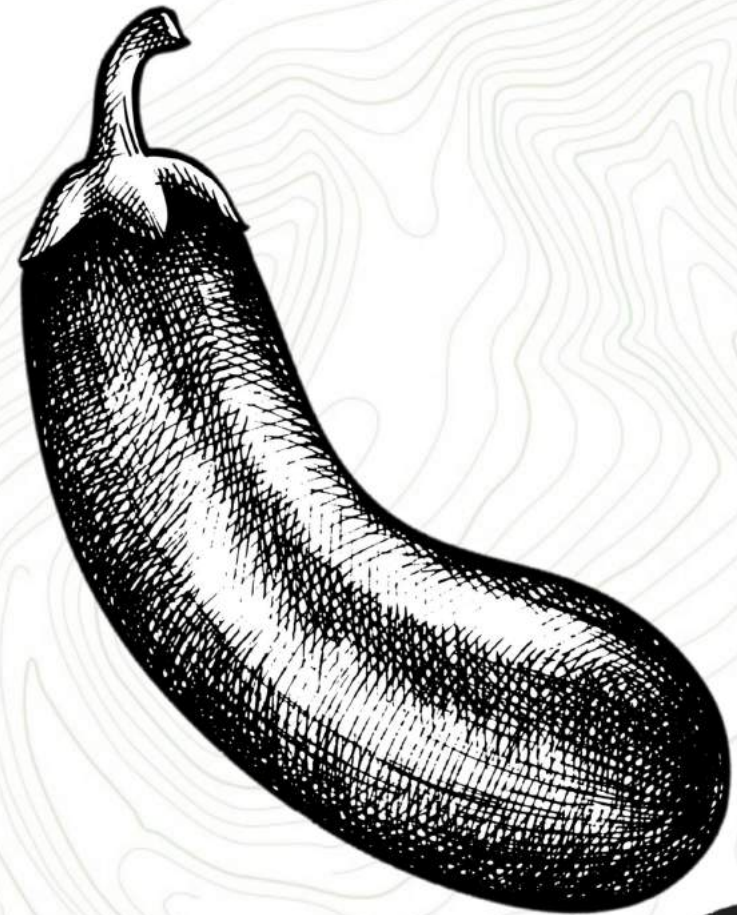
Kai Lan, Coconut, Ginger, Basil | GF

DESSERT

Chocolate Fudge Cake

Chocolate Ice-Cream, Cacao Tea Jelly, Mexican Tarragon

OPEN
FARM
COMM
UNITY



Eggplant

"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.

GF | Gluten Free V | Vegan VG | Vegetarian DF | Dairy Free

Menus are subject to seasonal availability of ingredients and produce

All prices are subject to service charge and GST



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.

A Botanist Tale III

138++ pp

STARTER

Sweet Corn Soup

Seared MSC Scallop, Volcanic Pili Nut, Chilli | GF

Followed By:

Skull Island Prawn

Fennel Flower Butter, Black Lime | GF

MAIN

Braised Beef Short Rib

Taro Chips & Mash, Kin Yan Mushrooms | GF, DF

DESSERT

Guava

Coconut, Champagne

Followed By:

Chocolate Fudge Cake

Chocolate Ice-Cream, Cacao Tea Jelly, Mexican Tarragon

GF | Gluten Free V | Vegan VG | Vegetarian DF | Dairy Free

Menus are subject to seasonal availability of ingredients and produce

All prices are subject to service charge and GST

The Garden Experience

288++ pp

Smoked Salmon Caviar Service

Brioche, Pickles, Chopped Egg, Shallots, Chive

Genting Tomato Salad

Hay Dairies Ricotta, Thai Basil, Wild Honey & Aloe Vera | VG,
GF

Skull Island Prawn

Fennel Flower Butter, Black Lime | GF

Jade Tiger Abalone

Smoked Silken Tofu, W Rice Wine, Puffed Golden Sunland Rice

Spiced Braised Beef Cheek

Taro Chips & Mash, Kin Yan Mushrooms

Guava

Hibiscus, Champagne

Clementine

Almond, Coconut



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"

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

LARGE BITES

7++

Sahoshi Bay Oyster Kinilaw, Coconut, Sorrel

Carbon Neutral Beef Slider, Jackfruit Ketchup,
Brioche Bun

Mini Chicken Slider

Jackfruit Sloppy Joe, Mustard, Arugula | VG

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

Smoked Fish Empanada
with Homemade Hot Sauce

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

Seasonal Popsicles

*Minimum order of 10pcs per flavour
*Flavours are subject to seasonal availability

*Caramel Banana
Chocolate
Coconut & Lime
Roselle Cream*

GF | Gluten Free V | Vegan VG | Vegetarian DF | Dairy Free

Menus are subject to seasonal availability of ingredients and produce

All prices are subject to service charge and GST

Beverages

3 Hours Free Flow

NON-ALCOHOLIC

\$35++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

\$75++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

\$90++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

Un Saumon dans la Loire Sauvignon 2019

VdF Loire, France (Sauvignon Blanc)

RED

Padrillos, Pinot Noir 2018

Mendoza, Argentina (Pinot Noir)

BEER

Road Hog IPA by Trouble Brewing (4.8%)

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)*

Beverages

Optional Add-Ons

CORKAGE*

Wine \$40++ per bottle
Champagne \$50++ per bottle
Spirits from \$150++ per bottle
10L Beer Keg \$175++

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

**Corkage fee of spirit bottles varies
depending on the label*

WELCOME DRINK \$12++ PER GLS

COCKTAIL

OFC Signature Garden Cocktail

Blue Pea Gin Tonic

MOCKTAIL

Blue Pea Lemonade

Homemade Ginger Beer

Tamarind Fizz

soda, lemon, sour plum & tamarind juice

#ZERO-TO-LOW-WASTE PUNCH

\$18++ PER GLS

\$65++ PER JUG

OFC homemade drinks served chilled ice with slices of fruits.

Sangria

**2 weeks advance notice is required*

PRE-ORDER

BEER

Singapore Lager 25L Keg \$560++

Road Hog IPA by Trouble Brewing 25L Keg \$670++

Suntory Pilsner 15L Keg \$545++

Event Wines

Pre-order of bottles in advance is required

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++

Un Saumon dans la Loire, Sauvignon 2019

VdF Loire, France (Sauvignon Blanc)

Light, crisp and zesty white

Animal, Chardonnay 2019

Mendoza, Argentina (Chardonnay)

Well balanced and charming chardonnay, an example of precision

Parès Baltà, Blanc de Pacs 2018

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

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

RED

\$65++

Domaine Les Têtes, Tête Red 2018

VdF Loire, France (Cabernet Franc, Grolleau)

Light body, juicy, refreshing, very easy to drink

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.





find
us

Open Farm Community

130E Minden Road S248819

MON – FRI 12PM – 2.30PM | 6PM – 9PM

SAT – SUN 11AM – 3.30PM | 6PM – 9PM



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