



The Gardens at Dinsor Palace: Bangkok's Secret Garden

By **Becky Horace** | Review | Published October 15, 2014

Venue information

The Gardens

1217/2 Sukhumvit Road,
Between Soi 59 & Soi 61
Wattana, Bangkok 10110
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Venue Type

Restaurant

Opening hours

Tue-Fri 11am – 11pm

Weekend 10am – 11pm

Author information

Becky Horace

Becky is an American expat, who arrived to Bangkok in January 2013. Upon her arrival, she took on the role of Chief Mommy Officer. She is a

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Nestled in between Sukhumvit Soi 59 and 61 lies a secret garden but because we are friends and I am not very good at keeping secrets I must share it with you.



The Secret Garden

There is a garden located in the heart of Bangkok that has long been a part of our thriving metropolis but most of us did not know of its location or history until *The Gardens: Bangkok's Dining Escape* was established. The Gardens has made Dinsor Palace its home and not much has changed since the time of royalty residing there. With the palace being a beautiful, warm and inviting place The Gardens had access to the perfect setting to make their guests feel

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as if they had entered into a secret garden made entirely for them to enjoy a fine dining experience.

As you walk onto the grounds, you are greeted by the gardener who is working away to keep the gardens pristine. Just as if Thai royalty were still living in the palace, he is working to care for the three elegant swans, two white peacocks and tending to the two white rabbits, who from time to time like to escape but can be found enjoying a snack around the garden. The garden is full of comfortable chairs and benches and tables for guests to relax and enjoy their day in the lovely weather under the shade of the old trees.



The Gardens - Outside seating

The herb garden is full of Chef Autumn's favorite herbs that she uses in her signature creations and the hydroponic garden around the back of the palace is full of fresh vegetables, such greens that are used in almost every dish, hand picked special for your dinner. As the swans swim in the fountains and the sun starts to set, the outdoor lights sprinkled throughout the trees start to burn bright creating the most romantic atmosphere. As you walk along the lit stone path, you see the palace in all of its charming splendor.

Inside the palace, you can find the coffee shop, which is open every day serving fine coffees, teas,

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used for bigger group gatherings and eventually one of the upstairs sections will be used as a relaxing lounge. The restaurant downstairs is full of dark wood making for a very cozy feel. The tables are adorned with fresh local flowers and candles. The best part about the restaurant are the glass walls, allowing for guests to enjoy the garden atmosphere with a view of the peacocks while they soak up the air conditioning if the sun seems to hot that day.



The Gardens - Downstairs restaurant

Food fit for a King

Chef **Autumn Maddox McTaggart**, one of Bangkok's newest up and coming masters of the culinary arts, started with The Gardens over a month ago. She has created an entirely new menu and by doing so has created delicacies that are like nothing you have tasted before. There is no one signature dish, since she had free reign to create an entirely new menu making anything you order something special and unique. You will find in creating these masterpieces which are done in the classic French technique, her dishes will have a great piece of meat, flavorful sauces, many different herbs and citrus are used but none of the flavors contradicts the other, and almost every dish come with greens from her hydroponic garden.

I would recommend you start your fine dining experience with the grilled

asparagus and cheuvre cheese salad. This salad is made up of grilled asparagus, radish and greens from the garden, aged balsamic vinaigrette of twenty years, lemon vinaigrette, creamy goat cheese, toasted hazelnuts and crispy prosciutto for that perfect crunch.



The Gardens - Grilled asparagus and cheuvre cheese salad

Follow your salad with a starter of duck confit and oyster mushroom tart or the pan seared foie gras with passion fruit gastrique. The tart was so delicious it actually brought a tear to my eye. It's amazing how a smell and a flavor of food can bring back memories and this perfectly prepared flakey tart filled with duck and mushrooms, topped with a poached duck egg and crispy duck skin with a pomegranate sauce drizzled around the plate tasted like Thanksgiving. The foie gras was another winner taking me back to my time of travels in France. The pan seared foie gras was set on top of a crispy thyme waffle with a sprinkle of pink Australian salt and a passion fruit sauce, making for the perfect balance of salty and sweet.

If you aren't too full from your salad and starters, you will love the way the fish is prepared. The seared scallop served over lemon risotto is creamy, savory, and will leave you begging for more. My favorite part about this dish is how the pomegranate bits of sweetness meshed so well with the tang of the lemon. If you are in the mood for both red meat and fish try Chef Autumn's version of surf and turf, with black cod and pork belly topped with a fennel confit served

over sautéed spinach and a cauliflower puree. This dish is paired perfectly with a glass of pinot noir. When in the mood for red meat, you will surely enjoy her version of red wine braised short ribs nestled on a bed of potato puree, topped with bacon buttered carrots and drizzled with truffle oil. The red wine flavor was prominent, the meat was so tender you can cut it with a fork, the carrots still had a lovely crunch and the bacon added the perfect amount of salt.



The Gardens - Clockwise from top left - Foie gras, duck tart, cheese cake and the red wine reduction short ribs

If all of that wasn't enough to get your mouth watering, let's talk about dessert. Chef Autumn does work with her pastry chef to design the decadent desserts but the cheese cake dessert is her very own creation. New York style cheese cake is wrapped in toasted coconut and topped with pineapples that have been cooked in rum and sugar. The cheese cake is then adorned with a coconut cookie and served on a basil reduction sauce. You might be thinking: Basil? Seriously? And yes somehow with all of those flavors the basil works and is like nothing I have ever tasted before in a dessert; I was actually quite shocked. Well done Chef Autumn!

Bottom line

The flavors were fantastic and perfectly balanced. The cocktails were done well and when you ask Chef Autumn for a wine pairing she will pick the perfect one for your dish. If you are in the mood to escape the city life for just an hour or two and would like to enjoy the feeling of grass between your toes, The Gardens is the place to be. The atmosphere is relaxing and is perfect for a romantic night out or a nice family lunch with your kids.

The Gardens coffee shop is open every day starting at 8am until 10pm with free Wi-Fi. The restaurant is open Tuesday through Sunday starting at 11am for lunch and on into the evening for dinner. Happy hour is from 2:30pm until 7pm. Starting in November, The Gardens will be serving brunch beginning at 9am on Saturday and Sunday. For more information or to book your next event check out their website for details www.thegardenspalace.com

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