

BOTANICO





at THE GARAGE



BRUNCH MENU

AVAILABLE FROM 11.30 A.M TO 3 P.M ON SATURDAY & SUNDAY

50 Cluny Park Road, Singapore Botanic Gardens, Singapore 257488

  /thegaragesbg | www.thegarage.sg

BRUNCH MENU



BREAD OF THE DAY (2 pcs) 7
served with house smoked butter and condiments

OYSTERS OF THE DAY

Seasonal Oyster (4 pcs) 24
Avocado Jalapeño Emulsion | Smoked Salmon Roe

NIBBLES

Croquettes 8
Serrano | Quince

Pork Scratchings 9
Fermented Granny Smith | Mustard | Paprika

Cauliflower 10
Romesco | Spiced Almonds

Olives 12
Citrus | Piquillo

Ibérico "Chee Cheong Fun" 12
Ginger Soy | Cucumber | Espelette

FREE-RANGE EGGS

Ham and Eggs 12
Serrano | Scrambled Eggs | Brown Butter | Sourdough

Duck Potato Hash 13
Honey Smoked Duck | Sunny Side Up | Garlic

Pancetta "Omelette Pancakes" 13
Bourbon Maple Butter

"English Breakfast" 14
Slow Cooked Egg | Crispy Bacon | Grilled Tomatoes | Potato Foam | Porcini

Smoked Salmon 14
Deville Egg | Celeriac | Potatoes | Fried Capers | Brioche

"LATTE"

Wild Mushroom 8
Truffle | Brioche

Foie Gras 15
served with Churro

TASTING PLATES

Polenta "Porridge" 15
Candied Bacon | Fresh Berries | Palm Sugar | Homemade Museli

Botanico Salad 15
Seasonal Tomatoes | Burrata | Beetroot | Figs | Burnt Cucumber

Crab Salad 16
Orzo | Mentaiko | Nori | Samphire

Seabass Ceviche 17
Ginger Flower | Pomegranate | Jalapeño | Corn

Beef Tongue 20
Chipotle | Mustard Caviar | Celeriac

Foie Gras Terrine 21
Nuts & Seeds | Beetroots | Puff Pastry

Jamón Ibérico 22
Tomatoes | Arbequina | Sourdough

All prices are subject to 10% service charge & prevailing government taxes.

Kindly inform us about your dietary restrictions and/or food allergies upon ordering. All menu items are subject to seasonal availability.

BRUNCH MENU



HAND CUT FRESH PASTAS

Sun-dried Tomato Pesto	24
Conchiglie Jardin de Rabelais Tomatoes Burrata Basil	
Kurobuta Sausage Ragout	26
Conchiglie Porcini Slow cooked Egg	
Truffle Carbonara	26
Tagliatelle Smoked Pancetta Summer Truffles Parmiggiano	
King Prawns	28
Linguine Tiger Prawn Broth Cherry Tomatoes	

PIZZAS

“Atas” Margherita	29
Burrata Jardin de Rabelais Tomatoes Basil Arbequina Oil	
Truffle Carbonara	32
Smoked Pancetta Portobello Summer Truffles Arugula	

FROM THE INKA

Peri-Peri Chicken	26
Grilled Avocado Hazelnut Polenta	
Grilled Pork Belly	26
Nuts & Seeds Fermented Granny Smith Celeriac	
Lamb T-Bone	32
Hatcho Miso Smoked Eggplant Soy Pickled Tomatoes	
Tajima Wagyu Flank	40
Romesco Burnt Onions	

MAIN PLATES

Catch of the Day	24-26
Parsnip Brussels Sprouts Champagne Caviar	
Wagyu Beef Cheek	32
Picada Parsnips	
Carabinero	35
Saffron Mellow Rice Pork Crackers Pine Nuts	

DESSERTS

Cucumber Sorbet	10
Compressed Strawberries Elderflower Mint	
Chocolate Merlot Cake	11
Jalapeño Ice Cream	13
Bacon Financier Sarawak Pineapple Coriander	
Ceiba	16
Chocolate Espuma Ginger Ice Cream Hibiscus Mint	

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BRUNCH SET MENU

3-Course 60
(min 2 pax)

Comprises of snacks to share and choice of starter, main & dessert per pax



SNACKS TO SHARE

- Oysters | Lemon
- Serrano Croquette | Quince
- Charcoal Sea Salt Roll | Smoked Butter

STARTERS

Foie Gras “Latte”
served with Churro

or

Organic Eggs of your choice

or

Beef Tongue

Chipotle | Mustard Caviar | Celeriac

MAINS

Peri-Peri Chicken

Grilled Avocado | Hazelnut Polenta

or

Grilled Pork Belly

Nuts & Seeds | Fermented Granny Smith | Celeriac

or

Catch of the Day

Parsnip | Brussels Sprouts | Champagne Caviar

or

Wagyu Petit Tender / +4

Romesco | Burnt Onions

DESSERTS

Jalapeño Ice Cream

Bacon Financier | Sarawak Pineapple | Coriander

or

Ceiba / +4

Chocolate Espuma | Ginger Ice Cream | Hibiscus | Mint

or

Petit Duo Cheese Selection

Quince | Lavosh

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BEVERAGE MENU



COCKTAILS

Garage Gin'onic	16
Bombay Gin Elderflower Tonic	
Thyme Lemonade	16
Vodka Fresh Lemon Juice Thyme	
Blackberry Lychee Mojito	16
Rum Blackberries Lychee Mint Lime	
Turmeric Twist	16
Fresh Turmeric Fresh Lime Juice Laksa Leaves <i>(Best paired with Tropical Fruits)</i>	
Smoky White/Red Sangria	17
White/Red Wine Sweet Vermouth Orange Apple Peach Melon Dried Herb <i>(Best paired with Tajima Wagyu Flank & Jamón Ibérico)</i>	
Smoked Negroni	16
Gin Campari Sweet Vermouth Wood Chips	

HOUSE WHITE WINE

Wild Rock	13 / Glass
Sauvignon Blanc	
Bastianich	13 / Glass
Pinot Grigio	

HOUSE RED WINE

Woodstock	13 / Glass
Shiraz Cabernet	
Montes Limited Selection	13 / Glass
Pinot Noir	

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