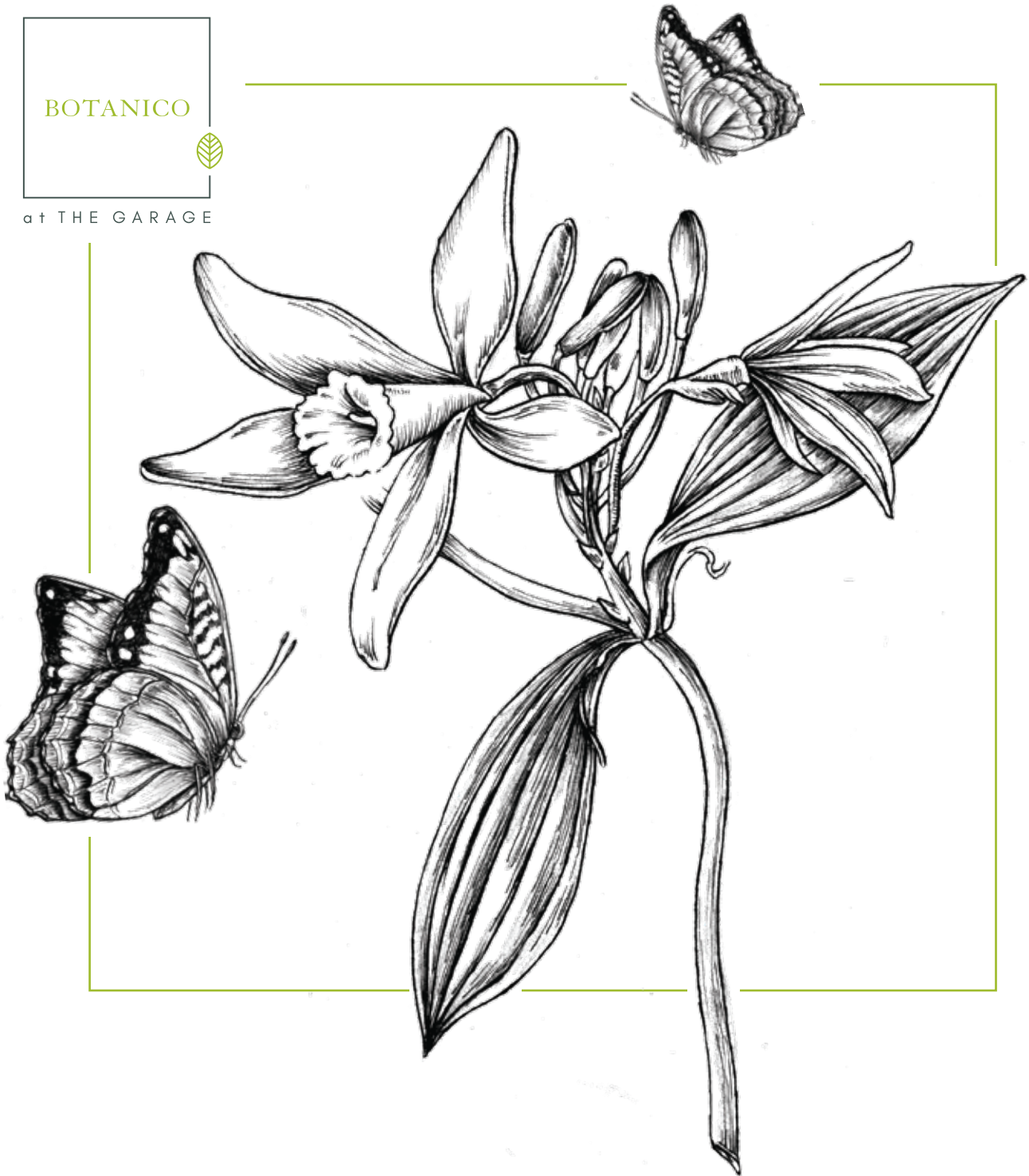


BOTANICO





at THE GARAGE



# MENU

50 Cluny Park Road, Singapore Botanic Gardens, Singapore 257488

  /thegaragesbg | [www.thegarage.sg](http://www.thegarage.sg)

# LUNCH MENU

Available on Wednesday to Friday  
from 12noon to 3pm



## STARTERS 12

### Seabass Ceviche

Ginger Flower | Pomegranate | Jalapeño | Corn

### Slow Cooked Organic Egg

Charred Roots | Jamón Serrano | Sourdough

### Cañarejal

Beetroots | Creamy Sheep's Milk | Walnuts

### Cauliflower

Romesco | Spiced Almonds

### Crab Salad / +4

Orzo | Mentaiko | Nori | Samphire

## MAINS 24

### Catch of the Day

Parsnip | Brussels Sprouts | Champagne Caviar

### Pasta all'Uovo

Conchiglie | Sundried Tomato Pesto | Burrata

### Grilled Pork Belly

Nuts & Seeds | Fermented Granny Smith | Celeriac

### Wagyu Petite Tender / +6

Corned Beef | King Oyster | Béarnaise

### Porcini Mellow Rice / +2

Confit Mushrooms | Truffle | Confit Shallots | Parmesan

## DESSERTS 8

### Cucumber Sorbet

Compressed Strawberries | Elderflower | Mint

### Chocolate Tart / +5

Bassam 69% Dark Chocolate | Malt Ice Cream

### Jalapeño Ice Cream

Bacon Financier | Sarawak Pineapple | Coriander

### Petit Duo Cheese Selection

Quince | Brioche



## SET LUNCH

### 2-Course 32

Choice of a starter and main

### 3-Course 38

Choice of a starter, main and dessert

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.

# DINNER MENU

Available on Wednesday to Sunday  
from 6pm to 10pm



## OYSTERS OF THE DAY

**Seasonal Oyster** 6  
Avocado Jalapeño Emulsion | Smoked Salmon Roe

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

## NIBBLES

**Marcona Almonds with Sea Salt** 8

**Croquettes** 8  
Serrano | Quince

**Pork Scratchings** 9  
Fermented Granny Smith | Mustard | Paprika

**Cauliflower** 10  
Cañarejal | Spiced Almonds | Kaffir Lime

**Padron Peppers** 10  
Chipotle Yoghurt | Walnuts

**Pork Belly** 12  
Charred Pineapple | Sherry Glaze

**Olives** 12  
Citrus | Piquillo

**Calamaritos** 13  
Nori | Burnt Lime

**Japanese Scallop** 14  
Topimambur | Samphire | Beef Jus

**Foie Gras** 16  
Granny Smith | Arugula | Radish

## “LATTE”

**Wild Mushroom** 8  
Truffle | Brioche

**Foie Gras** 15  
served with Churro

## TASTING PLATES

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

**Seabass Ceviche** 17  
Tamarind | Ginger Flower |  
Caramelized Shrimp Paste

**Beef Tongue** 20  
Chipotle | Mustard Caviar | Celeriac

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

**Jamón Ibérico** 22  
Tomatoes | Arbequina | Sourdough

**Lamb Tartare** 24  
Capers | Mustard Ice Cream



## CHEF'S SELECTION OF TASTERS

Selection of 3 45

Selection of 4 55

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.

# DINNER MENU

Available on Wednesday to Sunday  
from 6pm to 10pm



## FROM THE INKA

<b>Peri-Peri Chicken</b>	26
Grilled Avocado   Hazelnut Polenta	
<b>Lamb T-Bone</b>	32
Hatcho Miso   Smoked Eggplant   Soy Pickled Tomatoes	
<b>Ibérico 'Char Siew'</b>	34
Pluma   Carrots	
<b>Tajima Wagyu Flank</b>	40
Romesco   Burnt Onions	

## MAIN PLATES

<b>Truffle Tagliatelle</b>	25
Porcini   Smoked Egg Yolk	
<b>Market Fish</b>	26-28
Black Garlic   Brussels Sprouts   Kumquat	
<b>Roasted Pigeon</b>	30
Risotto   Walnuts	
<b>Wagyu Beef Cheek</b>	32
Picada   Parsnips	
<b>Carabinero</b>	35
Saffron Mellow Rice   Pork Crackers   Pine Nuts	

## FROM THE GARDEN

<b>Burnt Root Mash</b>	7
Celeriac   Parsnip   Thyme	
<b>Fennel</b>	8
Citrus   Pistachio	
<b>Pumpkin Terrine</b>	10
Sourdough Crumbs   Espelette   Parmigiano	
<b>Charred Sucrine Lettuce</b>	12
Sunchoke   Grapes   Pine Nuts	

## DESSERTS

<b>Chocolate Merlot Cake</b>	11
<b>Jalapeño Ice Cream</b>	13
Bacon Financier   Sarawak Pineapple   Coriander	
<b>Tropical Fruits</b>	14
Laksa Leaf Ice Cream   Turmeric Ganache   Jackfruit   Longan	
<b>Ceiba</b>	16
Chocolate Espuma   Ginger Ice Cream   Hibiscus   Mint	
<b>Malt Ice Cream</b>	15
70% Dark chocolate   Guinness Stout   Thyme	

## CHEESE OF THE DAY

<b>2 Cheeses</b>	14
<b>3 Cheeses</b>	16

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.

# DINNER SET MENU

Available on Wednesday to Sunday  
from 6pm to 10pm



## SNACKS

### Seasonal Oyster

Avocado Jalapeño Emulsion | Smoked Salmon Roe

### Croquettes

Serrano | Quince

### Cauliflower

Cañarejal | Spiced Almonds | Kaffir Lime

### Calamaritos

Nori | Burnt Lime

## “LATTE” | Select One |

### Wild Mushroom

Truffle | Brioche

### Foie Gras / +6

served with Churros

## STARTERS | Select One |

### Seasonal Tomatoes

Burrata | Beetroot | Figs | Burnt Cucumber

### Beef Tongue / +4

Chipotle | Mustard Caviar | Celeriac

## MAINS | Select One |

### Market Fish

Black Garlic | Brussels Sprouts | Kumquat

### Lamb T-bone

Hatcho Miso | Smoked Eggplant | Soy Pickled Tomatoes

### Wagyu beef Cheek / +4

Picada | Parsnips

## DESSERT | Select One |

### Jalapeño Ice Cream

Bacon Financier | Sarawak Pineapple | Coriander

### Malt Ice Cream

70% Dark Chocolate | Guinness Stout | Thyme



## SET DINNER

5-Course 72

Comprises of snacks, “latte”,  
starter, main and dessert

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.

# BEVERAGE MENU

---



## COCKTAILS

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

## HOUSE WHITE WINE

<b>Wild Rock</b>	13 / Glass
Sauvignon Blanc	
<b>Bastianich</b>	13 / Glass
Pinot Grigio	

## HOUSE RED WINE

<b>Woodstock</b>	13 / Glass
Shiraz Cabernet	
<b>Montes Limited Selection</b>	13 / Glass
Pinot Noir	

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.