

BOTANICO 

THE GARAGE
2ND ANNIVERSARY

**BLOOM
BLOOM**

POW!

**BRUNCH
BUFFET MENU**

AVAILABLE FROM
| 26 & 27 JAN 2019 |
12NOON - 4PM

SUPPORTED BY:



GOODSMEY FOODSTOR
INDOGUNA.
SOURCING • SERVING • SERVING



50 CLUNY PARK ROAD, SINGAPORE BOTANIC GARDENS, SINGAPORE 257488
+65 9831 1106 | RESERVATION@THEGARAGE.SG | WWW.THEGARAGE.SG

A LA CARTE BRUNCH BUFFET

\$62⁺⁺ per person

SEASONAL OYSTERS

Chilli-fish sauce dressing

PORTOBELLO SALAD

Portobello Mushrooms | Piquillo Peppers | Pine Nuts | Pickled Shimeiji |
Chickpea 'tofu' | Seasonal Salad Leaves | Sesame Dressing

WHITE GAZPACHO

Cold almond soup | Pickled Grapes | Olives | Sherry Vinegar

BURRATA

Granny Smith | Arugula | Candied Almonds | Cured Egg Yolk

IBERICO CHEE CHEONG FUN

Cannelloni | Barbecued Pork Belly | Ginger Soy | Pickled Cucumber

CHARCUTERIE AND CHEESE STATION WITH ASIAN INFLECTIONS

Honey smoked duck breast | Lup cheong | Beef Pastrami |
Nori goat cheese | Manchego | Kikorangi | 'Hup Seng' crackers |
Cashew | Peanuts | Sesame lavosh

SLIPPER LOBSTER TAGLIATELLE

Housemade Chinese XO sauce | Slipper Lobster | Baby Turnips

ROASTED RED BASS

Farmed Mauritian Red Bass | Nori Crust | Grilled Savoy Cabbage | Couscous

WAGYU BEEF CHEEK

Barley Risotto | Cashew | Asian Pesto | Green Chilli | Green Papaya

"CURRY" LAMB NECK

Vadouvan-spiced King Oyster Mushroom | Soy Pickled Tomatoes |
Roasted Potato Foam | Pickled Onions

LEMONGRASS PANNA COTTA

Ginger Ice Cream | Granny Smith Apples | Lemon Meringue

CHOCOLATE MERLOT CAKE

Dark chocolate mousse | Crunchy Feuilletine | Chocolate Biscuit Base

ASPARAGUS CUSTARD WITH TARRAGON ICE CREAM

Chardonnay Vinegar Glaze | Grapefruit Gel | Hazelnut Almond Crumble

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