

BOTANICO VEGAN SET MENU

\$68++ PER PAX

OLIVES

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CAULIFLOWER

Shallow-fried and served with cumin almonds and kaffir lime.

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SMOKED AUBERGINE(V)

Served with fresh celtuce, chilli caviar and grilled rice cracker.

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SEASONAL TOMATOES

Pickled with soy sauce, served with beetroot and figs.

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JICAMA SLAW

Served with cashew cream and baby bok choy.

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WHITE GAZPACHO

Cold soup of almonds, garlic, olive oil and sherry vinegar, paired with pickled grapes and olives.

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VEGAN HAZELNUT POLENTA

Blend of cornmeal and hazelnuts cooked in a vegetable stock, served with fried kale, wild mushrooms, roasted butternut pumpkins and a variety of nuts and seeds glazed with soy.

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ACAI SORBET

Served with seasonal fruits.

*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.*