



DINNER
MENU

BOTANICO



at THE GARAGE

FOREWORD

ABOUT

Botanico is inspired from the word 'Botany', which is the science of plant life and a branch of biology. Back in early days, Botany was used to identify and cultivate edible, medicinal and poisonous plants making it one of the oldest sciences in the world.

At Botanico, we take pride in using a diversity of ingredients from nature's produce that transcends through our cuisine and concoctions; brought to you by our resident chef and mixologists.

You are now in a secret garden within a garden where a gastronomic journey of botanical creation begins.



- V BREAD OF THE DAY (2 PCS)** 7
Served with house-smoked butter and condiments.

NIBBLES

- SEASONAL OYSTER (1 PC)** 6
Topped with a chilli-shallot-fish sauce dressing.
- V CORN PANIPURI (3PCS)** 10
Puffed little pillows of Puri encasing curried Japanese corn espuma and spiced baby corn.
- V CAULIFLOWER** 10
Shallow-fried, tossed in Cañarejal fondue, finished with kaffir lime zest and spiced almonds.
- CRISPY BABY SQUID** 14
Fried squid served with salted egg yolk aioli.
- V ASPARAGUS TEMPURA** 14
Deep fried asparagus served on miso hollandaise and topped with scallions and sesame powder.

V - VEGETARIAN

*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.*

CHAPTER ONE



Nutmeg (*Myristica fragrans*)

Nutmeg is the seed or ground spice of several species of the genus *Myristica*. *Myristica fragrans* is a dark-leaved evergreen tree cultivated for two spices derived from its fruit: nutmeg and mace.

NUTS

History

Nuts have been a staple in the human diet since the beginning of time. In Singapore, “Kacang Puteh”, which means “white nuts”, is a popular traditional snack that is an assortment of nuts wrapped in thin paper cones made from old newspapers and magazine pages.

Uses

Nuts are a highly prized food and energy source of nutrients for humans and wildlife. They are not only rich in protein and good fats, but also add texture to dishes such as the “Grilled Beef Tongue” with cashew cream

– a popular appetizer in Botanico.

APPETISERS

- SMOKED AUBERGINE** 15
Also known as “eggplant”, the aubergine is smoked in the inka with oak chips, served with fresh celtuce, fermented shrimp paste jam and grilled rice cracker.
V *Vegetarian option is available upon request*
- WING BEAN SALAD** 15
Fresh winged beans, onions and eggs, with fish sauce, palm sugar, birds eye chilli, lime aioli and chickpea tofu.
- V SEASONAL TOMATOES** 16
Pickled with soy sauce, our seasonal tomatoes are served with beetroot, figs and burrata.
- “ASSAM LAKSA” CEVICHE** 17
Chef’s interpretation of Assam Laksa, comprising of a ceviche of seabass with green chilli, pomegranate and shaved ginger flower, served with tamarind dressed glass noodles and shrimp paste ice cream.
Classic Ceviche with sweet chilli jam, corn, pomegranate and coriander is available at \$15
- GRILLED BEEF TONGUE** 18
Served with jicama slaw, toasted rice, ginger flower, baby kailan and cashew cream.
- HOKKAIDO SCALLOPS CARPACCIO** 18
Thinly sliced hokkaido scallops served with yuzu curd, slow-cooked leeks and enoki tempura.

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CHAPTER TWO



Tembusu (*Fagraea fragrans*)

The tembusu is a large evergreen tree in the family Gentianaceae. It is native to Southeast Asia. Its trunk is dark brown, with deeply fissured bark, looking somewhat like a bittergourd. It grows in an irregular shape from 10 to 25m high

TREES

History

Some of the oldest heritage trees in Singapore can be found on the very soil you are resting on. In Singapore Botanic Gardens, you can find the Tembusu (*Cyrtophyllum fragrans*) tree that is over 170 years old and an icon that is featured at the back of the Singapore \$5 note.

Uses

One of the primary purposes that trees serve is to provide wood which has traditionally been used for fuel. Using wood and fire is one of the earliest methods of cooking and is similarly practiced here at Botanico by using charcoal to create the selection of food “From The Inka”.

SOUP & “LATTES”

- V WHITE GAZPACHO** **8**
Cold soup of almonds, garlic, olive oil and sherry vinegar,
paired with pickled grapes and olives.
- V WILD MUSHROOMS “LATTE”** **8**
Warm soup topped with milk foam and fresh seasonal truffles,
paired with a mini truffled cheese sandwich.
- FOIE GRAS “LATTE”** **15**
Rich soup of foie gras blended with cream and chicken stock,
topped with milk foam and paired with a brioche.

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FROM THE INKA

V CELERIAC “CURRY”	25
Vadouvan-spiced celeriac served with potato foam, soy pickled tomatoes, fried kale, pickled Spanish onions, roasted brussels sprouts and spiced almonds.	
PERI-PERI CHICKEN	26
Half chicken, marinated with grilled peppers and citrus peels, served with grilled avocado, coriander gremolata and hazelnut polenta.	
“CURRY” LAMB NECK	32
24-hour slow cooked lamb neck fillets, served with Vadouvan-spiced king oyster mushrooms, soy pickled tomatoes, roasted potato foam and pickled onions.	
IBÉRICO CHAR SIEW	34
Smoked and chargrilled top loin (pluma) accompanied by carrot noodles, carrot purée and honey pork jus.	
WAGYU BAVETTE	35
Also known as flank steak, served with green sriracha, charred leek flowers and potato terrine.	

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CHAPTER THREE



Ginger (*Zingiber officinale*)

Ginger is a flowering plant whose rhizome, ginger root or simply ginger, is widely used as a spice or a folk medicine. It is a herbaceous perennial which grows annual pseudostems about a meter tall bearing narrow leaf blades.

ROOTS

History

Roots were main sources of carbohydrates for our ancestors and remain an important source of energy. Root vegetables like tapioca and sweet potato were some of the most common wartime foods eaten during the Japanese occupation in Singapore, as rice and meat were scarce.

Uses

Roots are high in nutrients and are an important source of fiber, required for a balanced diet. Edible roots such as ginger and beetroot are some of the ingredients that are used in dishes served at Botanico.

MAIN PLATES

- V HAZELNUT POLENTA** 26
Cornmeal and hazelnuts cooked in milk and manchego,
served with fried kale, wild mushrooms, roasted butternut
pumpkins with soy glazed nuts and seeds.
- RED BASS** 30
Farmed red bass from Mauritius, crusted with nori,
served with couscous and grilled savoy cabbage.
- SLIPPER LOBSTER TAGLIATELLE** 32
Fresh pasta cooked in a housemade Chinese XO sauce,
served with sous-vide slipper lobsters and baby turnips.
- WAGYU BEEF CHEEK** 34
Beef cheek braised in a lemongrass broth, glazed
with caramelized soy, served with Asian pesto,
barley risotto, spicy papaya and apple salad.
- V *Spicy papaya and apple salad available upon request* ^{\$8}.**

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CHAPTER FOUR

Cloves (*Syzygium aromaticum*)
Cloves are the aromatic flower buds of a tree in the family Myrtaceae, *Syzygium aromaticum*. They are native to the Maluku Islands in Indonesia, and are commonly used as a spice.



HERBS AND SPICES

History

Early uses of herbs and spices were connected to medicine and preservation. Clove and nutmeg are examples of the first few spices to be introduced in Singapore and the city-state quickly grew into a major historical port for the spice trade between Asia and Europe.

Uses

Herbs and spices are now commonly used in the culinary world for flavouring and colouring and are packed with health benefits. If you take a closer look, you can find some of these herbs and spices used in Botanico's menu items.

(Hint: Look in the appetisers and desserts section)

DESSERTS

- V LEMONGRASS PANNA COTTA** **10**
Lemongrass-infused Panna Cotta served with ginger ice cream, Granny Smith apples and lemon meringue.
- CHOCOLATE MERLOT CAKE** **11**
Dark chocolate mousse infused with red wine, layered with crunchy feuilletine and chocolate biscuit base.
- JALAPEÑO ICE CREAM** **11**
A sweet and savoury dessert of Jalapeño cream cheese ice cream, charred Sarawak pineapple, dehydrated bacon financier and micro coriander.
- V *Vegetarian option is available upon request.***
- V ONDEH ONDEH** **12**
Chef's interpretation of the local ondeh ondeh, consisting of coconut foam, kaya ice cream, pandan glutinous rice cake and gula melaka.
- V “BGR”** **12**
Black glutinous rice mochi cake topped with toasted rice ice cream and compressed coconut on a bed of BGR foam.
- V CHEESE OF THE DAY**
Served with daily accompaniments.
- 2 CHEESES** **14**
3 CHEESES **16**

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BOTANICO 5-COURSE SET DINNER

\$78++ PER PAX
(min. 2 pax)

Wine Pairing Available at + \$40++ per pax

SEASONAL OYSTERS

CORN PANI PURI

ASPARAGUS TEMPURA

WING BEAN SALAD

Best paired with *Castellblanc Brut Cava*

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“ASSAM LAKSA” CEVICHE

Best paired with *Bastianich Orsone Pinot Grigio*

OR

BEEF TONGUE

Best paired with *Francois Villard vin de France L'Appel des Sereines*

.....

FOIE GRAS “LATTE”

.....

WAGYU BAVETTE

Best paired with *Grant Burge Filsell Shiraz*

OR

RED BASS

Best paired with *Giesen Sauvignon Blanc*

OR

“CURRY” LAMB NECK

Best paired with *Montes Limited Selection Pinot Noir*

.....

“ONDEH ONDEH”

OR

LEMONGRASS PANNA COTTA

Best paired with *Misha's the Cadenza Late Harvest Gerwurztraminer*

Chef's 10-Course Tasting Menu
Available At \$88++ Per Pax

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