



FRIDAY
LUNCH
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.



3-COURSE SET LUNCH

\$40⁺⁺ Per Pax

“ROJAK”

Seasonal Vegetables & Fruits | Kohlrabi | Ginger Flower | Prawn Aioli | Prawn Cracker | Tau-Pok & Peanuts | Shrimp Paste Foam

OR

ASPARAGUS TEMPURA

Deep Fried Asparagus | Miso Hollandaise | Scallions | Sesame Powder

OR

“ASSAM LAKSA” CEVICHE (+4)

Ceviche | Seabass | Green Chilli | Pomegranate | Ginger Flower | Tamarind-Dressed Glass Noodles | Shrimp Paste Ice Cream

“ASSAM PEDAS” SNAPPER

Saffron Risotto | Okra 2-ways | Assam Pedas | Ginger Flower

OR

65° KUROBUTA PORK BELLY

Sunchoke | Leek Flowers | Szechuan Peppercorns

OR

“HERBAL CHICKEN”

Chicken Breast Sunchoke | “Chicken Rice” Couscous | Kale | Pickles | Comte | Angelica-infused Sauce

OR

AUSTRALIAN STRIPLOIN (+6)

Green Sriracha | Leek Flowers | Potato Terrine

LEMONGRASS PANNA COTTA

OR

ONDEH ONDEH

*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.*

4-COURSE SET LUNCH

\$48⁺⁺ Per Pax

“ROJAK”

Seasonal Vegetables & Fruits | Kohlrabi | Ginger Flower | Prawn Aioli |
Prawn Cracker | Tau-Pok & Peanuts | Shrimp Paste Foam

OR

ASPARAGUS TEMPURA

Deep Fried Asparagus | Miso Hollandaise | Scallions |
Sesame Powder

OR

“ASSAM LAKSA” CEVICHE (+4)

Ceviche | Seabass | Green Chilli | Pomegranate | Ginger Flower |
Tamarind-Dressed Glass Noodles | Shrimp Paste Ice Cream

CHOICE OF SOUP

Foie Gras “Latte” OR Tomato Basil Gouda “Latte”

“ASSAM PEDAS” SNAPPER

Saffron Risotto | Okra 2-ways | Assam Pedas | Ginger Flower

OR

65° KUROBUTA PORK BELLY

Sunchoke | Leek Flowers | Szechuan Peppercorns

OR

“HERBAL CHICKEN”

Chicken Breast Sunchoke | “Chicken Rice” Couscous | Kale | Pickles |
Comte | Angelica-infused Sauce

OR

AUSTRALIAN STRIPLOIN (+6)

Green Sriracha | Leek Flowers | Potato Terrine

LEMONGRASS PANNA COTTA

OR

ONDEH ONDEH

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3-COURSE SET LUNCH VEGETARIAN

\$40⁺⁺ Per Pax

SEASONAL TOMATOES

Pickled with soy sauce, our seasonal tomatoes are served with beetroot, figs and burrata.

OR

ASPARAGUS TEMPURA

Deep fried asparagus served on miso hollandaise and topped with scallions and sesame powder.

ABACUS & ARTICHOKE

Abacus seeds made with tapioca and yam, served with textures of Jerusalem artichoke, Chinese artichokes, pickled eryngii mushrooms and spiced soy sauce.

LEMONGRASS PANNA COTTA

Lemongrass-infused Panna Cotta served with ginger ice cream, Granny Smith apples and lemon meringue.

OR

ONDEH ONDEH

Chef's interpretation of the local ondeh ondeh, consisting of coconut foam, kaya ice cream, pandan glutinous rice cake and gula melaka.

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4-COURSE SET LUNCH VEGETARIAN

\$48⁺⁺ Per Pax

SEASONAL TOMATOES

Pickled with soy sauce, our seasonal tomatoes are served with beetroot, figs and burrata.

OR

ASPARAGUS TEMPURA

Deep fried asparagus served on miso hollandaise and topped with scallions and sesame powder.

SOUP OF THE DAY

ABACUS & ARTICHOKE

Abacus seeds made with tapioca and yam, served with textures of Jerusalem artichoke, Chinese artichokes, pickled eryngii mushrooms and spiced soy sauce.

LEMONGRASS PANNA COTTA

Lemongrass-infused Panna Cotta served with ginger ice cream, Granny Smith apples and lemon meringue.

OR

ONDEH ONDEH

Chef's interpretation of the local ondeh ondeh, consisting of coconut foam, kaya ice cream, pandan glutinous rice cake and gula melaka.

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3-COURSE SET LUNCH

VEGAN

\$40⁺⁺ Per Pax

SEASONAL TOMATOES

Pickled with soy sauce, our seasonal tomatoes are served with beetroot and figs.

OR

SMOKED AUBERGINE

Served with celtuce, chilli caviar and grilled rice cracker.

ABACUS & ARTICHOKE

Abacus seeds made with tapioca and yam, served with textures of Jerusalem artichoke, Chinese artichokes, pickled eryngii mushrooms and spiced soy sauce.

ACAI SORBET

Served with seasonal fruits

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4-COURSE SET LUNCH VEGAN

\$48⁺⁺ Per Pax

SEASONAL TOMATOES

Pickled with soy sauce, our seasonal tomatoes are served with beetroot and figs.

OR

SMOKED AUBERGINE

Served with celtuce, chilli caviar and grilled rice cracker.

TOMATO BASIL SOUP

Served with grilled sourdough

ABACUS & ARTICHOKE

Abacus seeds made with tapioca and yam, served with textures of Jerusalem artichoke, Chinese artichokes, pickled eryngii mushrooms and spiced soy sauce.

ACAI SORBET

Served with seasonal fruits

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

NIBBLES

- SEASONAL OYSTER (1 PC)** 6
Served with chilli-coriander granita.

- ASPARAGUS TEMPURA** 14
Deep fried asparagus served on miso hollandaise and topped with scallions and sesame powder.

APPETIZERS

- ROJAK** 15
Modern interpretation of the local rojak - seasonal vegetables and fruits, kohlrabi, ginger flower, prawn aioli, prawn cracker, tau-pok and peanuts, complemented with shrimp paste foam.

- “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

- V SEASONAL TOMATOES** 16
Pickled with soy sauce, our seasonal tomatoes are served with beetroot, figs and burrata.

Vegan option is available at \$15

V - VEGETARIAN

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SOUPS & “LATTES”

- FOIE GRAS “LATTE”** **16**
Rich soup of foie gras blended with cream and chicken stock, topped with milk foam and paired with a brioche.
- V TOMATO BASIL GOUDA “LATTE”** **9**
Hearty roasted tomato and basil soup, topped with cumin gouda foam, served with grilled sourdough with scallions and sesame powder.
- Vegan option is available upon request at \$8*

MAINS

- V ABACUS & ARTICHOKES** **27**
Abacus seeds made with tapioca and yam, served with textures of Jerusalem artichoke, Chinese artichokes, pickled eryngii mushrooms and spiced soy sauce.
- Vegan option is available upon request.*
- 65° KUROBUTA PORK BELLY** **30**
Slow-cooked Kurobuta pork belly served with textures of sunchoke, leek flowers and house-made soy-vinegar infused with Szechuan peppercorns.
- “HERBAL CHICKEN”** **29**
Chef’s take on herbal chicken – Sous-vide chicken breast, served with “chicken rice” couscous, kale, pickles, comte and angelica-infused sauce.
- CRAB RISONI** **32**
Risoni cooked with nori, served with a mixture of Japanese deep-sea red crab and blue swimmer crab’s meat, complemented with comte.

V - VEGETARIAN

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MAINS

“ASSAM PEDAS” SNAPPER 32
Grilled on a banana leaf, our snapper is complemented with saffron risotto, okra 2-ways, assam pedas and ginger flower.

AUSTRALIAN STRIPLOIN 34
Green Sriracha | Leek Flowers | Potato Terrine

DESSERTS

V LEMONGRASS PANNA COTTA 10
Lemongrass-infused Panna Cotta served with ginger ice cream, Granny Smith apples and lemon meringue.

V CHOCOLATE MERLOT CAKE 11
Dark chocolate mousse infused with red wine, layered with crunchy feuilletine and chocolate biscuit base.

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 CHEESE OF THE DAY
Served with daily accompaniments.

2 CHEESES 14

3 CHEESES 16

V - VEGETARIAN

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BEVERAGE SPECIALS

FREE FLOW TORRESELLA PROSECCO	45
BRUNCH COCKTAILS	2 FOR 25
TORRESELLA PROSECCO	55/BTL

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