



FRIDAY  
LUNCH  
MENU

BOTANICO



at THE GARAGE

# FRIDAY SET LUNCH

3 Course: \$40<sup>++</sup> per pax | 4 Course: \$48<sup>++</sup> per pax

**V - VEGETARIAN**

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## NIBBLES

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### **V SEASONAL TOMATOES**

Soy Sauce Pickled-Tomatoes | Beetroot | Fig | Burrata  
**Vegan option available**

OR

### **ASPARAGUS TEMPURA**

Miso Hollandaise | Scallions | Sesame Powder

OR

### **“ASSAM LAKSA” CEVICHE (+\$4)**

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

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4-COURSE OPTION
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### **V TOMATO BASIL GOUDA “LATTE”**

Cumin Gouda Foam | Grilled Sourdough  
**Vegan option available**

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## MAINS

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### **V ABACUS & ARTICHOKE**

Tapioca & Yam Abacus Seeds | Jerusalem Artichoke | Artichoke  
Pickled Eryngii Mushrooms | Spiced Soy Sauce  
**Vegan option available**

OR

### **“ASSAM PEDAS” SNAPPER**

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

OR

### **65° KUROBUTA PORK BELLY**

Sunchoke | Leek Flowers | Szechuan Peppercorns | Black Vinegar

OR

### **“HERBAL CHICKEN”**

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

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## DESSERTS

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### **V ACAI SORBET**

Seasonal Fruits | Citrus Honey | Mint  
**Vegan option available**

OR

### **V ONDEH ONDEH**

Coconut Foam | Kaya Ice Cream | Pandan Glutinous Cake | Gula Melaka

OR

### **V LEMONGRASS PANNA COTTA**

Ginger Ice Cream | Granny Smith Apples | Lemon Meringue

*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.*