



BOTANICO

at THE GARAGE

5-COURSE

# VEGETARIAN DINNER

WITH ORGANIC, SUSTAINABLE WINE PAIRING

\$80<sup>++</sup>/pax

## SALTED BAKED BEETROOT

Crème Cheese | Pickled Beetroot | Raisin | Horseradish

MIGUEL TORRES ORGANIC LAS MULAS PINOT NOIR MONASTRELL ROSE 2020

## TOMATO BASIL "LATTE"

Milk Foam | Basil | Sourdough

MIGUEL TORRES ESTELADO SPARKLING ROSE 2018

## BRAISED JAPANESE DAIKON

Onion Broth | Lemon Powder | Fried Kailan | Pickled Radish

MIGUEL TORRES ORGANIC LAS MULAS CARMENERE 2017

## ABACUS SEED

Sunchoke Puree | Fried Kale | Eryngii Mushroom | Chinese Artichoke

MIGUEL TORRES ORGANIC LAS MULAS CABERNET SAUVIGNON 2017

## ONDEH ONDEH

Kaya Ice Cream | Coconut Espuma | Gula Java Sauce

TORRES VINA ESMERALDA 2019

*All prices are subject to 10% service charge & prevailing government taxes.  
Kindly inform us about your dietary restrictions and/or food allergies upon reservation.*