



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.





NEW IN

5-Course Dinner Menu | \$88++ per pax (min. 2 pax)

Available Wed – Thurs & Sunday

Wine pairing at \$35++ per pax

Bread & Amuse Bouche

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Aburi King Salmon

Ginger Shoyu Gel | Sesame Snow | Scallion Oil | Pickled Chinese Turnip | Ogonori

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Salted Baked Beetroot

Goat Cheese | Pickled Beetroot | Raisin | Horseradish

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Wild Mushroom Soup

Truffle Oil | Chive

-

Wagyu Beef Cheek

Asian Pesto | Barley Risotto | Spicy Papaya Salad

OR

12-hours Sous Vide Kurobuta Pork Belly

Roasted Parsnip | Caramalised Parsnip Puree | Wild Rice Puff

OR

Red Snapper

Assam Broth | Eggplant | Okra | Pine Nuts | Mint

-

Ondeh Ondeh

Kaya Ice Cream | Coconut Espuma | Gula Java Sauce

OR

Valrhona Chocolate Merlot Cake

Feuilletine | Chocolate | Pinot Noir

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



NEW IN

6-Course Dinner Menu | \$98++ per pax (min. 2 pax)

Available Fri – Sat, eve of PH & PH

Wine pairing at \$45++ per pax

Bread & Amuse Bouche

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Hokkaido Scallop Ceviche

Pineapple Gel | Japanese Cucumber | Kalamansi Chips | Ginger Flower | Pearl Onion

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62.5° Onsen Egg

Chinese Preserved Sausage | Mushroom Duxelle | Bacon Cream Espuma | Brioche

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Tomato Basil Soup

Basil | Extra Virgin Olive Oil

-

Crab Rissoni

Surf Crab | Deep-Fried Soft Shel Crab | Seaweed

-

Grilled Wagyu Hanging Tender + \$8

Jerusalem Artichoke | Asparagus | Sze Chuan Pepper Jus

OR

12-hours Sous Vide Kurobuta Pork Belly

Roasted Parsnip | Caramalised Parsnip Puree | Wild Rice Puff

OR

Red Snapper

Assam Broth | Eggplant | Okra | Pine Nuts | Mint

-

Ondeh Ondeh

Kaya Ice Cream | Coconut Espuma | Gula Java Sauce

OR

Black Glutinous Rice

Toasted Rice Ice Cream | Fresh Coconut | Mochi Cake

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Chef's 6-Course Vegetarian Tasting Menu

\$68++ per pax (min. 2 pax)

Wine pairing at \$35++ per pax

Onion Thyme & Sea Salt Roll *with condiments and amuse-bouche*

Chef's Starter of the Day

Please enquire with our friendly staff for daily specials.

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Seasonal Tomatoes

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

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Asparagus Tempura

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

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Mushroom Rissoni

Rissoni cooked with nori, served with a mixture of seasonal mushroom, complemented with comte.

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Abacus Artichokes

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

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Ondeh Ondeh

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

OR

Chocolate Merlot Cake

Dark chocolate mousse infused with red wine, layered with crunchy feuilletine and chocolate biscuit base.

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

NIBBLES

- SEASONAL OYSTER (3 PCS)** 18
Served with chilli-coriander granita.
- V CAULIFLOWER** 10
Shallow-fried, tossed in Cañarejal fondue, finished with kaffir lime zest and spiced almonds.
- CRISPY BABY SQUID** 14
Served with curried aioli, pickled onions and curry leaves.
- V ASPARAGUS TEMPURA** 14
Deep fried asparagus served on miso hollandaise and topped with scallions and sesame powder.
- V TRUFFLE CHEESE “TOASTIES” (3PCS)** 14
Crispy toasted brioche topped with truffle cream cheese, honey emulsion, fresh truffles and chives.

V - VEGETARIAN

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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.
Vegan & Vegetarian option is available upon request
- V **SEASONAL TOMATOES** 16
Pickled with soy sauce, our seasonal tomatoes are served with beetroot, figs and burrata.
Vegan option is available at \$15
- “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
- “TACOS”** 18
Choice of: Kurobuta Pork Belly or Beef Tongue
Served with jicama slaw, toasted rice, ginger flower, baby bok choy and cashew cream.

SOUP & “LATTES”

- V **TOMATO BASIL GOUDA “LATTE”** 12
Hearty roasted tomato and basil soup, topped with cumin gouda foam, served with grilled sourdough.
Vegan option is available at \$10

V - VEGETARIAN

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CHAPTER TWO



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 ABACUS & ARTICHOKEs** 27
Abacus seeds made with tapioca and yam, served with textures of Jerusalem artichoke, artichokes, pickled eryngii mushrooms and spiced soy sauce.
Vegan option is available upon request
- CRAB RISSONI** 32
Risotti cooked with nori, served with a mixture of Japanese deep-sea red crab and blue swimmer crab's meat, complemented with comte.
- "ASSAM PEDAS" SNAPPER** 32
Grilled on a banana leaf, our snapper is complemented with saffron risotto, okra 2-ways, assam pedas and ginger flower.
- "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.
- 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.
- WAGYU BEEF CHEEK** 38
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 is available at \$8

V - VEGETARIAN

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CHAPTER THREE

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.	
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 "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

V - VEGETARIAN

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