



BOTANICO

at THE GARAGE

5-COURSE

VEGETARIAN DINNER

WITH ORGANIC, SUSTAINABLE WINE PAIRING

"SQUIDLESS" ASSAM LAKSA CEVICHE

Plant Based Squid | Cucumber | Pineapple | Pomegranate,
Shaved Ginger Flower Served with Tamarind Dressed Glass Noodles

Pizzolato, Spumante Prosecco Brut (Organic, Vegan)

GOBI 65

Deep Fried Cauliflower Tempered with
Spices, Curry Leaves, Cucumber Tzatziki

Emilio Moro, El Zarzal (Sustainable) 100% Geodello

TOMATO SOUP

Basil | EVO

CREAMY CILANTRO RISOTTO, RATATOUILLE IN BLOOM

Lightly Roasted Aubergine | Green Zucchini
Yellow Capsicum | Renkon Chips

Tenuta di Bibbiano, Chianti Classico (Organic)

ACAI SORBET

Seasonal Fruits | Citrus Honey | Mint

Pizzolato, Spumante Moscato Dolce M Use (Organic, Vegan)

\$88⁺⁺/pax

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