



BRUNCH 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.



6-COURSE SET BRUNCH

\$88 Per Pax (Min. 2 Pax to Order)

ASSORTMENT OF CHEESE & GLASS OF SPARKLING

N I B B L E S.

V BREAD OF THE DAY (2 PCS)

Served with host-smoked butter and condiments

V CAULIFLOWER

Spiced Almonds | Kaffir Lime Zest

O Y S T E R

SEASONAL OYSTER (2 PCS)

Served with chef's special sauces

A P P E T I S E R S

V TOMATO BASIL GOUDA "LATTE"

Cumin Gouda Foam | Grilled Sourdough

OR

V ASPARAGUS TEMPURA

Miso Hollandaise | Scallions | Sesame Powder

M A I N S

"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

WAGYU BEEF CHEEK

Asian Pesto | Barley Risotto | Spicy Papaya and Apple Salad

OR

V ABACUS & ARTICHOKE

Tapioca & Yam Abacus Seeds | Jerusalem Artichoke | Artichoke
Picked Eryngii Mushrooms | Spiced Soya Sauce

Vegan Options Available

DESSERT OF THE DAY

- 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.
- V CAULIFLOWER** 10
Shallow-fried, tossed in Cañarejal fondue, finished with kaffir lime zest and spiced almonds.
- 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

*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.*

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

- 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

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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.

BRUNCH FAVOURITES

- V SMASHED AVO ON TOAST** 17
Guacamole, soy-pickled tomatoes and poached eggs served atop grilled sourdough.
Vegan option is available at \$15
- V BOTANICO “BIG BREAKFAST”** 28
Hearty breakfast plate served with scrambled eggs. Comes with grilled sourdough, avocado, kurobuta sausage, soy-pickled tomatoes, portobello and pancetta.
Vegetarian option is available at \$26

HAND CUT FRESH PASTA

- TRUFFLE CARBONARA** 26
Tagliatelle cooked with truffle paste, smoked pancetta, Parmigiano and finished with slow-cooked egg and fresh truffles.
V *Vegetarian version with seasonal mushrooms is available upon request*
- DIAMOND SHELL VONGOLE** 28
Tagliatelle cooked with NZ surf clams, white wine, garlic and bird’s eye chilli.

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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)

MAINS

- 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
- "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**

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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**

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