

BOTANICO



at THE GARAGE

M E N U



BOTANICO

Menu Story

Step into a world of culinary wonder, where a dining experience inspired by the beauty and bounty of Singapore Botanic Gardens straight to your plate.

Our menu celebrates and places botanical ingredients not just as an afterthought or garnish, but rather are given prominence and special attention in each dish, allowing them to shine and truly enhance the overall dining experience.

Our dishes boasts a marriage of contemporary European cuisine with bold Asian inflections, using a range of iconic Asian and Southeast Asian ingredients to infuse each dish with a unique depth of flavour, creating a symphony of taste that is both delightful and unforgettable.

Join us on a culinary journey through the lush botanical paradise of Singapore Botanic Gardens. Experience the magic of nature's bounty transformed into culinary masterpieces, and indulge in a dining experience that is as unforgettable

BOTANICO 

5-Course Dinner Set Menu

\$90++ Per Pax

(Available from Tues - Thurs, min 2 to order)

Chef Starter of The Day

Cold Laksa Capellini

Tiger Prawns, Tobiko, Laksa & Bisque Infusion

Wild Mushroom Soup

Forest Mushrooms, Parmesan, Shaved Black Truffle

Duck Leg Confit 'Penyet' Style

Homemade 'Bergedil' croquette, Risoni, Calamansi Gel

or

Crispy Scale Amadai

Green Pea & Thai Basil (Green Curry) emulsion, Pickled Spanish Onion, Charred Baby Green Eggplant

or

Pork Belly

Five Spice Glazed Pineapple, House-made Savoury Granola, Mustard Jus

Mi Jiang Kueh

Peanut Semifreddo, Basic Tuile, Pandan Micro Sponge

or

Chocolate Merlot Cake

Dark Chocolate Mousse | Red Wine Chocolate Feuilletine | Biscuit Base

Standard Wine Pairing = \$40++ per pax
Premium Wine Pairing = \$50++ per pax

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.

BOTANICO 

6-Course Dinner Set Menu

\$110++ Per Pax

(Available from Fri - Sun, min 2 to order)

Chef Starter of The Day

Sous Vide Octopus

Caramelized Onion Sambal Espuma,
Stinky Bean Salsa, Sakura Ebi

Onsen Egg in Potato Nest

Potato & Kale Crisp, Celeriac & Miso Purée,
Sautéed Savoy Cabbage

Cauliflower Veloute

Roasted Cauliflower, Madras Curry
Cauliflower Mousseline Tart

Duck Leg Confit 'Penyet' Style

Homemade 'Bergedil' Croquette, Rissoni,
Calamansi Gel, Sautéed Swiss Chard

or

Crispy Scale Amadai

Green Pea & Thai Basil (Green Curry) Emulsion, Pickled
Spanish Onion, charred Baby Green Eggplant

or

Oriental Style Beef Cheek

Pickled Daikon, Asian Pesto Fregola
Smoked Satay Sauce

Chocolate Merlot Cake

Dark Chocolate Mousse | Red Wine
Chocolate Feuilletine | Biscuit Base

or

Ginger Flower Panna Cotta

Berries & Purple Cabbage Relish,
Fermented Berries, Fermented Juice

Standard Wine Pairing = \$40++ per pax
Premium Wine Pairing = \$50++ per pax

*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.*

BOTANICO 

6-Course Dinner Vegetarian Menu

\$88++ Per Pax

(Available Daily, min 2 to order)

Seasonal Vegetables

Seasonal Vegetables, Jackfruit Coulis, Edible Soil

Compressed Watermelon

Dukkah, Goats Cheese, Olive Oil
and Balsamic Pearl

Celeriac

Enoki Tempura, Tonburi, Mustard
& Roasted Sesame Remoulade

Cauliflower Veloute

Roasted Cauliflower, Madras Curry
Cauliflower Mousseline Tart

Chou Farci of Mushrooms

Mushrooms Duxelles, Roasted Potato Skin Broth,
Shaved Truffle, Lentil de Puy

Ginger Flower Panna Cotta

Berries & Purple Cabbage Relish,
Fermented Berries, Fermented Juice

or

Chocolate Merlot Cake

Dark Chocolate Mousse | Red Wine
Chocolate Feuilletine | Biscuit Base

Standard Wine Pairing = \$40++ per pax

Premium Wine Pairing = \$50++ per pax

*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.*

Appetizers

Seasons of Botanico (V)

23

Seasonal Vegetables, Jackfruit Coulis, Edible Soil

We honour the tradition of using jackfruit in celebrations and everyday life in Asia by incorporating the versatile fruit with modern culinary techniques. In this house salad dish, we take the jackfruit to new heights by transforming it into a delicious coulis that adds a depth of flavor to the seasonal vegetables. The edible soil is a playful touch that adds texture and earthiness to the dish, making it a feast for both the eyes and the taste buds.

Sour Plum Tomatoes (V)

22

Burrata | Thai Basil | Ginger Granité | Dill

Smoked Mackerel Miang Kham

27

Perilla Leaf | Lime Pearl | Nyonya Tempura Sauce

Cold Laksa Capellini

25

Tiger Prawns | Tobiko | Laksa & Bisque Infusion

Pan Roasted Quail

29

Salted Egg & Carrot Purée | Toasted Cajun Cereal | Goji Berries Dressing

Soup & "Lattes"

Tomato Gouda Latte (V)

13.5

Roasted Tomato | Basil | Cumin Gouda Foam | Grilled Sourdough

vegan option available at 11.5

Cauliflower Velouté (V)

13.5

Roasted Cauliflower | Madras Curry Cauliflower Mousseline Tart

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

Main Plates

Chou Farci of Mushrooms (V) 27

Mushrooms Duxelles, Roasted Potato Skin Broth, Shaved Truffle, Lentil de Puy

Sous Vide Chicken Breast 28

Sous Vide Chicken Breast, Biryani Spiced Beurre Blanc, Couscous

Sous Vide Octopus 28

Caramelized Onion Sambal Espuma, Stinky Bean Salsa, Sakura Ebi

Duck Leg Confit 'Penyet' Style 30

Homemade 'Bergedil' Croquette Rissoni | Calamansi Gel

Crispy Amadai with 'Green Curry' 32

Green Pea & Thai Basil (Green Curry) Emulsion Pickled Spanish Onion Charred Baby Green Eggplant

Kurobuta Pork Belly 32.5

Five Spice Glazed Pineapple, Savoury Granola, Mustard Jus

Oriental Wagyu Beef Cheek 40.5

Pickled Daikon, Asian Pesto Fregola Smoked Satay Sauce

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

(V) Vegetarian Dishes



Desserts

Ginger Flower Panna Cotta (V)

11.5

Berries & Purple Cabbage Relish
Fermented Berries | Fermented Juice

Nestled amidst a riot of vibrant flowers and towering greenery within the lush Ginger Garden of the Singapore Botanic Gardens lies the Torch Ginger - a striking and iconic bloom that inspired the very logo of the garden itself.

At Botanico, we've taken this beloved ingredient and given the classic Panna Cotta a modern Asian twist. Each bite is a delight for the senses - with the rich creaminess of the Italian classic perfectly balanced by the bright, tangy notes of the Torch Ginger. To top it all off, we've added a touch of sweet and sour Fermented Berries to add an extra layer of complexity to this delightful dessert.

Chocolate Merlot Cake (V)

12.5

Dark Chocolate Mousse | Red Wine
Chocolate Feuilletine | Biscuit Base

'Ondeh Ondeh' (V)

13.5

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

'Mi Jiang Kueh' (V)

13.5

Peanut Semifreddo | Basic Tuile,
Pandan Micro Sponge

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

(V) Vegetarian Dishes

