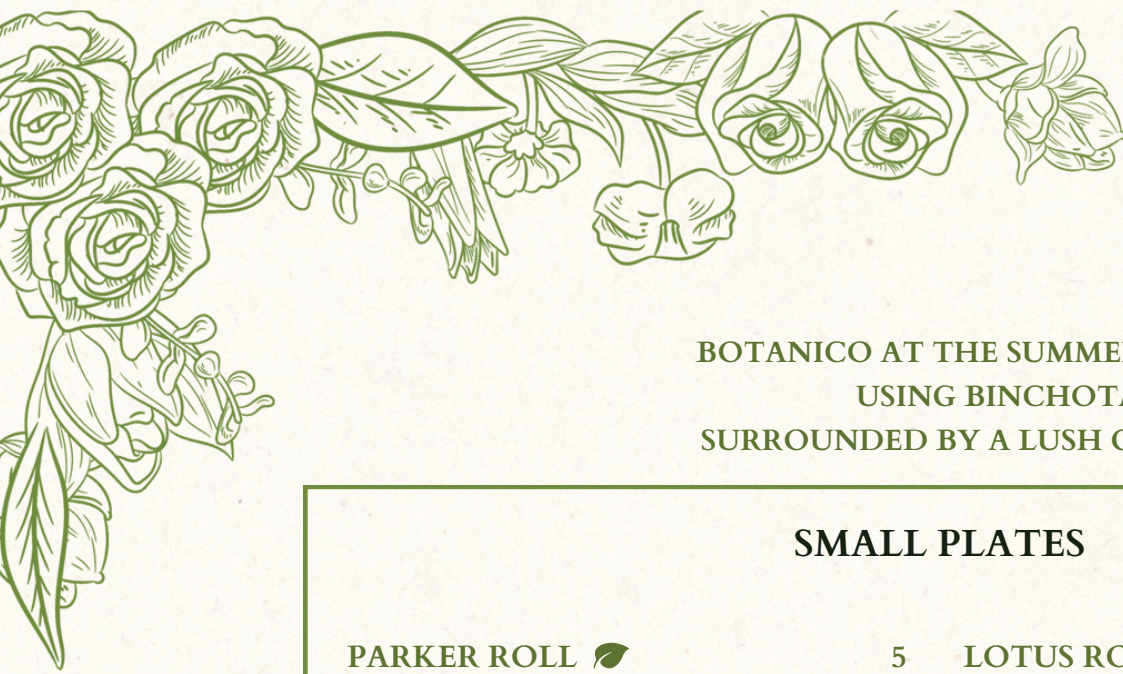




BOTANICO

BOTANICO AT THE SUMMERHOUSE REDEFINES MODERN EUROPEAN-STYLE GRILLING WITH BOLD ASIAN FLAVOURS, USING BINCHOTAN, WOOD CHARCOAL, AND APPLE WOOD FOR LAYERED SMOKY COMPLEXITY. SURROUNDED BY A LUSH GARDEN, OUR MENU BRINGS EAST AND WEST TOGETHER IN A WARM, INVITING SETTING.

SMALL PLATES

PARKER ROLL 	5	LOTUS ROOT CHIPS	12
HOUSE-MADE HERB BUTTER		NORITAMA FURIKAKE DASHI HONEY	
CORN AND MISO SOUP 	12	BOTANICO GARDEN SALAD 	14
JAPANESE WHITE CORN SWEET CORN CREAM MISO		GINGER FLOWER HOUSE GROWN ULAM RAJA CHICORY LETTUCE SHISO LEMON BALM HOUSE-MADE GOMA DRESSING	
SATSUMAIMO HUMMUS	16	TOMOROKOSHI 	16
SWEET POTATO CRISPY TACOS GARDEN CURRY LEAVES FURIKAKE		GRILLED WHITE CORN GRUYÈRE CHEESE SHOYU BUTTER	
SMOKED SHRIMP SUMMER ROLL	18	HOKKAIDO SCALLOPS	20
SMOKED TIGER PRAWNS IKURA PICKLED DAIKON VERMICELLI CITRUS DRESSING		GYUZU IKURA SHIMEJI TEMPURA EDAMAME PURÉE	
PAN-SEARED FOIE GRAS	21	BURRATINA 	22
CARAMELIZED FIGS GARDEN GREENS ORANGE MARMALADE		HEIRLOOM CHERRY TOMATOES GRILLED PERSIMMON TANA NORI FURIKAKE ROASTED MACADAMIA	
YELLOWTAIL CEVICHE	24		
LECHE DE TIGRE CORN SHALLOTS CORIANDER HAZELNUT CHERRY TOMATOES YUZU WASABI			

SKEWERS

FROM THE ROBATAYAKI | 3PCS PER PORTION

ERINGI YAKI 	12	YAKITORI	14
KING TRUMPET MUSHROOMS AONORI SEAWEED NORITAMA FURIKAKE SMOKED TERIYAKI		FREE-RANGE CHICKEN MEXICAN TARRAGON SHIO KOMBU KIMIZU SAUCE	
TON NEGIMA	16	YUZU SHOYU SALMON	16
PORK BELLY AUSTRALIAN LEEKS YUZU KOSHŌ LEMONGRASS MARINADE		KING SALMON KIZAMI NORI SPRING ONION SESAME	

MAINS

FROM THE INKA WOOD FIRE GRILL

GRILLED MISO MARINATED CAULIFLOWER STEAK 	24	JAPANESE HAMBURG BUN 200G	30
ROASTED SESAME FURIKAKE GARLIC CREAM		BRIOCHE BUN HOUSE-MADE WAGYU-PORK PATTY ONSEN EGG YOLK POTATO FRIES COLESLAW	
KELONG SNAPPER FILLET	30	INKA SMOKED IBERICO PORK COLLAR	32
INKA GRILLED SNAPPER FILLET CHARRED LADY FINGERS BROCCOLINI PICKLED ONIONS CHAMPAGNE CAVIAR SAUCE		ROASTED BABY VEGETABLES ONION AND YUZU PURÉE RED WINE YAKINIKU SAUCE	
WOOD FIRE GRILLED FRENCH POULET	32	WOOD FIRE GRILLED DUCK LEG	34
DUCK FAT FINGERLING POTATOES PICKLED DAIKON COCONUT MILK SOY INFUSED CHICKEN JUS		BABY LEEKS ANGELICA SAUCE	
GINDARA 160G	42	WOOD FIRE GRILLED A4 WAGYU SIRLOIN	64
GRILLED MISO COD GARDEN LIME ENOKI MUSHROOM TEMPURA AJÍ VERDE		LEAF SALAD SWEET POTATO PURÉE TARE SAUCE	

DESSERT

GINGER FLOWER PANNA COTTA	16	COCONUT PUDDING 	16	MANGO TIRAMISU 	18
BERRIES AND PURPLE CABBAGE RELISH FERMENTED BERRIES FERMENTED JUICE		GCOCONUT PURÉE MILK CRUMBS WILD BERRIES CANDIED ALMONDS		PHONEY MANGO ZABAGLIONE SAVOIARDI BISCUITS	

 **VEGETARIAN**

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES. PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES AND / OR DIETARY RESTRICTIONS.