

BOTANICO

ULTIMATE ASIAN GRILL DINING WITH FAMILIAL FLAVOURS IN OUR FARM-TO-TABLE CONCEPT, WHERE FRESH, LOCALLY-SOURCED INGREDIENTS MEET THE SMOKY PERFECTION OF OUR SIGNATURE BINCHŌTAN, APPLE WOOD AND CHARCOAL GRILL FOR A MEMORABLE DINING EXPERIENCE AWAY FROM THE BUSTLING CITY.

SMALL PLATES

FOIE GRAS KAYA TOAST 12 HOUSE-MADE FOIE GRAS KAYA CHARGRILLED BRIOCHE BUTTER	SATSUMAIMO HUMMUS ✓ 16 SWEET POTATO CRISPY TACOS GARDEN CURRY LEAVES FURIKAKE
LOTUS ROOT CHIPS 12 NORITAMA FURIKAKE DASHI HONEY	SMOKED SHRIMP SUMMER ROLL 18 SMOKED TIGER PRAWNS IKURA PICKLED DAIKON VERMICELLI CITRUS DRESSING
BOTANICO GARDEN SALAD ✓ 14 GINGER FLOWER HOUSE GROWN ULAM RAJA CHICORY LETTUCE SHISO LEMON BALM HOUSE-MADE GOMA DRESSING	CURRY SOFT SHELL CRAB 22 GARDEN CURRY LEAVES THAI RED CURRY SAUCE
COLD NOODLES 14 KOREAN NOODLES GARDEN APPLE MINT HARD BOILED EGG KOREAN PEAR SEAWEED GRILLED KING OYSTER MUSHROOMS JAPANESE DASHI TSUYU	YELLOWTAIL CEVICHE 24 LECHE DE TIGRE CORN SHALLOTS CORIANDER HAZELNUT CHERRY TOMATOES YUZU WASABI
GRILLED EGGPLANT 🍴 14 MINCED PORK THAI BASIL GARLIC BIRD'S EYE CHILI	BUTTERFLY BLUE PEA PANDAN RICE 4 GARDEN BLUE PEA PANDAN GARLIC CHICKEN TALLOW SHALLOT OIL
TOMOROKOSHI ✓ 16 GRILLED WHITE CORN GRUYÈRE CHEESE SHOYU BUTTER	

SKEWERS

FROM THE ROBATAYAKI | 3PCS PER PORTION

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

MAINS

FROM THE INKA WOOD FIRE GRILL

GRILLED MISO MARINATED CAULIFLOWER STEAK ✓ 24 ROASTED SESAME FURIKAKE GARLIC CREAM	IBERICO PORK RIB 36 12 HOUR SLOW COOKED RIBS BAK KUT TEH SAUCE
JAPANESE HAMBURG BUN 200G 30 BRIOCHE BUN HOUSE-MADE WAGYU-PORK PATTY ONSEN EGG YOLK POTATO FRIES COLESLAW	GINDARA 160G 42 GRILLED MISO COD GARDEN LIME ENOKI MUSHROOM TEMPURA AJÍ VERDE
GRILLED FRENCH POULET 🍴 32 NONYA ACHAR ULAM RAJA AYAM BAKAR SAUCE	WAGYU 'BAO' 🍴 42 CHARGRILLED JAPANESE WAGYU PERILLA LEAVES ONIONS PICKLED DAIKON LOTUS LEAF BUN BULGOGI SAUCE
WOOD FIRE GRILLED DUCK LEG 34 BABY LEEKS ANGELICA SAUCE	SICHUAN GRILLED FISH 🍴 60 WHOLE SEASONAL FISH SZECHUAN PEPPERCORN MALA SAUCE

DESSERT

GINGER FLOWER PANNA COTTA ✓ 16 BERRIES AND PURPLE CABBAGE RELISH FERMENTED BERRIES FERMENTED JUICE	ONDEH ONDEH ✓ 16 GULA MELAKA KAYA ICE CREAM PANDAN SPONGE CAKE COCONUT FOAM	MIN JIANG KUEH ✓ 18 PEANUT ICE CREAM CORN FLAVOURED SPONGE CAKE
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🍴 ADJUSTABLE SPICE LEVEL

✓ VEGETARIAN

All prices are subject to prevailing government taxes. Please let us know if you have any allergies and / or dietary restrictions. Please note that this menu is currently under development and subject to change. Further updates and revisions may occur. Thank you for understanding.