



BOTANICO

@THE SUMMERHOUSE



Wine & Dine

3-COURSE WINE PAIRING MENU

\$98++ PER PAX | MIN. 2 PAX

AMUSE-BOUCHE

APPETISER

SASHIMI GRADE OYSTERS

FOUR PIECES OF OYSTERS | IKURA | YUZU PONZU MIGNONETTE

Giesen Estate | Sauvignon Blanc

MAIN COURSE

JAPANESE A4 WAGYU TENDERLOIN

WOOD-FIRED A4 WAGYU TENDERLOIN | JAPANESE EGGPLANT | SWEET POTATO | TARE SAUCE
(SUPPLEMENT \$40++)

OR

BLACK ANGUS TENDERLOIN

WOOD-FIRE TENDERLOIN | JAPANESE EGGPLANT | SWEET POTATO | TARE SAUCE

OR

WILD CAUGHT HALIBUT

ASPARAGUS TEMPURA | AJI VERDE | LOTUS ROOT CRISP | MISO MARINADE

DBR (Lafite) Los Vascos Cabernet Sauvignon / Torresella, Pinot Grigio

DESSERT

PEANUT SEMIFREDDO

PEANUT ICE CREAM | PANDAN SPONGE | TUILE

De Bortoli Petit, Moscato

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

