



BOTANICO

@THE SUMMERHOUSE

# *Brunch in Bloom*

WEEKEND COMMUNAL BRUNCH MENU

\$58++ PER PAX | MIN. 2 PAX

## APPETISER

TO SHARE

### BREAD BASKET

SOURDOUGH | MINI BAGUETTE | HOUSE-MADE BUTTER | YUZU-INFUSED JAM

### CHARCUTERIE & CHEESE

PROSCIUTTO | MORTADELLA | DUCK RILETTE | BRIE | MANCHEGO | HAZELNUTS | DRIED FRUITS

### SEAFOOD STEW

KELONG PRAWNS | CLAMS | BLUE MUSSELS | NORI | TSUYU | CREAM

## MAIN COURSE

SELECT 1 PER PAX

### 24 HOUR SLOW-COOKED BEEF CHEEK

SMOKED MASHED POTATOES | GRILLED BROCCOLINI | RED WINE YAKINIKU SAUCE  
(SUPPLEMENT +\$15++)

### INKA GRILLED KELONG SEA BASS

BROCCOLINI | CHARRED LADY'S FINGERS | DILL | AJI VERDE

### SMOKED IBERICO PORK BELLY

'NDUJA MASHED POTATOES | MAPLE GLAZED BABY CARROTS | TAMANEKI SAUCE

### INKA ROASTED DUCK LEG

YUZU-ORANGE MARMALADE | CHARRED BABY LEEKS | SWEET POTATO PURÉE

### GRILLED CAULIFLOWER

TOGARASHI | NORI | GARLIC CREAM

## DESSERT

SELECT 1 PER PAX

### TIRAMISU

SAVOIARDI | ZABAGLIONE | MASCARPONE | COCOA POWDER

### CHOCOLATE FONDANT

WILD BERRIES | VANILLA CHANTILLY | SALTED CARAMEL

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