

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.

BRUNCH À LA CARTE MENU SATURDAY - SUNDAY | 11AM - 3PM

SMALL PLATES

LOTUS ROOT CHIPS  12	BOTANICO GARDEN SALAD  14
NORITAMA FURIKAKE DASHI HONEY	GINGER FLOWER HOUSE GROWN ULAM RAJA CHICORY LETTUCE SHISO LEMON BALM HOUSE-MADE GOMA DRESSING
SWEET POTATO FRIES 14	
HOKKAIDO SCALLOPS 20	SMOKED SHRIMP 18
GYUZU IKURA SHIMEJI TEMPURA EDAMAME PURÉE	SUMMER ROLL
	SMOKED TIGER PRAWNS IKURA PICKLED DAIKON VERMICELLI CITRUS DRESSING
YELLOWTAIL CEVICHE 24	PAN-SEARED FOIE GRAS 21
LECHE DE TIGRE CORN SHALLOTS CORIANDER HAZELNUT CHERRY TOMATOES YUZU WASABI	CARAMELIZED FIGS GARDEN GREENS ORANGE MARMALADE
BURRATINA  22	
HEIRLOOM CHERRY TOMATOES GRILLED PERSIMMON TANA NORI FURIKAKE ROASTED MACADAMIA	

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 230G 34
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 180G 64
GRILLED MISO COD GARDEN LIME ENOKI MUSHROOM TEMPURA AJÍ VERDE	LEAF SALAD SWEET POTATO PURÉE TARE SAUCE

SKEWERS

FROM THE ROBATAYAKI | 3PCS PER PORTION

ERINGI YAKI  12	YAKITORI 14
KING TRUMPET MUSHROOMS AONORI SEAWEEED NORITAMA FURIKAKE SMOKED TERIYAKI	FREE-RANGE CHICKEN MEXICAN TARRAGON SHIO KOMBU KIMIZU SAUCE
YUZU SHOYU SALMON 16	
KING SALMON KIZAMI NORI SPRING ONION SESAME	

DESSERT

TARO PANNA COTTA 16	MANGO TIRAMISU  18
WILD BERRIES MILK CRUMBS MANGO COULIS	HONEY MANGO ZABAGLIONE SAVOIARDI BISCUITS
COCONUT PUDDING  16	
COCONUT PURÉE MILK CRUMBS WILD BERRIES CANDIED ALMONDS	

 VEGETARIAN

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