

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 NORITAMA FURIKAKE	GRILLED WHITE CORN GRUYÈRE CHEESE SHOYU BUTTER
SMOKED SHRIMP 18	HOKKAIDO SCALLOPS 20
SUMMER ROLL	GYUZU IKURA SHIMEJI TEMPURA EDAMAME PURÉE
SMOKED TIGER PRAWNS IKURA PICKLED DAIKON VERMICELLI CITRUS DRESSING	
PAN-SEARED FOIE GRAS 21	BURRATINA  22
CARAMELISED FIGS GARDEN GREENS ORANGE MARMALADE	HEIRLOOM CHERRY TOMATOES GRILLED PERSIMMON NORITAMA FURIKAKE ROASTED MACADAMIA
YELLOWTAIL CEVICHE 24	
LECHE DE TIGRE CORN SHALLOTS CORIANDER HAZELNUT CHERRY TOMATOES YUZU WASABI	

SKEWERS

FROM THE ROBATA YAKI | 3 PCS 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 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 66
GRILLED MISO COD GARDEN LIME ENOKI MUSHROOM TEMPURA AJÍ VERDE	LEAF SALAD SWEET POTATO PURÉE TARE SAUCE

DESSERT

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

 VEGETARIAN

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