



BOTANICO



Inspired by the warmth and heart of a Nonna's table, Botanico brings classic Italian cuisine to life with bold, wood-fired flavours. Every dish features garden-fresh produce and herbs grown in The Summerhouse's edible garden beds, alongside ingredients thoughtfully sourced from sustainable producers. As an SFA-recognised Farm-to-Table restaurant, we're committed to bringing the freshest of the garden straight to your plate — all served with the generosity and warmth of true Italian hospitality.



SMALL PLATES

WOOD-FIRED SOURDOUGH	5
SERVED WITH CHOICE OF 1 DIP: FURIKAKE BUTTER HONEY MISO BUTTER ROSEMARY & GARLIC OLIVE OIL & BALSAMIC VINEGAR	
*First Serving Complimentary	
PARMA HAM	18
FRIED BREAD SPICED HONEY COMPRESSED MELON	
SAVOY CABBAGE & TORTELLINI SOUP	12
SAVOY CABBAGE POTATO TORTELLINI ONION CARROT	
BOTANICO GARDEN SALAD	14
GINGER FLOWER HOUSE-GROWN ULAM RAJA CHICORY LETTUCE SHISO LEMON BALM HOUSE-MADE CORN DRESSING	
HEIRLOOM TOMATO & STRACCIATELLA	21
COMPRESSED HEIRLOOM TOMATOES STRACCIATELLA CHEESE CRISPY QUINOA EXTRA VIRGIN OLIVE OIL GELATO	
BURRATINA	24
COLD MELON GAZPACHO HEIRLOOM CHERRY TOMATOES ROASTED PISTACHIO PESTO · ADD ON PARMA HAM +14	
EGGPLANT & MUSHROOM FRITTERS	14
RICOTTA CHEESE PEARL GREY OYSTER MUSHROOM FURIKAKE DASHI HONEY SESAME SEEDS	
FRIED SEAFOOD 'FRITTO MISTO'	18
PRAWNS SQUID ZUCCHINI HOUSE-MADE TARTARE SAUCE FRESH LEMON	
GRILLED SALMON CUBES (3PCS)	16
KING SALMON SEAWEED CHIVES SESAME	
GRILLED CHICKEN (3PCS)	14
FREE-RANGE CHICKEN MEXICAN TARRAGON SHIO KOMBU KIMIZU SAUCE	
GRILLED OCTOPUS	28
ROMESCO SMOKED POTATO PURÉE CHARRED SPRING ONION OIL	

PASTA & RISOTTO

Nonna-Style Free-Flow Pasta



Featuring a weekly rotation of pasta selection, excludes Risotto

FUSILLI AL BRONZO	28
ITALIAN BRONZE DICED EXTRUDED SMOKED IBERICO COLLAR RAGOUT MIRIN CALABRIAN NDUJA GRANA PADANO SHIO KOMBU BUTTER	
LINGUINE VONGOLE	28
FRESH CLAMS GARLIC & LOBSTER BISQUE EMULSION CHILI PARSLEY	
TRUFFLE GNOCCHI	32
GUANCIALE SAGE PECORINO ROYAL TRUMPET MUSHROOM FRESH SEASONAL TRUFFLE	
KELONG PRAWN RAVIOLI	32
KELONG PRAWNS SAGE SHIO KOMBU YUZU CRUSTACEANS SAUCE	
RISOTTO MILANESE	42
SLOW BRAISED OSSO BUCCO GREMOLATA BUTTER GINGER FLOWER	

FOR SHARING

WOOD-FIRE WHOLE SEA BASS	52
(400–500G) GRILLED BROCCOLINI CHERRY TOMATO ON VINE SHOYU DILL SAUCE	
*Table Side Service, Serves 2 Pax Please Allow 20 To 30 Minutes for Preparation Time	
WOOD-FIRE ANGUS TOMAHAWK	148
(1.2KG) GRILLED ASPARAGUS SMOKED MASHED POTATO ONSEN EGG YOLK BAROLO WINE JUS	
*Table Side Service, Serves 3 To 4 Pax Please Allow 30 To 45 Minutes for Preparation Time	

MAINS

From The Inka Wood Fire Grill

KELONG SNAPPER FILLET	30
INKA GRILLED SNAPPER CHARRED LADY FINGERS BROCCOLINI PICKLED ONIONS CHAMPAGNE CAVIAR SAUCE	
OPEN-FACED BURGER	30
BRIOCHE BUN HOUSE-MADE WAGYU-PORK PATTY ONSEN EGG YOLK SWEET POTATO FRIES COLESLAW	
WOOD FIRE GRILLED FRENCH POULET	32
DUCK FAT FINGERLING POTATOES PICKLED RADISH COCONUT MILK CHICKEN JUS	
INKA SMOKED IBERICO	34
PORK COLLAR (230G) ROASTED BABY VEGETABLES ONION AND YUZU PURÉE RED WINE YAKINIKU SAUCE	
ROASTED BLACK COD (160G)	42
GRILLED MISO COD GARDEN LIME ENOKI MUSHROOM TEMPURA SALSA VERDE	
WOOD FIRE GRILLED A4	66
WAGYU SIRLOIN (180G) LEAF SALAD SWEET POTATO PURÉE BAROLO WINE SAUCE	
CHARRED HISPI CABBAGE	24
SLOW-ROASTED AND CHARRED HISPI CABBAGE RICH MACADAMIA CREAM KOMBU BUTTER CRISPY PARMESAN AND CHILI OIL CRUNCH	

SIDE DISHES

BINCHOTAN ASPARAGUS	16
CHARRED JUMBO ASPARAGUS MISO-BROWN BUTTER CURED EGG YOLK SHAVINGS SMOKED ALMONDS	
PEPERONATA	14
SWEET BELL PEPPERS SLOW-COOKED WITH RED ONIONS GARLIC RIPE TOMATOES OLIVE OIL	
GRILLED ROYAL TRUMPET	14
MUSHROOM	
WHITE MISO CRISPY GARLIC	
FENNEL SALAD	14
GRILLED ORANGE OLIVES DILL SMOKED BLACK ONION VINAIGRETTE	

DESSERT

STRAWBERRY & TOMATO	16
PANNA COTTA BASIL SHISO MILK CRUMBS YUZU GEL BALSAMIC REDUCTION	
COCONUT BUDINO	16
COCONUT PURÉE MILK CRUMBS WILD BERRIES CANDIED ALMONDS	
KINAKO TIRAMISU 'BOMBA'	18
KUROMITSU SAVOIARDI CACAO KINAKO MASCARPONE CHOCOLATE & ESPRESSO SAUCE	
BRULEE OF LEMON POSSET	16
FRESH LEMON LEMON ZEST	
SELECTION OF GELATO	
SMOKED GELATO	5
EXTRA VIRGIN OLIVE OIL GELATO	6
SICILIAN PISTACHIO GELATO	6
*Single Scoop	



VEGETARIAN



CHEF'S RECOMMENDATION

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