



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 SERVED WITH CHOICE OF 1 DIP: FURIKAKE BUTTER HONEY MISO BUTTER ROSEMARY & GARLIC OLIVE OIL & BALSAMIC VINEGAR <i>*First Serving Complimentary</i>	5
PARMA HAM FRIED BREAD SPICED HONEY COMPRESSED MELON	18
SAVOY CABBAGE & TORTELLONI SOUP  SAVOY CABBAGE POTATO TORTELLINI ONION CARROT	12
BOTANICO GARDEN SALAD  GINGER FLOWER HOUSE-GROWN ULAM RAJA CHICORY LETTUCE SHISO LEMON BALM HOUSE-MADE CORN DRESSING	14
HEIRLOOM TOMATO & STRACCIATELLA  COMPRESSED HEIRLOOM TOMATOES STRACCIATELLA CHEESE CRISPY QUINOA EXTRA VIRGIN OLIVE OIL GELATO	21
BURRATINA  COLD MELON GAZPACHO HEIRLOOM CHERRY TOMATOES ROASTED PISTACHIO PESTO · <i>ADD ON PARMA HAM +6</i>	24
EGGPLANT & MUSHROOM FRITTERS  RICOTTA CHEESE PEARL GREY OYSTER MUSHROOM FURIKAKE DASHI HONEY SESAME SEEDS	14
FRIED SEAFOOD 'FRITTO MISTO' PRAWNS SQUID ZUCCHINI HOUSE-MADE TARTARE SAUCE FRESH LEMON	18
PARMA FRIED PIZZA ROCKET SOUR PLUM TOMATOES DASHI HONEY PECORINO AGED BALSAMIC · <i>ADD ON PARMA HAM +6</i>	18
STRACCIATELLA CHEESE FRIED PIZZA ROCKET MORTADELLA SUN-DRIED TOMATOES STRACCIATELLA CHEESE MUSHROOMS GRANA PADANO	22
GRILLED OCTOPUS ROMESCO SMOKED POTATO PURÉE CHARRED SPRING ONION OIL	28

PASTA & RISOTTO

Nonna-Style Free-Flow Pasta 

Featuring a weekly rotation of pasta selection, excludes Risotto

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

FOR SHARING

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

MAINS

From The Inka Wood Fire Grill

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

SIDE DISHES

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

DESSERT

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

 **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.