

BOTANICO

ULTIMATE ASIAN GRILL DINING WITH FAMILIAL FLAVOURS IN OUR FARM-TO-TABLE CONCEPT, WHERE FRESH, LOCALLY-SOURCED INGREDIENTS MEET THE SMOKY PERFECTION OF OUR SIGNATURE BINCHŌTAN, APPLE WOOD AND CHARCOAL GRILL FOR A MEMORABLE DINING EXPERIENCE AWAY FROM THE BUSTLING CITY.

SMALL PLATES

FOIE GRAS KAYA TOAST HOUSE-MADE FOIE GRAS KAYA CHARGRILLED BRIOCHE BUTTER	12	SATSUMAIMO HUMMUS ✓ SWEET POTATO CRISPY TACOS GARDEN CURRY LEAVES	16
LOTUS ROOT CHIPS NORITAMA FURIKAKE DASHI HONEY	12	SMOKED SHRIMP SUMMER ROLL SMOKED TIGER PRAWNS IKURA PICKLED DAIKON VERMICELLI CITRUS DRESSING	18
BOTANICO GARDEN SALAD ✓ GINGER FLOWER HOUSE GROWN ULAM RAJA CHICORY LETTUCE SHISO LEMON BALM HOUSE-MADE GOMA DRESSING	14	CURRY SOFT SHELL CRAB GARDEN CURRY LEAVES THAI RED CURRY SAUCE	22
COLD NOODLES KOREAN NOODLES JAPANESE DASHI TSUYU GARDEN APPLE MINT HARD BOILED EGG GRILLED KING OYSTER MUSHROOMS KOREAN PEAR SEAWEED	14	YELLOWTAIL CEVICHE LECHE DE TIGRE CORN SHALLOTS CORIANDER HAZELNUT CHERRY TOMATOES YUZU WASABI	24
GRILLED EGGPLANT 🍷 MINCED PORK THAI BASIL GARLIC BIRD'S EYE CHILI	14	BUTTERFLY BLUE PEA PANDAN RICE GARDEN BLUE PEA PANDAN GARLIC SHALLOT OIL	4

SKEWERS

FROM THE ROBATAYAKI | 3PCS PER PORTION

ERINGI YAKI ✓ KING TRUMPET MUSHROOMS AONORI SEAWEED NORITAMA FURIKAKE SMOKED TERIYAKI	12	TON NEGIMA PORK BELLY AUSTRALIAN LEEKS YUZU KOSHŌ LEMONGRASS MARINADE	16
YAKITORI FREE-RANGE CHICKEN MEXICAN TARRAGON SHIO KOMBU KIMIZU SAUCE	14	YUZU SHOYU SALMON KING SALMON KIZAMI NORI SPRING ONION SESAME	16

MAINS

FROM THE INKA WOOD FIRE GRILL

TOMOROKOSHI ✓ GRILLED WHITE CORN GRUYÈRE CHEESE SHOYU BUTTER	16	IBERICO PORK RIB 12 HOUR SLOW COOKED RIBS BAK KUT TEH SAUCE	36
JAPANESE HAMBURG BUN 200G 30 BRIOCHE BUN HOUSE-MADE WAGYU-PORK PATTY ONSEN EGG YOLK POTATO FRIES COLESLAW		GINDARA 160G GRILLED MISO COD GARDEN LIME AJÍ VERDE ENOKI MUSHROOM TEMPURA	42
GRILLED FRENCH POULET 🍷 NONYA ACHAR ULAM RAJA AYAM BAKAR SAUCE	32	WAGYU 'BAO' 🍷 CHARGRILLED JAPANESE WAGYU PERILLA LEAVES ONIONS PICKLED DAIKON LOTUS LEAF BUN BULGOGI SAUCE	42
WOOD FIRE GRILLED DUCK LEG BABY LEEKS ANGELICA SAUCE	34	SICHUAN GRILLED FISH 🍷 WHOLE SEASONAL FISH SZECHUAN PEPPERCORN MALA SAUCE	60

DESSERT

GINGER FLOWER PANNA COTTA ✓ BERRIES AND PURPLE CABBAGE RELISH FERMENTED BERRIES FERMENTED JUICE	16	ONDEH ONDEH ✓ GULA MELAKA KAYA ICE CREAM PANDAN SPONGE CAKE COCONUT FOAM	16	MIN JIANG KUEH ✓ PEANUT ICE CREAM CORN FLAVOURED SPONGE CAKE	18
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🍷 ADJUSTABLE SPICE LEVEL

✓ VEGETARIAN

All prices are subject to prevailing government taxes. Please let us know if you have any allergies and / or dietary restrictions. Please note that this menu is currently under development and subject to change. Further updates and revisions may occur. Thank you for understanding.