



BRUNCH MENU

BOTANICO



at THE GARAGE

FOREWORD

ABOUT

Botanico is inspired from the word ‘Botany’, which is the science of plant life, and a branch of biology. Back in early days, Botany was used to identify and cultivate edible, medicinal and poisonous plants which makes it one of the oldest sciences in the world.

At Botanico, we take pride in using a diversity of ingredients from nature’s produce that transcends through our cuisine and concoctions; brought to you by our resident chef and mixologists.

You are now in a secret garden within a garden where a gastronomic journey of botanical creations begins.



- V BREAD OF THE DAY (2 PCS)** 7
Served with house-smoked butter and condiments.

NIBBLES

- SEASONAL OYSTER (1 PC)** 6
Topped with a chilli-shallot-fish sauce dressing.
- CHORIZO PIQUILLO PEPPER CROQUETTES (2 PCS)** 8
With fig and pineapple jam.
V *Vegetarian option available at \$7*
- V CAULIFLOWER** 10
Shallow-fried, tossed in Cañarejal fondue, and finished with kaffir lime zest and spiced almonds.

V - VEGETARIAN

*All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.
All menu items are subject to seasonal availability.*

CHAPTER ONE



Nutmeg (*Myristica fragrans*)
Nutmeg is the seed or ground spice of several species of the genus *Myristica*. *Myristica fragrans* is a dark-leaved evergreen tree cultivated for two spices derived from its fruit: nutmeg and mace.

NUTS

History

Nuts have been a staple in the human diet since the beginning of time. In Singapore, “Kacang Puteh”, which means “white nuts”, is a popular traditional snack that is an assortment of nuts wrapped in thin paper cones made from old newspapers and magazine pages.

Uses

Nuts are a highly prized food and energy source of nutrients for humans and wildlife. They are not only rich in protein and good fats but also add texture to dishes such as the “Duck Liver Terrine” – a popular appetizer in Botanico.

APPETIZERS

- V ASPARAGUS TEMPURA** 14
Deep fried asparagus served on miso hollandaise and topped with scallions and sesame powder.
- V BOTANICO SALAD** 15
Seasonally sourced tomatoes, figs, beetroot and quinoa crackers, served with burrata.
- SEABASS CEVICHE** 17
Chef's interpretation of Assam Laksa, comprising of a ceviche of seabass with green chilli, pomegranate and shaved ginger flower, served with tamarind dressed glass noodles and shrimp paste ice cream.
Classic Ceviche is available at \$15
- HOKKAIDO SCALLOPS CARPACCIO** 18
Thinly sliced hokkaido scallops served with yuzu curd, slow-cooked leeks and enoki tempura.
- BEEF TONGUE** 20
Cold pickled beef tongue with pickled celeriac, mustard caviar, chipotle mayonnaise and fried capers.
- JAMÓN IBÉRICO PALETA** 20
Spanish ham served with grilled sourdough and a purée of Roma tomatoes with Arbequina olive oil.
V Grilled sourdough rubbed with tomatoes puree is available at \$9
- DUCK LIVER TERRINE** 21
Duck liver terrine served with pickled beetroots, puff pastry, and a variety of nuts and seeds, cooked with soy.

V - VEGETARIAN

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CHAPTER TWO



Tembusu (*Fagraea fragrans*)

The tembusu is a large evergreen tree in the family Gentianaceae. It is native to Southeast Asia. Its trunk is dark brown, with deeply fissured bark, looking somewhat like a bittergourd. It grows in an irregular shape from 10 to 25m high

TREES

History

Some of the oldest heritage trees in Singapore can be found on the very soil you are resting on. In Singapore Botanic Gardens, you can find the Tembusu (*Cyrtophyllum fragrans*) tree that is over 170 years old and is an icon that is featured at the back of the Singapore \$5 note.

Uses

One of the primary purposes that trees serve is to provide wood which has traditionally been used for fuel. Using wood and fire is one of the earliest methods of cooking and is similarly practiced here at Botanico by using charcoal to create the selection of food “From The Inka”.

SOUP & “LATTES”

- WHITE GAZPACHO** **8**
Cold soup of almonds, garlic, olive oil and sherry vinegar,
paired with pickled grapes and olives.
- V WILD MUSHROOMS “LATTE”** **8**
Warm soup topped with milk foam and fresh seasonal truffles,
paired with a mini truffled cheese sandwich.
- FOIE GRAS “LATTE”** **15**
Rich soup of foie gras blended with cream and
chicken stock, topped with milk foam, and paired with a churro.

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CHAPTER THREE



Ginger (*Zingiber officinale*)

Ginger is a flowering plant whose rhizome, ginger root or simply ginger, is widely used as a spice or a folk medicine. It is a herbaceous perennial which grows annual pseudostems about a meter tall bearing narrow leaf blades.

ROOTS

History

Roots were main sources of carbohydrates for our ancestors. They remain an important source of energy and root vegetables like tapioca and sweet potato were some of the most common wartime food eaten during the Japanese occupation in Singapore as rice and meat were scarce.

Uses

Roots are high in nutrients and is an important source of fiber that is required for a balanced diet. Edible roots such as ginger and beetroot are some of the ingredients that are used in dishes served at Botanico.

PETIT BRUNCH FAVOURITES

• *Small plates of our free-range egg dishes and brunch favourites* •

IBÉRICO "CHEE CHEONG FUN" 12

A modern spin of the classic rice roll. Cannelloni stuffed with barbecued pork belly, glazed with ginger soy and served with pickled cucumber

POLENTA "PORRIDGE" 12

Cold polenta cooked with coconut milk and palm sugar, topped with house-made muesli, candied bacon and fresh berries.

V *Vegetarian option is available upon request.*

HAM AND EGGS 12

Scrambled eggs served on sourdough with serrano ham cooked in brown butter.

V *Vegetarian option is available upon request.*

DUCK POTATO HASH 13

Potatoes sautéed with duck fat, garlic, rosemary and honey smoked duck, topped with a sunny-side up egg.

V *Vegetarian option available at \$9*

"ENGLISH BREAKFAST" 14

63°C slow-cooked free-range egg, crispy bacon, grilled tomatoes and porcini served on roasted potato foam.

V *Vegetarian option is available upon request.*

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CHAPTER FOUR

Cloves (*Syzygium aromaticum*)
Cloves are the aromatic flower buds of a tree in the family Myrtaceae, *Syzygium aromaticum*. They are native to the Maluku Islands in Indonesia, and are commonly used as a spice.



HERBS AND SPICES

History

Early uses of herbs and spices were connected to medicine and preservation. Clove and nutmeg are examples of the first few spices to be introduced in Singapore and the city-state quickly grew into a major historical port for the spice trade between Asia and Europe.

Uses

Herbs and spices are now commonly used in the culinary world for flavouring and colouring and are packed with health benefits. If you take a closer look, you can find some of these herbs and spices used in Botanico's menu items.

(Hint: Look in the appetisers and desserts section)

HAND CUT FRESH PASTA

- V SUN-DRIED TOMATO PESTO** 24
Conchiglie with seasonal tomatoes, sun-dried tomato pesto, sprinkled with burrata and basil.
- TRUFFLE CARBONARA** 26
Tagliatelle cooked with truffle paste, smoked pancetta, Parmigiano and finished with slow-cooked egg yolk and fresh truffles.
V *Vegetarian version with Portobello mushrooms is available upon request.*
- KING PRAWNS** 28
Chittara cooked with tiger prawn broth and Genting Highlands cherry tomatoes, sprinkled with fresh scallions.

PIZZAS

• *Slow-proofed and hand-stretched pizzas* •

- V “ATAS” MARGHERITA** 28
House-made tomato sauce with seasonal tomatoes and Pamesan and finished with fresh burrata, basil and Arbequina olive oil.
- TRUFFLE CARBONARA** 32
Truffle béchamel-based pizza topped with portobello mushrooms, smoked pancetta, mozzarella, parmesan and finished with arugula and fresh truffles.
V *Vegetarian option available at \$30*

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FROM THE INKA

- PERI-PERI CHICKEN** 26
Deboned half chicken, marinated with grilled peppers and citrus peels, served with grilled avocado and hazelnut polenta.
- PORK BELLY** 26
Slow-cooked pork belly paired with fermented Granny Smith purée, pickled celeriac and a variety of nuts and seeds, cooked with soy.
- STOCKYARD WAGYU PETIT TENDER** 34
A tender steak from the shoulder, served with green sriracha, charred leek flowers and potato terrine.

MAINS

- V HAZELNUT POLENTA** 26
Cornmeal and hazelnuts cooked in milk and manchego, served with fried kale, wild mushrooms, roasted butternut pumpkins and soy glazed nuts and seeds.
- RED BASS** 28
Pan-seared farmed red bass from Mauritius, served with couscous, orange-braised fennel and fennel salad.
- WAGYU BEEF CHEEK** 32
Braised beef cheek served with Picada, burnt roots mash, parsnip chips and sautéed parsnips.
- V *Burnt roots mash is available at \$8.***
- CARABINERO** 34
Chargrilled Spanish Scarlet prawns with saffron mellow rice, pork crackers and pine nuts.

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DESSERTS

- V LEMONGRASS PANNA COTTA** 10
Lemongrass-infused Panna Cotta served with ginger ice cream, Granny Smith apples and lemon meringue.
- V CHOCOLATE MERLOT CAKE** 11
Dark chocolate mousse infused with red wine, layered with crunchy feuilletine and chocolate biscuit base
- JALAPEÑO ICE CREAM** 11
A sweet and savory dessert of Jalapeño cream cheese ice cream, charred Sarawak pineapple, dehydrated bacon financier and micro coriander.
- V *Vegetarian option is available upon request.***
- V MALT ICE CREAM** 14
Malt ice cream served with beer chocolate cake pieces and Guinness stout gel, dehydrated thyme and 70% chocolate meringue.
- V ASPARAGUS CUSTARD** 15
WITH TARRAGON ICE CREAM
A savory dessert of asparagus custard, tarragon ice cream, chardonnay vinegar glaze, grapefruit gel and hazelnut almond crumble.
- V CHEESE OF THE DAY**
Served with daily accompaniments.
- 2 CHEESES** 14
- 3 CHEESES** 16

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BOTANICO 4-COURSE SET BRUNCH

\$60⁺⁺ PER PAX
(min. 2 pax)

BREAD OF THE DAY

SEASONAL OYSTERS

CHORIZO PIQUILLO CROQUETTES

FOIE GRAS “LATTE”

OR

“PETIT BRUNCH FAVOURITES” OF YOUR CHOICE

OR

BEEF TONGUE

PERI PERI CHICKEN

OR

GRILLED PORK BELLY

OR

RED BASS

OR

STOCKYARD WAGYU PETIT TENDER /+6

JALAPENO ICE CREAM

OR

LEMONGRASS PANNA COTTA

OR

PETIT DUO CHEESE SELECTION

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