



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 making 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 creation 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.
- V CAULIFLOWER** 10
Shallow-fried, tossed in Cañarejal fondue, and finished with kaffir lime zest and spiced almonds.
- V ASPARAGUS TEMPURA** 14
Deep fried asparagus served on miso hollandaise and topped with scallions and sesame powder.

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 “Grilled Beef Tongue” with cashew cream

– a popular appetizer in Botanico.

APPETIZERS

- WING BEAN SALAD** 15
Fresh winged beans, onions and eggs, with fish sauce, palm sugar, birds eye chilli and lime aioli.
- V SEASONAL TOMATOES** 16
Pickled with soy sauce, our seasonal tomatoes are served with beetroot, figs and burrata.
- ASSAM LAKSA” 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
- GRILLED BEEF TONGUE** 18
Served with jicama slaw, toasted rice, ginger flower, baby kailan and cashew cream.
- HOKKAIDO SCALLOPS CARPACCIO** 18
Thinly sliced Hokkaido scallops served with yuzu curd, slow-cooked leeks and enoki tempura.

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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 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”

- V 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 brioche.

V - VEGETARIAN

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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 and remain an important source of energy. Root vegetables like tapioca and sweet potato were some of the most common wartime foods eaten during the Japanese occupation in Singapore, as rice and meat were scarce.

Uses

Roots are high in nutrients and are an important source of fiber, 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.

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.

DUCK POTATO HASH

15

Potatoes sautéed with duck fat, garlic, rosemary and honey smoked duck, topped with a poached egg.

V Vegetarian option available at \$13

63°C FREE RANGE EGG

19

Served with blue swimmer crab, corn-vadouvan foam, coriander, baby corn, pickled onions and sourdough.

BOTANICO "BIG BREAKFAST"

28

Hearty breakfast plate served with a choice of poached egg or scrambled egg. Comes with sourdough, grilled avocado, kurobuta sausage, soy pickled tomatoes, portobello and pancetta.

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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

- TRUFFLE CARBONARA** 26
Tagliatelle cooked with truffle paste, smoked pancetta, Parmigiano and finished with slow-cooked egg and fresh truffles.
- V *Vegetarian version with Portobello mushrooms is available upon request.*
- “HAE BI HIAM” CONCHIGILE** 28
Fresh pasta cooked with dried shrimps and chilli, served with grilled prawns and pickled baby turnips.

MAINS

- PERI-PERI CHICKEN** 26
Half chicken, marinated with grilled peppers and citrus peels, served with grilled avocado, coriander gremolata 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.
- 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** 30
Farmed red bass from Mauritius, crusted with Nori, served with couscous and grilled savoy cabbage.
- WAGYU BAVETTE** 35
Also known as flank steak, served with green sriracha, charred leek flowers and potato terrine.

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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 savoury dessert of Jalapeño cream cheese ice cream, charred Sarawak pineapple, dehydrated bacon financier and micro coriander.	
V	<i>Vegetarian option is available upon request.</i>
V ONDEH ONDEH	12
Chef's interpretation of the local ondeh ondeh, consisting of coconut foam, kaya ice cream, pandan glutinous rice cake and gula melaka.	
V "BGR"	12
Black glutinous rice mochi cake topped with toasted rice ice cream and compressed coconut, on a bed of BGR foam.	
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

ASPARAGUS TEMPURA

.....

FOIE GRAS “LATTE”

OR

BRUNCH FAVOURITES OF YOUR CHOICE *

OR

WING BEAN SALAD

.....

PERI PERI CHICKEN

OR

GRILLED PORK BELLY

OR

RED BASS

OR

WAGYU BAVETTE /+6

.....

JALAPENO ICE CREAM

OR

“ONDEH ONDEH”

OR

PETIT DUO CHEESE SELECTION

** except for Botanico “Big Breakfast”*

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