BOTANICO

A Merry Feast

AVAILABLE 1 TO 31 DECEMBER 2026

Celebrate the festive season with an enchanting communal feast inspired by woodland flavours, seasonal ingredients and signature wood-fired cooking.

BREAD BASKET

House-Made Focaccia | Mini Baguette | Crackers
Olive Tapenade | House-Made Butter

APPETISERS TO SHARE

Baked Camembert
Mortadella | Caramelised Figs | Ulam Raja-ì\Infused Maple Syrup

Octopus Skewers
Yuzu Kosho | Smoked Teriyaki Glaze

Smoked Duck Breast
Water Chestnuts | Arugula | Red Wine Cranberry Sauce

MAINS

Select 1 Per Pax

Locally Farmed Red Snapper Fillet
Purple Cauliflower | Charred Pickled Lady's Finger | Aji Verde
(Supplement Black Cod +$8)

Chicken Roulade
Grilled Japanese Corn | Pickled Root Vegetables | Porcini Jus

Wood-Fired Black Angus Tenderloin (180g)
Truffle Mashed Potato | Roasted Asparagus | Red Wine Jus
(Supplement A4 Wagyu Striploin +$20)

DESSERT

Petit Pâtisseries
Sticky Date Pudding | Citrus Pavlova | Persimmon Cake