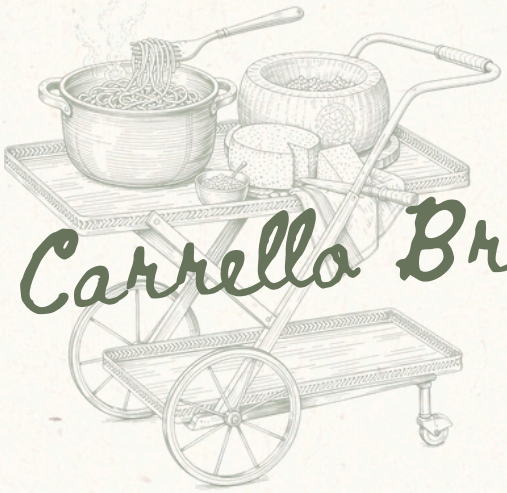
BOTANICO



The Carrello Brunch

SATURDAY – SUNDAY / PH · 12:00PM – 3:00PM
$60++ PER PAX | MIN. 2 PAX
KIDS (6–12 YEARS OLD): $30++ PER PAX
FREE-FLOW PROSECCO / RED WINE / WHITE WINE: $33++ PER PAX
FREE-FLOW ORANGE OR CRANBERRY JUICE: $10++ PER PAX

A curated à la carte buffet journey through Italy served from the cart, to you course by course in small plates as the carrello makes its way through the restaurant. Taste garden fresh ingredients and house-made spreads, to classic Italian cheeses and parma ham, to pasta finished tableside in a Parmigiano wheel, and wood-fired main course ending with desserts.

THE PICKING

THE MORNING BASKET
SHISO | MITSUBA | BASIL | SORREL | CHERVIL | LETTUCE
WILD ROCKET | FENNEL FRONDS | EDIBLE FLOWERS

THE DIPS
HOUSE-MADE CORN DRESSING | BAGNA CAUDA | PONZU SEAWEED BUTTER

THE PANTRY JARS
TSUKEMONO | GIARDINIERA

BREAD BASKET
SOURDOUGH | MINI BAGUETTE | STRAWBERRY YUZU JAM

POTATO SALAD
GARDEN HERBS | KEWPIE | CAPERS | SOFT-BOILED EGG

HOUSE-MADE SLAW
SHREDDED CABBAGE | CARROT | TOASTED SESAME CITRUS DRESSING

SOUP OF THE DAY
SELF-SERVE AT THE VERANDAH

SMALL PLATES

HEIRLOOM TOMATO & STRACCIATELLA — 21
COMPRESSED HEIRLOOM TOMATOES | STRACCIATELLA CHEESE | CRISPY QUINOA | EXTRA VIRGIN OLIVE OIL GELATO

PARMA HAM — 18
FRIED BREAD | SPICED HONEY | COMPRESSED MELON

EGGPLANT & MUSHROOM FRITTERS — 14
RICOTTA CHEESE | PEARL GREY OYSTER MUSHROOM FURIKAKE | SESAME SEEDS | DASHI HONEY

THE PASTA CART

PASTA OF THE DAY
CHECK WITH SERVER

FUSILLI AL BRONZO *ITALIAN BRONZE DICED EXTRUDED* — 28
SMOKED IBERICO COLLAR RAGOUT | MIRIN | CALABRIAN NDUJA GRANA PADANO | SHIO KOMBU BUTTER
**Finished in the Pecorino Wheel*

VEGETARIAN

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES. PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES AND / OR DIETARY RESTRICTIONS.

BOTANICO



THE CARVE

WHOLE KELONG SEA BASS 52
SALSA VERDE

24 HOUR SLOW-COOKED BEEF CHEEK 30
RED WINE YAKINIKU SAUCE

INKA SMOKED IBERICO PORK COLLAR 34
TAMANEGI SAUCE

SIDES

BINCHOTAN ASPARAGUS 16
CHARRED JUMBO ASPARAGUS | MISO-BROWN BUTTER
CURED EGG YOLK SHAVINGS | SMOKED ALMONDS

PEPERONATA 14
SLOW-COOKED SWEET BELL PEPPERS | RED ONIONS
GARLIC | RIPE TOMATOES | OLIVE OIL

GRILLED ROYAL TRUMPET MUSHROOM 14
WHITE MISO | GARLIC CRUMBS

DESSERT

BOTANICO MESS 16
COINTREAU-FLAMBÉ STRAWBERRIES | CHANTILLY CREAM
MISO MERINGUE | MILK CRUMBLE | EXTRA VIRGIN OLIVE OIL GELATO

LEMON BRÛLÉE 16
AMALFI LEMON | LIMONCELLO

STRAWBERRY & TOMATO PANNA COTTA 16
BASIL | SHISO | MILK CRUMBLE | YUZU GEL | BALSAMIC REDUCTION

À LA CARTE ADD-ONS

BURRATINA 24
COLD MELON GAZPACHO | HEIRLOOM CHERRY TOMATOES
ROASTED PISTACHIO | PESTO · *ADD ON PARMA HAM +12*

TRUFFLE GNOCCHI 32
GUANCIALE | SAGE | PECORINO | ROYAL TRUMPET MUSHROOM
FRESH SEASONAL TRUFFLE

GRILLED OCTOPUS 28
ROMESCO | SMOKED POTATO PURÉE | CHARRED SPRING ONION OIL

FRIED SEAFOOD 'FRITTO MISTO' 18
PRAWNS | SQUID | ZUCCHINI
HOUSE-MADE TARTARE SAUCE | FRESH LEMON

ROASTED BLACK COD (160G) 42
GRILLED MISO COD | GARDEN LIME
ENOKI MUSHROOM TEMPURA | SALSA VERDE

WOOD FIRE GRILLED A4 WAGYU SIRLOIN (180G) 66
LEAF SALAD | SWEET POTATO PURÉE
BAROLO WINE SAUCE

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