BOTANICO

@THE SUMMERHOUSE

The Garden Table

COMMUNAL SET MENU
$78++ PER PAX | +$35++ FOR WINE PAIRING

APPETISER

TO SHARE

BURRATA
PROSCIUTTO DI PARMA | COMPRESSED ROCK MELON | HEIRLOOM CHERRY TOMATOES
OLIVE OIL CAVIAR

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

SAVOY CABBAGE & TORTELLONI SOUP
SAVOY CABBAGE | POTATO TORTELLONI | ONION | CARROT

MAIN COURSE

SELECT 1 PER PAX

WOOD-FIRED MISO SALMON
ASPARAGUS TEMPURA | SALSA VERDE

WOOD-FIRED FRENCH POULET
DUCK FAT FINGERLING POTATOES | PICKLED RADISH | COCONUT MILK | CHICKEN JUS

WOOD-FIRED TENDERLOIN
BLACK ANGUS TENDERLOIN | CHARRED MICRO VEGETABLES | YUZU-INFUSED ONION PURÉE
TRUFFLE YAKINIKU SAUCE
(A4 WAGYU SIRLOIN SUPPLEMENT $19++)

CHARRED HISPI CABBAGE (V)
SLOW-ROASTED & CHARRED HISPI CABBAGE | MACADAMIA CREAM | KOMBU BUTTER
CRISPY PARMESAN & CHILLI OIL CRUNCH

DESSERT

LEMON POSSET BRÛLÉE
FRESH LEMON | LEMON ZEST

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