BOTANICO

Inspired by the warmth and heart of a Nonna's table, Botanico brings classic Italian cuisine to life with bold, wood-fired flavours. Every dish features garden-fresh produce and herbs grown in The Summerhouse's edible garden beds, alongside ingredients thoughtfully sourced from sustainable producers. As an SFA-recognised Farm-to-Table restaurant, we're committed to bringing the freshest of the garden straight to your plate — all served with the generosity and warmth of true Italian hospitality.

SMALL PLATES

WOOD-FIRED SOURDOUGH — 5
SERVED WITH CHOICE OF 1 DIP:
FURIKAKE BUTTER | HONEY MISO BUTTER
ROSEMARY & GARLIC OLIVE OIL & BALSAMIC VINEGAR
**First Serving Complimentary*

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

SAVOY CABBAGE & TORTELLONI SOUP — 12
SAVOY CABBAGE | POTATO TORTELLINI | ONION | CARROT

BOTANICO GARDEN SALAD — 14
GINGER FLOWER | HOUSE-GROWN ULAM RAJA
CHICORY | LETTUCE | SHISO | LEMON BALM
HOUSE-MADE CORN DRESSING

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

BURRATINA — 24
COLD MELON GAZPACHO | HEIRLOOM CHERRY TOMATOES
ROASTED PISTACHIO | PESTO · *ADD ON PARMA HAM +6*

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

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

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

PASTA & RISOTTO
Nonna-Style Free-Flow Pasta
Featuring a weekly rotation of pasta selection, excludes Risotto

FUSILLI AL BRONZO — 28
ITALIAN BRONZE DICED EXTRUDED
SMOKED IBERICO COLLAR RAGOUT | MIRIN | CALABRIAN
NDUJA GRANA PADANO | SHIO KOMBU BUTTER

SPAGHETTI VONGOLE — 28
FRESH CLAMS | GARLIC & LOBSTER BISQUE EMULSION
CHILI | PARSLEY

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

KELONG PRAWN RAVIOLI — 32
KELONG PRAWNS | SAGE | SHIO KOMBU
YUZU CRUSTACEANS SAUCE

RISOTTO MILANESE — 42
SLOW BRAISED OSSO BUCCO | GREMOLATA BUTTER
GINGER FLOWER

FRIED PIZZA

PEPERONATA PIZZA — 16
MOZZARELLA | SMOKED CAPSICUM | CARAMELIZED ONION
PARSLEY | SPICY SAN MARZANO TOMATO SAUCE

PARMA PIZZA — 18
ROCKET | SOUR PLUM TOMATOES | DASHI HONEY
PECORINO | AGED BALSAMIC | PARMA HAM

STRACCIATELLA CHEESE PIZZA — 22
ROCKET | MORTADELLA | SUN-DRIED TOMATOES |
STRACCIATELLA CHEESE | MUSHROOMS | GRANA PADANO

SUPPLEMENTARY
PARMA +6 | MORTADELLA +4 | SALAMI +4 | ASPARAGUS +3 | PEPPERONATA +3

FOR SHARING

WOOD-FIRE WHOLE SEA BASS (400–500G) — 52
GRILLED BROCCOLINI | CHERRY TOMATO ON VINE
SHOYU DILL SAUCE
**Table Side Service, Serves 2 Pax*
Please Allow 20 To 30 Minutes for Preparation Time

WOOD-FIRE ANGUS TOMAHAWK (1.2KG) — 148
GRILLED ASPARAGUS | SMOKED MASHED POTATO
ONSEN EGG YOLK | BAROLO WINE JUS
**Table Side Service, Serves 3 To 4 Pax*
Please Allow 30 To 45 Minutes for Preparation Time

MAINS
From The Inka Wood Fire Grill

KELONG SNAPPER FILLET — 30
INKA GRILLED SNAPPER | CHARRED LADY FINGERS
BROCCOLINI | PICKLED ONIONS
CHAMPAGNE CAVIAR SAUCE

OPEN-FACED BURGER — 30
BRIOCHE BUN | HOUSE-MADE WAGYU-PORK PATTY
ONSEN EGG YOLK | SWEET POTATO FRIES | COLESLAW

INKA SMOKED IBERICO PORK COLLAR (230G) — 34
ROASTED BABY VEGETABLES | ONION AND YUZU PURÉE
RED WINE YAKINIKU SAUCE

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

CHARRED HISPI CABBAGE — 24
SLOW-ROASTED AND CHARRED HISPI CABBAGE
RICH MACADAMIA CREAM | KOMBU BUTTER
CRISPY PARMESAN AND CHILI OIL CRUNCH

HALF FREE-RANGE SPRING POULET — 32
ROASTED BABY POTATOES | CALABRIAN CHILLI
BINCHOTAN-GRILLED ASPARAGUS | PORCINI SAUCE

SIDE DISHES

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

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

GRILLED ROYAL TRUMPET MUSHROOM — 14
WHITE MISO | CRISPY GARLIC

DESSERT

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

COCONUT BUDINO — 16
COCONUT PURÉE | MILK CRUMBS | WILD BERRIES
CANDIED ALMONDS

KINAKO TIRAMISU 'BOMBA' — 18
KUROMITSU | SAVOIARDI | CACAO | KINAKO
MASCARPONE CHOCOLATE & ESPRESSO SAUCE

BRULEE OF LEMON POSSET — 16
FRESH LEMON | LEMON ZEST

SELECTION OF GELATO
SMOKED GELATO — 5
EXTRA VIRGIN OLIVE OIL GELATO — 6
SICILIAN PISTACHIO GELATO — 6
**Single Scoop*

VEGETARIAN CHEF'S RECOMMENDATION

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