

BOTANICO
@ the SUMMERHOUSE

-MAIN PLATES-

## EXPERIENCE THE PINNACLE OF FLAVOR AS THE FRESHEST PRODUCE IS EXPERTLY GRILLED OVER A METICULOUSLY CRAFTED BLEND OF WOOD AND CHARCOAL, CULMINATING IN A PERFECTLY CHARRED DISH.

## COLD PLATES

SAKURA PAPAYA SALAD SAKURA SHRIMPS   GREEN PAPAYA PALM SUGAR FISH SAUCE GARDEN RED CHILLI   PISTACHIO	16	SURUME SQUID CHARCOAL GRILLED PACIFIC FLYING SQUID MANIS PEDAS SAUCE   GARDEN ULAM RAJA	38	WAGYU BUN CHARGRILLED JAPANESE WAGYU BULGOGI SAUCE   PERILLA LEAVES   ONIONS PICKLED DAIKON   LOTUS LEAF BUN	45	FOIE GRAS KAYA TOAST HOUSE-MADE FOIE GRAS KAYA CHARGRILLED BRIOCHE   BUTTER	12
SMOKED SHRIMP SUMMER ROLLS	18	GRILLED FRENCH POULET AYAM BAKAR SAUCE   NONYA ACHAR	32	IBERICO PORK RIB	36	<b>GRILLED EGGPLANT</b> MINCED PORK   THAI BASIL   GARLIC BIRD'S EYE CHILLI	14
SMOKED TIGER PRAWNS   IKURA PICKLED DAIKON   MUGWORT VERMICELLI   CITRUS DRESSING		GRILLED FREMANTLE OCTOPUS SAMBAL BELACHAN   JAMBU SALAD CHARRED PADRON PEPPERS	38	BAK KUT TEH SAUCE WOOD-FIRED GRILLED DUCK	34	THAI STYLE KARAAGE FRIED FREE-RANGE CHICKEN HOUSE-MADE THAI BASIL CHILLI SAUCE	22
COLD NOODLES (V) KOREAN NOODLES JAPANESE DASHI TSUYU GARDEN APPLE MINT   HARD BOILED EGG	15	CHARRED PADRON PEPPERS CHAR SIEW WAGYU WAGYU SHORT RIB   BROCCOLINI   XO SAUCE	52	ANGELICA SAUCE   BABY LEEKS	24	GRILLED BEEF & PORK ROLL PERILLA LEAVES   NƯỚC CHẤM SAUCE	22
GRILLED KING OYSTER MUSHROOMS KOREAN PEAR   SEAWEED		SICHUAN BOILED FISH WHOLE SEASONAL FISH	65	NOODLES (V) CHERRY TOMATOES   ROSE APPLES SHALLOT RINGS   SUSTAINABLE KALE		CURRY SOFT SHELL CRAB THAI RED CURRY   GARDEN CURRY LEAVES	22
ASIAN CEVICHE Striped jack   chinchalok belachan   cilantro   lime	24	SZECHUAN PEPPERCORN   MALA SAUCE		TOASTED WHITE SESAME   LEMON BALM MARIGOLD PETALS		GRILLED CAULIFLOWER (V) MISO MARINATED CAULIFLOWER   SPICED NUTS	14
WASABINA   HAZELNUT						BUTTERFLY BLUE PEA PANDAN RICE garden blue pea   pandan	6

MIN JIANG KUEH (V)

PEANUT ICE CREAM CORN FLAVOURED MICROWAVE SPONGE 18

## - DESSERTS -

GINGER FLOWER PANNA COTTA (V) BERRIES AND PURPLE CABBAGE RELISH FERMENTED BERRIES | FERMENTED JUICE 16

ONDEH ONDEH (V) GULA MELAKA | PANDAN MICROWAVE SPONGE COCONUT FOAM | KAYA ICE CREAM

All prices are subject to prevailing government taxes. Please let us know if you have any allergies and / or dietary restrictions. Please note that this menu is currently under development and subject to change. Further updates and revisions may occur. Thank you for understanding.



GARDEN BLUE PEA | PANDAN GARLIC & SHALLOT OIL

SMALL PLATES

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